

# 2019 Proprietor Selection CHARDONNAY

Proprietor Selection is a reserve Chardonnay produced only in exceptional vintages by blending the best barrels from the finest lots. The 2019 represents the 12th vintage in 40 years. Like all of our Chardonnays, this wine comes from Carneros where the cool climate and clay soils offer ideal growing conditions for the varietal.

## VINEYARDS

This wine comes from elite 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 in October. 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 fermentations. The lees were stirred every two weeks to give the wine rich flavors and a creamy texture. Each barrel was hand-selected for this wine.

## TASTING NOTES

Pale straw yellow with a golden hue, this wine's color will deepen with age. An exceptionally concentrated aroma of candied peach, Meyer lemon, brioche and spice leap from the glass. The palate has layers of peach, nectarine and lemon curd which blend seamlessly with the spice, brioche and creamy texture. The acid binds the wine together, providing the balance to hold the brooding fruit sweetness in check. The finish continues to build endlessly.

## FOOD PAIRINGS

Our favorite Joy of Cooking® pairings\* for this wine include Fettuccine Alfredo, Corn Soup and Niçoise Salad.



<b>RELEASE DATE</b>	August 2020	<b>AVERAGE BRIX AT HARVEST</b>	23.9
<b>APPELLATION</b>	Carneros	<b>COOPERAGE</b>	9 months in French and American oak barrels (55% new)
<b>VARIETAL COMPOSITION</b>	100% Chardonnay	<b>ALCOHOL</b>	14.5%
<b>HARVESTED</b>	Sept. 19th– Oct. 7th, 2019		

\*Recipes for pairings with a noted page number may be found in the Joy of Cooking. Recipes not appearing in the book may 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.*

3522 Silverado Trail North | St. Helena, CA 94574 | 800.622.2206 | [rombauer.com](http://rombauer.com)