

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 side. 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 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. The 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 2021

CSPC# 11650

375mlx12

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

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.

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

Aug. 30- Oct. 8, 2021. Average Brix at Harvest 23.6

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 fermentations. The lees were stirred every two weeks to give the wine rich flavors and a creamy texture. 9 months in American and French oak barrels (30% new)

Tasting Notes

Ripe peach, citrus fruits, spice, and pie crust aromas all mingle and lift from the glass. The citrus, supported by notes of apricot, continues on the palate which is concentrated with a rich, creamy middle palate, and strong supporting acidity. The finish is long and marked with hints of vanilla. This wine will continue to build richness as it ages in the bottle.

Serve with

Our favorite Joy of Cooking® pairings* for this wine include Tuna-Avocado Burgers, Lobster Rolls and Fettuccine with Salmon and Asparagus

Scores/Awards

91 points - Wilfred Wong, *Wine.com* - 2022

Reviews

"The 2021 Rombauer Vineyards Chardonnay deftly combines fruit, barrel, and acidity for a delicious wine. This wine shines with aromas and flavors of tropical fruit, oak notes, and tart apples. Enjoy it with grilled bone-in chicken thighs."

- WW, *Wine.com*



Sauvignon Blanc 2022

CSPC# 874529

750mlx12

14.2% alc./vol.

Grape Variety	100% Sauvignon Blanc
Winemaker	Richie Allen
General Info	This Sauvignon Blanc has quickly become one of Rombauer Vineyards most beloved wines. Consistently adored by both consumers and critics, we are thrilled with the quality of the 2022 vintage and can't wait for you to pour yourself a glass.
Vintage	An exceptionally dry and warmer than average start to the year ended with some spring rains and mild temperatures through the summer. This allowed for a long, even ripening period. The majority of the fruit was picked before a brief heat spike in early September. Sustainable farming practices used throughout the growing season were tailored to each block with the assistance of aerial photos produced using NDVI (Normalized Difference Vegetation Index) technology. We picked at night when each block reached its optimal ripeness, preserving the natural acidity of this Sauvignon Blanc.
Harvest	Aug.19th - Sept.12th, 2022
Vineyards	The fruit for this wine comes from premium growing sites in Sonoma and Napa counties that offer abundant sunshine yet moderate temperatures - ideal conditions for cultivating delicious Sauvignon Blanc. 76% Sonoma County 24% Napa County.
Winemaking	The grapes were gently whole-cluster pressed while the fruit was still cool. The majority of the juice was fermented in stainless steel tanks, while the remainder fermented in a combination of French oak barrels and concrete tanks, imparting weight and texture to the finished wine. The wine was bottled with a screw cap closure to preserve the freshness and vibrancy found in this Sauvignon Blanc. 87% Stainless steel tank, 10% Neutral French oak barrels 3% Concrete tanks.
Tasting Notes	Lifted aromas of Key lime, honeydew melon, and passion fruit all jump out of the glass supported by hints of freshly cut grass in the background. Those fresh lime and honeydew flavors continue to the palate, joined by kiwi and subtle herbaceous notes, all mingling together in a lively way. The wine is linear and focused, ending with enticing, mouthwatering acidity that will leave you wanting more.
Serve with	Our favorite Joy of Cooking® pairings* for this wine include Pad Thai, Fried Fish Tacos, and Niçoise Salad.
Production	30,632 cases made
Scores/Awards	90 points - James Suckling, jamesuckling.com - February 2023 90 points - Wilfred Wong, Wine.com - February 2023
Reviews	<i>"Aromas of ripe pears, guava, leafy herbs, and white flowers. Medium-bodied, juicy, and fresh with bright acidity cutting through. Fleshy finish. Drink now. Screw cap."</i> - JS, jamesuckling.com



"The 2022 Rombauer Vineyards Sauvignon Blanc is focused and varietal. This wine excels with aromas and flavors of dried herbs, dried peaches, and tart citrus notes. Pair it with Lime-accented fish tacos."
- WW, [Wine.com](https://www.wine.com)

Carneros Chardonnay 2021

CSPC# 720650

750mlx12

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

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.

