

2024 Proprietor Selection CHARDONNAY

PROPRIETOR SELECTION IS THE PINNACLE OF ROMBAUER'S CHARDONNAY PORTFOLIO, METICULOUSLY CRAFTED BY OUR WINEMAKERS. THEY HAND-SELECT AND BLEND ONLY THE MOST EXCEPTIONAL BARRELS FROM OUR FINEST LOTS, ENSURING UNPARALLELED QUALITY. AS WITH ALL OUR CHARDONNAYS, THIS WINE COMES FROM CARNEROS, WHERE THE UNIQUE COOL CLIMATE AND RICH CLAY SOILS CREATE AN IDEAL CANVAS FOR PRODUCING ROMBAUER'S DISTINCTIVE AND BELOVED CHARDONNAYS. THIS EXTRAORDINARY WINE IS CHERISHED 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

2024 was another classic vintage with good winter rain and moderate spring, ending with warm spells in September that brought us good yields. 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. Each barrel was hand-selected for this wine.

TASTING NOTES

Intense aromas of melon, white peach and nectarine are joined by notes of lime on the nose with more intense white and yellow stone fruit flavors that flood the palate. The creamy, full mouthfeel is lifted by stunning acidity which continues through the long and concentrated finish. Everything you want from a Rombauer Chardonnay.

FOOD PAIRINGS

Our favorite pairings* for this wine include Crab Cakes, Barley Risotto, and Stuffed Peaches. Recipe pairings can be found on Rombauer.com.

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



RELEASE DATE September 2025

APPELLATION Carneros

VARIETAL COMPOSITION 100% Chardonnay

ALCOHOL 14.6%

HARVESTED Sept. 5th - Oct. 8th 2024

AVG BRIX AT HARVEST 23.9

COOPERAGE 8 months in American and French Oak (45% new)