

2025 Carneros CHARDONNAY

Beloved around the world, Rombauer Chardonnay was first produced in 1982 and evolved into its iconic style in 1990, when Rombauer crafted its first Chardonnay from the Carneros region. Located where San Pablo Bay meets the southern reaches of Napa and Sonoma Valleys, Carneros offers a cool climate and distinctive soils ideal for Chardonnay. The result is a quintessential Carneros wine with Rombauer's hallmark balance of intense fruit flavors and fresh acidity.

VINEYARDS

This wine is sourced from estate vineyards and select growers in the Carneros region. This includes the Sangiacomo family, long-term grower partners who have farmed their land for three generations.

WINEGROWING

2025 was a classic growing year, notable for its long, cool season. The steady conditions allowed for slow, even ripening of the grapes preserving the defining bright acidity and structure of Rombauer Chardonnay. Harvest ran from August to mid-October, in line with our historical average, yielding a well-balanced crop. 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. The grapes were harvested at night at optimal ripeness, preserving their natural acidity.

WINEMAKING

The grapes were gently whole-cluster pressed before the juice was pumped to tank to cold-settle overnight. It was then racked to barrel for primary and malolactic fermentation. The lees were stirred every 7 to 10 days to give the wine rich flavors and a creamy texture.

TASTING NOTES

Aromas of yellow peach, guava, and honeysuckle are found on the nose followed by warm notes of spice, nutmeg, and toasted oak. These ripe fruit flavors continue on the palate layered with creamy vanilla and subtle richness. Rombauer's signature bright acidity carries through the finish, keeping the wine balanced and lifted.

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 2026
APPELLATION	Carneros
VARIETAL COMPOSITION	100% Chardonnay
HARVESTED	Aug. 28 - Oct. 10 2025
AVG BRIX AT HARVEST	23.4
COOPERAGE	9 months in American and French oak barrels (33% new)
ALCOHOL	14.6%

