

# 2017 Carneros CHARDONNAY

Rombauer Vineyards began producing Chardonnay in 1982. In 1990, the Rombauer family made their first Chardonnay from the Carneros region, where San Pablo Bay meets the southern end of Napa and Sonoma valleys. There, the cool climate and clay soils offer ideal conditions for growing superior Chardonnay with the Rombauer hallmarks – intense fruit flavors balanced by fresh acidity.

## VINEYARDS

The fruit for this wine comes from vineyards in the Carneros region owned by the Rombauer family and select growers including the Sangiacomo family, long-term grower partners who have farmed this land for three generations.

## WINEGROWING

A wet winter with moderate rainfall, a mild spring and a warm summer created the ideal growing season. Very warm weather at the beginning of harvest accelerated the need to pick Sauvignon Blanc and Chardonnay in early September. Sustainable farming practices throughout the growing season were tailored to each block with the assistance of aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology. The fruit was hand-picked at dawn and sorted in the vineyard.

## WINEMAKING

The grapes were gently whole-cluster pressed while the fruit was still cool. The juice was pumped to tank to cold-settle overnight before it was racked to barrel for primary and malolactic fermentation. The lees were stirred every two weeks to give the wine rich flavors and a creamy texture.

## TASTING NOTES

Enticing aromas of vanilla, peach and mango are layered with apricots, creme brulee, butter and a slight minerality. Those scents are echoed as flavors on the creamy, rich palate, along with peach, pie crust and baking spices. The long, smooth finish is marked by mouthwatering acidity.

## FOOD PAIRINGS

Our favorite *Joy of Cooking*® pairings\* for this wine include Tuna-Avocado Burgers, Lobster Rolls and Fettuccine with Salmon and Asparagus.



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<b>RELEASE DATE</b>	August 2018	<b>AVERAGE BRIX AT HARVEST</b>	24.0
<b>APPELLATION</b>	Carneros	<b>COOPERAGE</b>	9 months in American and French oak barrels (1/3 new)
<b>VARIETAL COMPOSITION</b>	100% Chardonnay	<b>ALCOHOL</b>	14.5%
<b>HARVESTED</b>	Aug. 30–Oct. 6, 2017		

*\*Recipes for pairings with a noted page number can be found in the 75th anniversary edition of the Joy of Cooking. Recipes not appearing in the book can be found at [www.JoyofCooking.com](http://www.JoyofCooking.com).*



*The Joy of Wine*

**THE ROMBAUER FAMILY** *Inspired by the wine movement of the 1970s in Napa Valley, Koerner and Joan Rombauer entered the wine business in 1976, then launched Rombauer Vineyards in 1980. As stewards of the land, the Rombauers have strived to produce the best wine an appellation, terroir and climate will achieve. The second and third generations are dedicated to continuing Koerner and Joan's vision.*

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