

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.

Zinfandel 2020

CSPC# 720653

750mlx12

15.9% alc./vol.

Grape Variety

98% Zinfandel, 2% Petit Sirah

Winemaker Richie Allen

General Info Introduced to California during the Gold Rush, Zinfandel is considered by many to be America's heritage grape. A tribute to California wine history, this Zinfandel was sourced from some of the state's oldest and most revered wine regions, from family-owned vineyards that in some cases date back over 100 years.

Vintage 2020 was a spectacular year for Zinfandel. Dry conditions, coupled with a long, mild, growing season across regions, created small, concentrated Zinfandel berries full of exceptional flavor. Throughout the year, we used aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology to tailor sustainable farming practices specific to each vineyard block. We harvested at night, preserving the bright acidity which developed over the season.

Harvest Vineyards August 29th-October 12th, 2020. Average Brix at Harvest 26.4
This wine blends lots from select vineyards in top growing regions: Amador County (44%), El Dorado County (43%), Lake County (8%), and Napa County (5%).

Maturation The grapes were carefully destemmed and optically sorted to ensure only perfect fruit made it into the wine. A cold soak extracted color and flavor before primary fermentation began in tank. The wine was gently basket-pressed, then racked to oak barrels to finish primary fermentation, malolactic fermentation, and aging. 15 months in American (10% new) and French oak

Tasting Notes The wine bursts with bright fruit aromas of cherry and red plum, with notes of vanilla, holiday spices, and lavender all jumping out on the nose. Plum flavors continue to the palate, joined by layers of raspberry jam, mocha, clove, and white pepper. The mid-palate is soft and creamy, framed by fine tannins and ending with a long, lush finish that will leave you wanting another sip.

Serve with Our favorite Joy of Cooking® pairings* for this wine include Braised Short Ribs; Lasagna Bolognese; Rack of Lamb; Pizza with Sausage & peppers; Baby Back Ribs; Pork Potstickers.

Our Zinfandel tastes best when it is slightly chilled to 65 degrees F. We recommend you put it on ice or in the refrigerator for a few minutes before enjoying as it's best served slightly cool to allow its complex aromas to shine! This is especially important if you are drinking it outside on a warm summer day or near a fireplace.

Production 55,000 cases made

