

2018 Rombauer ZINFANDEL

Introduced to California during the Gold Rush, Zinfandel is considered by many to be America's heritage grape. A tribute to California wine history, this Zinfandel was sourced from some of the state's oldest and most revered wine regions, from family owned vineyards that in some cases date back over 100 years.

VINEYARDS

This wine blends lots from select vineyards in top growing regions: El Dorado County (42%), Amador County (32%), Lake County (17%), Napa County (6%) and Lodi (3%).

WINEGROWING

Good rains in February led to a warm summer, which then turned cool in August, resulting in a later harvest than the last few years. What followed was a long warm fall with near perfect growing conditions and extended hang time. In the end it was one of the longest harvests on record and also above average crop size. 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 carefully destemmed and optically sorted to ensure only perfect

fruit made it into the wine. A cold soak extracted color and flavor before primary fermentation began in tank. The wine was gently basket-pressed, then racked to oak barrels to finish primary fermentation, malolactic fermentation and aging.

TASTING NOTES

Our classic California Zinfandel is a purple-ruby, with a bright crimson hue. On the nose, concentrated aromas of ripe blackberry and boysenberry meld with black tea, vanilla and spice. Lush flavors of fig, blackberry jam, licorice and vanilla flood the palate, followed by touches of dark chocolate and white pepper in the background. Subtle and round tannins and great length make for a fresh and enticing finish.

FOOD PAIRINGS

Our favorite *Joy of Cooking*® pairings* for this wine include Pulled Pork with North Carolina Style Barbecue Sauce, Lamb Ragù or Fromage Fort.



RELEASE DATE	June 2020	AVERAGE BRIX AT HARVEST	26.8
APPELLATION	California	COOPERAGE	16 months in American (10% new) and French Oak
VARIETAL COMPOSITION	93% Zinfandel 7% Petite Sirah	ALCOHOL	15.9%
HARVESTED	Sept. 14–Oct. 29th, 2018		

*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.*

3522 Silverado Trail North | St. Helena, CA 94574 | 800.622.2206 | rombauer.com