

ROMBAUER VINEYARDS

(NAPA VALLEY, CALIFORNIA)

www.rombauer.com



Rombauer Vineyards was founded in 1980 by Koerner and Joan Rombauer and sits on a tree covered knoll overlooking the Napa Valley. The winery features caves that extend for over a mile into the hillside. The caves provide a constant temperature and humidity which result in optimum conditions for aging our wines.

The joy of wine is something that's important to Rombauer. Whether you are a collector of fine wines or like to have wine with food, wine is something that truly should be enjoyed. Rombauer Vineyards puts a lot of hard work and tender care into making drinkable wines. And because wine is a simple product to enjoy, emphasis is given to taking the mystique out of enjoying fine wines.

Our emphasis on the joy of wine comes from the heritage of the Rombauer family. Koerner's ancestors made wine in the famous Reingau region in Germany and his great aunt, Irma Rombauer, wrote the book *The Joy of Cooking*. Hence our focus on wine as complements to good food and good friends. Every family member is actively involved in the day-to-day operation of the winery from selecting grapes for the winemaking process and getting the wine to market.

Carneros Chardonnay 2014

CSPC# 761982

1500mlx6

14.6% alc./vol.

SOLD OUT

Annual Wine & Spirits Restaurant Poll, ranked among the Top 10 for 14 consecutive years.

Grape Variety

100% Chardonnay

Winemaker Richie Allen

Vintage The 2014 vintage was another ideal growing season with warm, dry conditions that resulted in excellent fruit quality. Sustainable farming practices throughout the growing season were tailored to each block with the assistance of aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology. The fruit was hand-picked at night and sorted in the vineyard.

Vineyards The fruit for this wine comes from vineyards in the Carneros region owned by the Rombauer family and select growers including the Sangiacomo family, long-term grower partners who have farmed this land for three generations.

Harvest August 28-October 11, 2014

Maturation The grapes were gently whole cluster pressed while the fruit was still cool. The juice was pumped to tank to cold settle overnight before it was racked to barrel for primary and malolactic fermentation. The lees were stirred every two weeks to give the wine rich flavors and a creamy texture. 9 months in American and French Oak (one third new).

Tasting Notes Enticing aromas of bright citrus and melon are layered with spice, vanilla, and a touch of butter. Vibrant flavors of mango and guava meld with vanilla and soft spice on the creamy, rich palate. The finish is juicy and satisfying with refreshing acidity that makes you crave another sip.

Serve with Our favorite *Joy of Cooking*® pairings for this wine include Tuna-Avocado Burgers, Lobster Rolls and Broiled Salmon with Snail Butter and Orange-Hazelnut Asparagus.

Production 100,000 cases

Scores/Awards **93 points** - International Wine Report 2014
92 points - Wilfred Wong, Wine.com - 2015
90 points - Anthony Gismondi, Gismondionwine.com - June 16, 2016
88 points - James Laube, Wine Spectator - July 31, 2016
87 points - Robert Parker, eRobertParker.com #222 - December 2015
Gold Medal - Hilton Head Wine Festival 2014
3rd Most popular Chard in USA - 27th Annual Wine & Spirits Restaurant Poll - April 2017



Winemaker's Comments *"We have a unique style of Chardonnay that has developed over time with select vineyards from the Carneros region. The cool climate and clay soils offer ideal conditions for Chardonnay grapes."*

- Richie Allen, Winemaker

Reviews *"Okay guys and gals, my friends tell always talk about this wine, I won't tell you what they say, but the comments run the gamut. The 2014 Rombauer Chardonnay is the winery's best to date and a really delicious wine. It exhibits ripe fruit, alluring cream and sweet butter, but the wine is so well balanced and dances well on the palate and this has to be a good thing! This is one of the world's top chards! Medium straw, yellow color; alluring ripe core fruit aroma, some dried peach and finely ripe apples, excellent depth, and drive; medium bodied, creamy, and solid on the palate, firm textures, layered and fine with a slight gentle note; dryish, medium acidity, very good balance; ripe apple, light cream and a slight trace of butter; medium to long finish, smooth aftertaste. (Tasted: August 24, 2015, San Francisco, CA)"*

- WW, Wine.com

"My favorite vintage of Rombauer Chard yet! Why? Because this year they have made a more balanced and intriguing style of their Chardonnay with more vibrancy and purity of fruit than ever before, and it's not covered up by the copious amount of oak and malo that usually hides the pretty fruit."

- CB, KL Wine Merchants

"The least expensive Chardonnay from Rombauer, the 2014 Chardonnay Los Carneros was aged nine months in a combination of French and American oak. It has a light gold color with a greenish hue, attractive nectarine and citrus oil notes, medium body, and subtle wood. Drink it over the next 2-3 years."

- RP, Wine Advocate

"The oak is somewhat overbearing, with a creamy vanilla bean and custard character that wears on you. A cocktail quaff. Drink now. 100,000 cases made."

- JM, Wine Spectator

"Carneros, Napa Valley, California, United States. From the southern meeting point of Napa and Sonoma meet and cooled by San Pablo Bay, this classic Carneros chardonnay was whole cluster pressed and fermented in barrel where it spent nine months (mix of French and American). Ample lees stirring ramped up the creamy texture, while the time in wood built a generous, toasty structure. Rich and full bodied, with butter, fine brioche spicing, ripe honeydew, and fragrant white flowers seamless on a silken palate to a vanilla bean finish. Lemon peel acidity helps keep both the wood and alcohol in check. This balanced wine is tasty in youth but will reward with a few years in the cellar. A polished, rich and attractive pour, best enjoyed with richer seafood or poultry."

- AG, GismondionWine.com
