

2019 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

Heavy rains in March and April replenished reservoirs and led to healthy vine growth which we managed through leafing and cluster thinning. Weather during the summer and fall was moderate, and we finished picking our Chardonnay on October 16th. 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 handpicked 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

Pale light yellow with a green hue. Aromas of ripe peach, honeydew, and lemon rind intertwine seamlessly with vanilla and spice. The aromas are followed by flavors of lychee and yellow peach which meld perfectly with the cream texture, vanilla and slight butter. The finish builds with more peach and spice, while the acidity maintains the freshness and structure. The wine will continue to gain weight and depth over the next 12 months, revealing additional notes of nectarine, butter and spice.

FOOD PAIRINGS

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



RELEASE DATE	August 2020	AVERAGE BRIX AT HARVEST	23.7
APPELLATION	Carneros	COOPERAGE	9 months in American and French oak barrels (1/3 new)
VARIETAL COMPOSITION	100% Chardonnay	ALCOHOL	14.5%
HARVESTED	Sept. 9–Oct. 16th, 2019		

*Recipes for pairings with a noted page number can be found in 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 Rombaues 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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