



The Joy of Wine

“Each vintage brings opportunity for improvement,” says Koerner Rombauer, founder of Rombauer Vineyards. This unflagging commitment to ever-increasing wine quality is the driving force that guides three generations of the Rombauer family as well as the rest of the team at the winery today. Nowhere is this more evident than in Rombauer’s Carneros Chardonnay.

CARNEROS CHARDONNAY

A RELENTLESS PURSUIT OF PERFECTION — EVERY VINTAGE, EVERY STEP, EVERY BOTTLE



ROMBAUER CHARDONNAY IS BELOVED, BUT ITS SUCCESS DIDN'T HAPPEN OVERNIGHT.

It took years of experimenting, honing vineyard sources and refining winemaking techniques until we arrived at the wine that, as Wine Spectator said, “defines the California Chardonnay style that so many adore.” But we didn’t stop there. With each new vintage, Winemaker Richie Allen and his team review the hundreds of decisions that are made from vineyard to bottle, searching for ways to increase quality. The adjustments they make are smaller now, tweaks really, but that doesn’t deter us. We will stop at nothing to make the very finest Chardonnay that we can. Every vintage, every step, every bottle represents a relentless pursuit of perfection. That is the Rombauer commitment, and our way of continuing to share The Joy of Wine.

IN THE VINEYARD

Our uncompromising approach to quality begins in the vineyard, where we control all farming and viticulture. In 1990, we began sourcing our Chardonnay from Carneros, where cool, windy conditions allow grapes to ripen slowly, retaining the natural acidity that is key to the structure and balance of this wine. To ensure long-term access to high quality fruit, the Rombauer family has invested heavily in prime vineyard sites, including our Buchli Station and Davitto Ranch vineyards, planting them according to a detailed, block-by-block matrix of soils, rootstocks and clones. In addition, we forged decades-long relationships with grower partners, giving us exclusive access to and oversight of high-quality fruit sources. Every single block under our care is micro-farmed, with soil analysis and aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology helping to guide vineyard management decisions throughout the growing season. The timing of picking, so crucial to wine quality, is also aided through NDVI as well as our team’s ongoing interaction with the vines. All fruit is picked at night and sorted by hand in the vineyard, as cool temperatures help retain greater fruit intensity in the finished wine.

IN THE WINERY

In the winery, each Chardonnay lot is examined, and those not meeting Rombauer’s strict quality standards are eventually sold off as bulk wine. In this way, the volume of wine we make is determined solely by the criteria of quality, not by arbitrary production goals. While the fruit is still cool, the whole clusters are gently pressed with the free running juice sent to a tank to cold-settle overnight before racking to barrel. Our Carneros Chardonnay is 100% barrel-fermented in a combination of American and French oak. We work with as many as 14 different cooperages each vintage and up to 30 different barrel types. The differences in wood species, seasoning, toast and grain allow our winemakers to choose the perfect barrels for each wine lot. Once the wine has gone through 100% malolactic fermentation, it rests in barrel for nine months with lees stirring every two weeks to add rich flavor and a creamy texture. Each lot of wine is kept separate until the final blending just prior to bottling.

AT A GLANCE

CARNEROS CHARDONNAY

When Richie Allen became head winemaker of Rombauer Vineyards in 2008, Koerner Rombauer's directive was to not change the winery's iconic Carneros Chardonnay, but to make it better. Richie immediately understood what Koerner meant. No matter what accolades we receive, we remain committed to the idea that our best wines are yet to be made. With each vintage, we evaluate new technologies and techniques to ensure our Carneros Chardonnay is the finest it can possibly be.



KEY POINTS

Grapes are sourced from outstanding estate-owned and grower-partner vineyards in the prized Carneros AVA

Quantity produced is based solely on quality, not volume goals

Micro-farming approach is based on NDVI aerial photos and personal interaction with the vines

Night-harvested fruit is hand-sorted in the vineyard and winery

100% whole-cluster pressed, 100% barrel fermentation, 100% malolactic fermentation

Fermented and aged in American and French oak barrels

Small vineyard lots are kept separate until blending and bottling

THE ROMBAUER STYLE

There are five key components to the signature style of Rombauer's Carneros Chardonnay: the intensity of fruit, a creamy texture, vanilla oak, a buttery character and mouthwatering acidity. What sets Rombauer Chardonnay apart is that these elements are in perfect harmony, hallmarks that flow seamlessly from one to another with ease and symmetry. How is this impeccable balance achieved? It begins in the vineyard and continues through every step until bottling — a continuous thread weaving a canvas for the best possible bottle of Carneros Chardonnay.



2016 CARNEROS CHARDONNAY

Varietal composition: 100% Chardonnay

Harvested: Aug. 14–Oct. 11, 2016

Average Brix at Harvest: 24.2

Cooperage: Aged 9 months in American and French oak barrels (1/3 new)

Alcohol: 14.5%

Food pairings: Tuna–Avocado Burgers, Lobster Rolls and Fettuccine with Salmon and Asparagus

A HISTORY OF EXCELLENCE

 Consistent praise from Wine Spectator and five Top 100* appearances

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| 91 | 93* | 92* | 90 | 91 | 91 | 92* | 92 | 91 | 91 | 93 | 92* | 91* |
| 2015 | 2013 | 2012 | 2011 | 2010 | 2007 | 2005 | 1997 | 1996 | 1995 | 1994 | 1993 | 1991 |