2025 Proprietor Selection
CHARDONNAY

ROMBAUER VINEYARDS

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 Chardonnay comes from premier estate-owned vineyards in Carneros and select family-owned sites, including the Sangiacomo family - long-standing grower partners who have farmed the region for three generations. Carneros' cool-climate influence supports the vibrant acidity, layered flavors, and elegant structure of this wine.

WINEGROWING

The 2025 growing season was a classic defined by a long, cool season that encouraged slow, even ripening across the vineyards. Harvest extended from August through mid-October, in line with historical averages, and yielded a well-balanced crop. Throughout the season, sustainable farming practices were tailored to the needs of each vineyard block, supported by aerial imagery using NDVI (Normalized Difference Vegetation Index) technology. Grapes were harvested at night, at optimal ripeness, to preserve their natural acidity and vibrant character.

WINEMAKING

The grapes were gently whole-cluster pressed while the fruit was still cool to preserve freshness and aromatics. After cold-settling overnight in tank, the juice was racked to barrel for both primary and malolactic fermentation. Regular lees stirring every 7 to 10 days enhanced the wine's richness and creamy texture. Each barrel was hand-selected for the final blend.

TASTING NOTES

The aromas reflect the pale yellow color with notes of white peach, lemon rind, and spicy oak. On the palate the wine is rich and concentrated with additional notes of melon and ripe lychee. The full mouthfeel and lush texture is balanced by a stunning acidity which keeps the wine bright and refreshing.

FOOD PAIRINGS

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

RELEASE DATE	*September 2026*	**HARVESTED**	*Sept. 10th - Oct. 6th, 2025*
APPELLATION	*Carneros*	**AVG BRIX AT HARVEST**	*23.1*
VARIETAL COMPOSITION	*100% Chardonnay*	**COOPERAGE**	*8 months in American and French Oak (32% new)*
ALCOHOL	*14.2%*		

©2026 ROMBAUER VINEYARDS, NAPA, CALIFORNIA. ALL RIGHTS RESERVED.