



*Napa Valley*

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## **ROMBAUER VINEYARDS LAUNCHES CAVE TOURS**

### **Behind-the-scenes experience winds through 1,900 linear feet underground**

ST. HELENA, NAPA VALLEY, Calif., August 26, 2016 — Rombauer Vineyards has added a new feature to its options for visitors to the winery — a Cave Tour & Tasting. Starting Tuesday, September 5, tours will be offered by appointment at 11:00 a.m. daily for \$60 per person. A second daily tour, at 2 p.m., will be added in October.

Guests will begin the new Cave Tour & Tasting on the hilltop winery's porch, with its dramatic views of Napa Valley, before strolling through scenic gardens and entering the caves through the picturesque, barrel-shaped door. The tour continues through the 1,900 linear feet of caves, where guests stroll through neatly stacked rows of small oak barrels while their guide explains why the cave atmosphere is especially suited for the production of artisanal, small-production wines.

The Cave Tour & Tasting is a walking tour lasting about 90 minutes and featuring six wines. Cave temperature averages around 62 degrees F, with 80%-90% humidity; guests are urged to bring sweaters or light jackets.

Reservations can be made by calling (707) 963-6606 or (800) 622-2206 or visiting the winery's website: <http://www.rombauer.com/visit/experiences/cave-tour-tasting/>. Rombauer Vineyards is located at 3522 Silverado Trail North in St. Helena.

"For Napa Valley visitors seeking a comprehensive, behind-the-scenes look at how fine wine is made, our new Cave Tour & Tasting fits the bill," explains Cheryl Riedel, Director to Consumer Sales Manager, "Guests will get an in-depth education on what happens from the vineyard to the glass, while sampling some of our most limited-production wines in the caves where they're aged."

"In addition to being an ideal environment for aging wine, the caves, built from 1996 to 1998, provided a unique storage solution," recalls Riedel, one of Rombauer's longest-tenured employees. "The winery's location on top of a hill limited opportunities to expand our production and storage facilities above ground. Going underground became the best option."

Rombauer's other guest experiences include guided tastings in the Tasting Room and wines by the glass, available to be enjoyed on the winery's porch or in its gardens. Reservations are required. The Tasting Room is open daily from 10 a.m. to 5 p.m. except on major holidays.



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**About Rombauer Vineyards:** Rombauer Vineyards was founded in 1980 in St. Helena by Koerner and Joan Rombauer, who built their three-level winery into a hillside to take advantage of the natural cooling influences. Caves were added to the property in the 1990s, and today, state-of-the-art equipment includes three optical sorters, basket presses and peristaltic pumps, which ensure gentle handling of the wine every step of the way. The winery has one of the largest red wine barrel fermentation programs in Napa Valley. Rombauer owns and sustainably farms 350 acres of vineyards in St. Helena, Carneros, Atlas Peak, Calistoga and the Sierra Foothills as well as purchases grapes through long-term relationships with growers in these appellations.

Koerner Rombauer's great-aunt Irma Rombauer was the author of the landmark cookbook *The Joy of Cooking*. The winery maintains a close relationship with Irma's descendants, the Becker family, who have continued *The Joy of Cooking* legacy with regular updates. The Beckers provide recipes and food pairings for Rombauer wines and visit the winery each July as part of the annual Joy of Wine event celebrating the release of the newest vintage of Rombauer's iconic Carneros Chardonnay.

The winery's current nationally distributed wines are 2015 Napa Valley Sauvignon Blanc, 2015 Carneros Chardonnay, 2013 Carneros Merlot, 2014 Napa Valley Cabernet Sauvignon, 2012 Diamond Selection Cabernet Sauvignon and 2014 Rombauer Zinfandel. In addition, Rombauer Vineyards produces several limited-production and single-vineyard Chardonnays, Cabernets, Zinfandels and dessert wines available only through the winery.

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