



The Joy of Wine

— CLUB —

JOAN'S
DESSERT CLUB
FEBRUARY 2020



DEAR WINE CLUB MEMBERS,

Happy New Year! In 2019 we found more ways than ever to celebrate *The Joy of Wine* with club members, including the grand opening of our new Tasting Room in the Sierra Foothills, our annual Rombauer Cruise hosted by Regan Rombauer Blackwood and Cheryl Riedel, our Lobster Boil on Angel Island and so much more. These amazing experiences gave us numerous opportunities to mix and mingle with our favorite customers, and we hope you were able to participate.

Looking forward, 2020 is going to be another big year at Rombauer as we celebrate our 40th anniversary of winemaking. We've planned a number of great events for club members throughout the year and we hope to connect with each of you as we mark this momentous occasion. Stay tuned for further details.

In this shipment, our **Joy Late Harvest Chardonnay** is back, made possible by a long harvest in 2018 that brought near perfect conditions for developing botrytis, otherwise known as noble rot, in the vineyards. This dessert wine is as decadent as ever, with a soft, unctuous texture and notes of honey, ripe apricot, crème brûlée and vanilla. Our **Non-vintage Solera**, made from traditional Portuguese varietals, is similarly dense and luscious, but the flavors lean to cherry liqueur, raspberry jam, brown sugar and rum-soaked raisins. This is a wine to enjoy by the fire while binge-watching your favorite show!

Cheers to 2020 and the opportunity to make more memories together!

CHEERS!

THE ROMBAUER FAMILY AND STAFF



2018 JOY LATE HARVEST CHARDONNAY

Joy displays a golden-yellow color as a young wine that will deepen into a darker mahogany tone with age. The wine opens with enticing aromas of honey, ripe apricot and roasted nut that leap from the glass with high intensity. Those notes are echoed on the palate, along with luscious pineapple, crème brûlée and vanilla. The texture is decadent yet soft, finishing with fresh acidity. This wine ages beautifully, and can be cellared and enjoyed for years to come.

RELEASE DATE

July 2019

APELLATION

Carneros, Napa Valley

ALCOHOL

7.5%

VARIETAL COMPOSITION

100% Chardonnay

COOPERAGE

6 months in 100% new American oak barrels



NON-VINTAGE SOLERA

Highly viscous, this wine has a deep red to black core, and a brick red rim. It opens with aromas of cherry liqueur, raspberry jam, brown sugar, almond extract and dark chocolate powder. Flavors of black cherry, raspberry, rum-soaked raisins, dried florals and dark chocolate fill the palate, and flow to a smooth and round finish. Dense, luscious and rich, This wine is a pleasure to sip and enjoy on its own or with dessert.

APELLATION

Amador

ALCOHOL

18.8%

COOPERAGE

Aged in American and French oak barrels

VARIETAL COMPOSITION

27% Sousão

26% Avarelhão

24% Touriga Nacional

20% Tinta Cão

3% Bastardo

WINE CLUB SPECIAL OFFER

RECEIVE \$10 GROUND SHIPPING
on your next purchase of up to 12 bottles

(\$10 will be charged for each additional 12 bottles ordered.)

Use code: **FEB20DES**

One coupon per member. Offer expires 3/31/2020.

All orders are subject to a weather hold.



WINE CLUB BENEFITS

- › Member savings
 - 20% on club shipments
 - 15% on all non-shipment wine purchases
- › Complimentary tastings for you and up to 3 guests, per visit (Member must be present to receive discount. Reservations required.)
- › Exclusive offers and access to limited-production wines
- › Invitation to members-only events
- › Special offer during the month of your birthday
- › Customized shipments
- › Winery pick-up option (Reservations required)



A PERFECT PAIRING

SOLERA PAIRING

Chocolate Pot de Crème

Makes 6 servings

Instead of vanilla, you may infuse the cream with 1 ½ -inch piece vanilla bean, split lengthwise. Scrape the vanilla seeds into the milk, add the bean pod, and heat the milk to a simmer. Cover, remove from the heat, and allow to infuse for 15 minutes. Remove the vanilla bean pod, heat to a simmer again, and proceed as directed.

