

2017 Napa Valley SAUVIGNON BLANC

Introduced with the 2014 vintage, our Napa Valley Sauvignon Blanc marks an exciting milestone for Rombauer Vineyards — the first new varietal introduced in more than 20 years and only the second white wine in our 38-year history.

VINEYARDS

The fruit for this wine comes from four carefully selected sites in Napa Valley offering lots of sunshine yet moderate temperatures — ideal conditions for growing Sauvignon Blanc.

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. Ninety percent of the juice was fermented in stainless steel tanks. The remaining juice was fermented in neutral French oak barrels to

impart weight and texture to the wine. The barrel-fermented portion was blended back to tank after three months in barrel. The wine was bottled under Stelvin aluminum closure — another Rombauer first — to preserve the freshness and vibrancy so appealing in this Sauvignon Blanc.

TASTING NOTES

This wine is brilliant pale yellow with a bright green hue. It exudes aromas of keylime, mango, papaya and white nectarine with a hint of fresh-cut grass. The palate is fresh and enticing, as grapefruit, pineapple and passion fruit intertwine with Meyer lemon and lime, making the mouth water. Balanced yet lively acidity lingers on the palate inviting another taste. Boxwood on the finish gives the wine length and vibrant freshness.

FOOD PAIRINGS

Our favorite Joy of Cooking® pairings* for this wine include Oysters on the Half-Shell with Mignonette Sauce (Pg. 568), Black Cod in Sake-Miso Marinade and Rolled Sushi (Pg. 359).



RELEASE DATE	April 2018	AVERAGE BRIX AT HARVEST	23.1
APPELLATION	Napa Valley	COOPERAGE	Stainless steel tanks (90%) and neutral French oak barrels (10%)
VARIETAL COMPOSITION	100% Sauvignon Blanc	ALCOHOL	14.4%
HARVESTED	Aug. 15-Sept. 5, 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.*



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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