



# 2023 Carneros CHARDONNAY

Beloved around the world, Rombauer Chardonnay was first produced in 1982. It wasn't until 1990, however, that Rombauer made their first Chardonnay from the Carneros region, where the San Pablo Bay meets the southern end of Napa and Sonoma valleys. The cool climate and specific soils of this region provide ideal conditions for this quintessential Carneros Chardonnay with the Rombauer hallmarks of intense fruit flavors balanced by fresh acidity.

## VINEYARDS

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

## WINEGROWING

Our winemakers believe that 2023 was one of the best vintages in recent memory. The year was cool and consistent, ending with some warm spells in September. These perfect conditions allowed optimal fruit ripeness while still preserving the signature acid and body for which Rombauer wines are known. Sustainable farming practices used throughout the growing season were tailored to each block with the assistance of aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology. We picked at night when each block reached its optimal ripeness, preserving the natural acidity of this Chardonnay.

## 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 7-10 days to give the wine rich flavors and a creamy texture.

## TASTING NOTES

Aromas of ripe peach and melon are found on the nose, interspersed with bright citrus notes. These continue to the palate where they are met by flavors of creamy vanilla and buttery nuances on the long finish. Rombauer's signature bright acidity is evident throughout each sip, balancing the softness of the midpalate.

## FOOD PAIRINGS

Our favorite Joy of Cooking® pairings\* for this wine include Crab Cakes, Barley Risotto, and Strawberry Shortcake. \*Recipes for pairings may be found on [Rombauer.com](https://rombauer.com).

RELEASE DATE	August 2024
APPELLATION	Carneros
VARIETAL COMPOSITION	100% Chardonnay
HARVESTED	Sept. 22 - Oct. 30 2023
AVG BRIX AT HARVEST	23.3
COOPERAGE	9 months in American and French oak barrels (35% new)
ALCOHOL	14.6%