Preheat the oven to 325°F.

Whisk in a medium bowl just until blended:

6 large egg yolks

⅓ cup sugar

Bring just to a simmer in a small saucepan:

2 cups whole milk or half-and-half

When milk starts to steam, remove from heat and whisk in:

5 ounces bittersweet chocolate (up to 64% cacao), finely chopped

Gradually whisk the warm chocolate mixture into the egg yolk mixture. Strain through a fine-mesh sieve into a bowl or large measuring cup with a pouring lip. Skim off any foam with a spoon. Stir in:

1 teaspoon vanilla

Pour mixture into six 4-ounce ramekins. Cover each ramekin tightly with a piece of foil to prevent a skin from forming. Set the custards in a deep pan large enough to accommodate them without touching each

Continued on next page

other or the sides of the pan. Set the pan on a pulled-out oven rack and add enough scalding-hot tap water to come one-half to two-thirds of the way up the sides of the ramekins. Bake until set but still quivery in the center when shaken, 40–50 minutes.

Remove the custards from the water bath and let cool on a wire rack for 30 minutes, then refrigerate, covered, for at least 2 hours before serving. You may store them in the refrigerator for up to 2 days.

COOKING WITH JOY

Koerner Rombauer's great aunt Irma Rombauer was the original author of *The Joy of Cooking*, considered by many to be the greatest teaching cookbook ever written. (We certainly think so!) Today, the book is in the hands of fourth-generation stewards John Becker and Megan Scott, who continue to develop new recipes and retest old favorites. They have chosen the recipe in this newsletter to pair with your latest club wines. For additional recipes, expert cooking tips and more, visit www.thejoykitchen.com.



PRICE LIST

CHARDONNAY

2018 Carneros Chardonnay		
2018 Proprietor Chardonnay (2 bottle limit)		
2018 Home Ranch Vineyard Chardonnay		
2018 Buchli Station Vineyard Chardonnay (2 bottle limit)		

RETAIL	CLUB
\$38.00	\$32.30
\$70.00	\$59.50
	SOLD OUT
\$70.00	\$59.50

CABERNET SAUVIGNON

2016 Diamond Selection Cabernet Sauvignon		
2017 Napa Valley Cabernet Sauvignon		
2014 Le Meilleur du Chai		
2015 Stice Lane Cabernet Sauvignon		
2014 Atlas Peak Cabernet Sauvignon		

\$125.00	\$106.25
\$68.00	\$57.80
	SOLD OUT
\$115.00	\$97.75
	SOLD OUT

DESSERT WINES

2018 Joy Late Harvest Chardonnay 375ml (featured)		
Non-Vintage Solera 375ml (featured)		

\$55.00	\$46.75
\$55.00	\$46.75

MERLOT

2017 Napa Valley Merlot		
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\$45.00	\$38.25
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SAUVIGNON BLANC

2018 Napa Valley Sauvignon Blanc		
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\$24.00	\$20.40
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ZINFANDEL

2017 Rombauer Zinfandel		
2017 El Dorado "Twin Rivers" Zinfandel (2 bottle limit)		
2017 Fiddletown Zinfandel (2 bottle limit)		
2016 Napa Valley Zinfandel (2 bottle limit)		
2017 Proprietor Zinfandel		

\$35.00	\$29.75
\$42.00	\$35.70
\$50.00	\$42.50
\$42.00	\$35.70
\$65.00	\$55.25

More formats available at Rombauer.com



— EST. 1980 —

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Club: **866.280.2582 (CLUB)**
Reservations: **707.963.6606**

ROMBAUER.COM

Your next Joan's Dessert Club shipment will be October 2020