

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 – Proprietor Selection 2021

CSPC# 879921

750mlx6

14.5% alc./vol.

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

Grape Variety

100% Chardonnay

Winemaker Richie Allen

About Proprietor selection is a reserve chardonnay produced only in exceptional vintages by blending the best barrels from the finest lots. The 2021 represents the 15th vintage in 42 years. Like all of our chardonnays, this wine comes from Carneros where the cool climate and clay soils offer ideal growing conditions.

Vintage There were light rains in January and February and then no notable precipitation occurred for the rest of the growing season. This allowed the fruit to flower and set beautifully, leading into a warm summer without major heat spikes. 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. Harvest was long, with the ideal conditions allowing us to pick each block at its optimal ripeness and at night to preserve its natural acidity.

Vineyards The wine comes from elite 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 Sept. 9 - Oct. 7, 2021. Average Brix at Harvest 23.8

Winemaking 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 fermentations. The lees were stirred every two weeks to give wine rich flavors and a creamy texture. Each barrel was hand-selected for this wine. Aged for 9 months in American and French Oak (40% new).

Tasting Notes Expressive and concentrated aromas of grapefruit and lime sorbet with hints of clove are present in the glass. It is rich and intense on the palate with sweet peach, clove, and freshly baked pastry flavors. There is a bright refreshing acidity that gives way to more stone fruit flavors that continue to build on the very long and concentrated finish.

Serve with Our favorite Joy of Cooking® pairings* for this wine include Fettucine Alfredo, Corn Soup, and Nicoise salad.

Scores/Awards **91 points** - James Suckling, JamesSuckling.com - February 2022

Reviews "Fruity and tropical chardonnay with aromas of grapefruit, lemon curd, melon, and pineapple. It's medium-bodied, with juicy yellow fruit and a clean and fresh finish. Drink now."
- JS, JamesSuckling.com

