



# The Joy of Wine

— CLUB —

JOAN'S  
DESSERT CLUB  
OCTOBER 2019



# DEAR WINE CLUB MEMBERS,

Our **Joy Late Harvest Chardonnay** is a wine we make only when conditions allow, typically about once every five years, but occasionally more often. The wine gets its sweetness from a mold known as botrytis, also called “noble rot,” which dehydrates the grape within the skin, concentrating the sugar, acid and flavor. The 2018 Joy is an individual cluster selection from two of the oldest blocks in our Buchli Station Vineyard in Carneros, very close to the San Pablo Bay. We brought the fruit in—the last to be harvested—on November 5th of that year. With enticing notes of honey, ripe apricot, pineapple, crème brûlée and vanilla, the wine’s texture is decadent yet soft, finishing with fresh acidity. This wine ages beautifully, and can be cellared and enjoyed for years to come.

The **Non-vintage Solera** in your shipment is the fortified red dessert wine previously known as Rombauer Port. We made the decision to rename this wine out of respect for the Port wines of Portugal. Just as the name Champagne is used exclusively for sparkling wine produced in the Champagne region of France, true Port is a fortified wine that can only be produced from distilled grape spirits in Portugal. The name Solera pays tribute to the traditional winemaking practice Rombauer uses to make this wine, a technique whereby young and mature vintages are blended together in barrel. Made from Portuguese grape varieties grown in Amador County, this dense and highly viscous wine warms the palate with flavors of black cherry, raspberry, rum-soaked raisins, dried florals and dark chocolate all flowing to a luscious finish.

If you haven’t had a chance to visit our new Tasting Room in the Sierra Foothills yet we hope you’ll put it on your calendar this fall. Our new location is as lovely and laid back as Amador County itself, with a tasting bar, covered patio, private tasting areas and a shady lawn ideal for picnicking. Visit soon for a chance to taste locally-sourced Zinfandels steps away from where they’re grown. This October we’ll host an official Grand Opening party, so keep an eye on your email for more details!

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: **OCT19DES**

*One coupon per member. Offer expires 11/30/2019.*

*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

JOY LATE HARVEST CHARDONNAY PAIRING

## Banana Pudding

*Makes 8 to 10 servings*

Mix together thoroughly in a medium heavy saucepan:

**2 cups sugar**

**3 tablespoons cornstarch**

**1 ¼ teaspoon salt**

Gradually stir in, making sure to dissolve the cornstarch:

**3 cups whole milk**

Whisk in thoroughly:

**3 or 4 large egg yolks**

Add:

**2 to 3 tablespoons unsalted butter, cut into pieces**

Stirring constantly, heat over medium heat until the mixture just comes to a simmer. Reduce the heat to low; stirring briskly, bring to a simmer and cook for 2 minutes. Remove from the heat, and stir in:

**1 ½ teaspoons vanilla**

Press plastic wrap directly onto the surface of the pudding and set aside. Have ready:

**60 to 70 vanilla wafers**

Peel and slice ¼ inch thick:

**4 to 5 ripe, firm large bananas**

*Continued on next page*

Line the bottom and sides of a 2 to 2½ quart dish with the wafers. Cover with half the pudding and bananas. Arrange a layer of wafers over the top, then cover with the remaining pudding and bananas. Spoon pudding over any exposed bananas to prevent browning. Press plastic wrap directly onto the surface of the pudding and refrigerate for at least 4 hours. Just before serving, cover with fresh whipped cream.

## 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](http://www.thejoykitchen.com).



# PRICE LIST

## CHARDONNAY

2018 Carneros Chardonnay  
 2018 Proprietor Chardonnay  
 2018 Home Ranch Vineyard Chardonnay  
 2018 Buchli Station Vineyard Chardonnay

## RETAIL

\$38.00  
 \$70.00  
 \$70.00  
 \$70.00

## CLUB

\$32.30  
 \$59.50  
 \$59.50  
 \$59.50

## CABERNET SAUVIGNON

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

\$115.00  
 \$68.00  
 \$125.00  
 \$115.00  
 \$115.00

\$97.75  
 \$57.80  
 \$106.25  
 \$97.75  
 \$97.75

## DESSERT WINES

\*2018 Joy Late Harvest Chardonnay 375ml (**featured**)  
 \*Non-vintage Solera 375ml (**featured**)

\$55.00  
 \$55.00

\$46.75  
 \$46.75

## MERLOT

2016 Napa Valley Merlot

\$45.00

\$38.25

## SAUVIGNON BLANC

2018 Napa Valley Sauvignon Blanc

\$24.00

\$20.40

## ZINFANDEL

2017 Rombauer Zinfandel  
 2017 El Dorado "Twin Rivers" Zinfandel  
 2016 Fiddletown Zinfandel  
 2016 Napa Valley Zinfandel  
 2016 Proprietor Zinfandel

\$35.00  
 \$42.00  
 SOLD OUT  
 SOLD OUT  
 \$65.00

\$29.75  
 \$35.70  
 SOLD OUT  
 SOLD OUT  
 \$55.25

*\*Featured wine in current shipment  
 More formats available at Rombauer.com*



3522 Silverado Trail North  
 St. Helena, CA 94574

12225 Steiner Road  
 Plymouth, CA 95669

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

ROMBAUER.COM

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