OUR NAPA VALLEY SAUVIGNON BLANC is the first new nationally-released white wine from Rombauer since we launched our Chardonnay in 1982, and it is the first new varietal we’ve introduced since our Zinfandel in 1990. We thought long and hard before adding another varietal to our portfolio, choosing a crisp, aromatic white to complement our other wines. We then spent five years seeking out top-quality Sauvignon Blanc vineyards. In 2014, our first vintage, we kept production small to ensure we could execute to our standards. The response was so positive that we decided to produce enough wine in our second vintage, 2015, to expand into select markets. Still, our Napa Valley Sauvignon Blanc remains a limited and special wine. True to the Rombauer house style, the wine is well-crafted, full-flavored, food-friendly and better when shared. It gives our customers more diversity when it comes to food pairing and another reason to love Rombauer wines!

IN THE VINEYARD
In our view, the finest Sauvignon Blanc comes from sites that offer plenty of sunshine but do not experience excessive heat or fog. With its diverse geography and microclimates, Napa Valley offers numerous vineyards with these characteristics, but it took five years before we were satisfied we had secured the best sources. As with all our wines, every step of production is managed with meticulous attention to detail, beginning with vineyard blocks that are micro-farmed and managed using NDVI (Normalized Difference Vegetation Index) aerial photo technology. This allows us to tailor farming practices to each block — even down to a single vine — for the best possible outcome in every vintage.

IN THE WINERY
Director of Viticulture and Winemaking Richie Allen is a native Australian who gained extensive experience with Sauvignon Blanc while working with some of New Zealand’s top wine producers, including Vavasour in Marlborough. His meticulous approach to our Napa Valley Sauvignon Blanc begins by hand harvesting the fruit in the cool early morning, then transporting it to the winery, where the still-cool grapes are gently whole-cluster pressed. Ninety percent of the juice is fermented in stainless steel tanks to retain fresh fruit character and crisp acidity; the remaining 10 percent is fermented in neutral French oak barrels to impart weight and texture to the wine. After three months, the barrel-fermented portion is blended back into tanks to finish the aging process. The result is a Sauvignon Blanc that is crisp, expressive and elegant.
AT A GLANCE

NAPA VALLEY SAUVIGNON BLANC

Our Napa Valley Sauvignon Blanc marks an exciting milestone for Rombauer Vineyards — the first new varietal introduced in more than 20 years and only the second white wine in our 35-year history. Fresh, full-flavored and vibrant, it joins our portfolio as the perfect complement to the Chardonnays, Cabernet Sauvignons, Merlots and Zinfandels for which we are best known.

Key Points

First new varietal in 20 years; second white wine we’ve produced

Five years identifying vineyard sources

Fruit sourced from four outstanding Napa Valley vineyards with sunny microclimates well-suited to the Sauvignon Blanc variety

Micro-farmed using assistance of NDVI aerial photo technology, which allows us to see all attributes of the canopy within a 1-foot resolution

100% hand-harvested and hand-sorted in the vineyard

Gentle whole-cluster pressing to retain fresh fruit flavor

Combination of stainless steel and barrel fermentation

WINEMAKER NOTES

The promise of our Napa Valley Sauvignon Blanc begins in the glass with a brilliant pale yellow infused with a bright green hue. The wine exudes aromas of ripe grapefruit, pear and white nectarine with a subtle hint of fresh-cut grass. The palate is fresh and enticing, as grapefruit, white nectarine and deep tropical notes intertwine making the mouth water. Balanced yet lively acidity lingers on the palate inviting another taste. Boxwood on the finish gives the wine length and vibrant freshness.