

2023 Proprietor Selection CHARDONNAY



PROPRIETOR SELECTION IS THE PINNACLE OF ROMBAUER'S CHARDONNAY PORTFOLIO, CREATED BY BLENDING THE BEST BARRELS FROM THE FINEST LOTS HAND SELECTED BY OUR WINEMAKERS BASED ON THE BARRELS' EXCEPTIONAL QUALITY. LIKE ALL OF OUR CHARDONNAYS, THIS WINE COMES FROM CARNEROS WHERE THE COOL CLIMATE AND CLAY SOILS OFFER IDEAL GROWING CONDITIONS FOR ROMBAUER'S ICONIC CHARDONNAYS. HEAD WINEMAKER RICHIE ALLEN CONSIDERS THIS TO BE ONE OF THE BEST CHARDONNAYS HE HAS EVER MADE IN HIS 21 YEARS AT ROMBAUER. THIS EXTRAORDINARY WINE IS ANTICIPATED AND REVERED BY CUSTOMERS AROUND THE WORLD.

VINEYARDS

Fruit for this wine comes from elite estate-owned 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.

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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

Intense aromas of nectarine and peach, both yellow and white, mingle with high notes of lime, grapefruit, and honeysuckle on the nose. These continue to the palate where they meet candied ginger and rich chamomile flavors which will deepen as the wine ages. The creamy, full mouthfeel is lifted by stunning acidity which continues through the long and concentrated finish.

FOOD PAIRINGS

Our favorite pairings* for this wine include Crab Cakes, Barley Risotto, and Stuffed Peaches. Recipe pairings can be found on [Rombauer.com](https://rombauer.com).

*Recipes for pairing may be found in the Joy of Cooking.



RELEASE DATE September 2024

APPELLATION Carneros

VARIETAL COMPOSITION 100% Chardonnay

ALCOHOL 14.6%

HARVESTED Oct. 8th - Oct. 26th 2023

AVG BRIX AT HARVEST 22.9

COOPERAGE 7 months in American and French Oak (40% new)