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 The near-perfect 2021 growing season—a challenge-free spring, a summer without heat spikes, and an extended, five-week harvest that allowed the Rombauer team to pick the grapes at optimal levels of ripeness and acidity—laid the groundwork for this golden-hued beauty. Aug. 30- Oct. 8, 2021. Average Brix at Harvest 23.6

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 fermentations. The lees were stirred every two weeks to give the wine rich flavors and a creamy texture. 9 months in American and French oak barrels (30% new)

Tasting Notes Ripe peach, citrus fruits, spice, and pie crust aromas all mingle and lift from the glass. The citrus, supported by notes of apricot, continues on the palate which is concentrated with a rich, creamy middle palate, and strong supporting acidity. The finish is long and marked with hints of vanilla. This wine will continue to build richness as it ages in the bottle.

Serve with Our favorite Joy of Cooking® pairings* for this wine include Tuna-Avocado Burgers, Lobster Rolls and Fettuccine with Salmon and Asparagus

Scores/Awards **92 points** - Wilfred Wong, Wine.com - July 2022

Review Only - Wineaccess.com - July 2022

Reviews *"The 2021 Rombauer Vineyards Chardonnay deftly combines fruit, barrel, and acidity for a delicious wine. TASTING NOTES: This wine shines with aromas and flavors of tropical fruit, oak notes, and tart apples. Enjoy it with grilled bone-in chicken thighs."*
- WW, Wine.com

"A mountain of flavor and texture driven by a golden core in the glass. Aromas are led by sun-kissed acacia, honeysuckle, and bruised golden apple wrapped in toasted hazelnut. The mouthfeel is generous, with plenty of delicious fruit, nuts, and spice leading into a long finish. Drink now—2026."
- Wine Access.com



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](https://www.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](https://www.jamesSuckling.com)



Napa Valley (Carneros) Merlot 2019

CSPC# 874528

750mlx6

14.5% alc./vol.

Grape Variety	84% Merlot, 11% Cabernet Sauvignon, 5% Petit Verdot
Winemaker	Richie Allen
General Info	Since producing our first vintage of Merlot in 1983, we've been committed to making the best possible expression of the variety. Understanding that site selection and farming are key to exceptional Merlot, in 2014 we shifted our focus for sourcing to the Napa side of Carneros, which we believe produces consistently high-quality wines from this noble grape.
Vintage	Heavy rains in March and April replenished reservoirs and led to healthy vine growth which we managed through leafing and cluster thinning. Weather during the summer and fall was moderate. 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 handpicked at dawn and sorted in the vineyard.
Harvest	Oct. 2–28th, 2019
Vineyards	Our Merlot is grown in estate-owned and grower-partner vineyards on the Napa side of Carneros, where the clay soils are similar to those of Bordeaux's right bank. The cool climate allows the thin-skinned grapes to gradually develop flavor and tannins while retaining natural acidity.
Winemaking	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 a combination of tank and barrel fermentation was used to provide a richer, more textured palate. The wine was gently basket-pressed before being racked to French oak barrels for malolactic fermentation and aging. 15 months in French oak (40% new)
Tasting Notes	Ripe black plum, black tea and mint aromas mingle in the glass with subtle scents of spice, freshly baked pie crust, and vanilla. This wine's lively palate jumps with cherry and plum flavors with a touch of mint and hint of spice, all giving way to notes of dark chocolate and vanilla. Its signature palate is framed by very fine, yet soft tannins and a refreshing length, enhanced by its acidity.
Serve with	Our favorite Joy of Cooking® pairings for this wine include Braised Short Ribs, Lasagna Bolognese, and Pan Roasted Rack of Lamb.



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

August 29th-October 12th, 2020. Average Brix at Harvest 26.4

Vineyards

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



Napa Valley Cabernet Sauvignon 2019

CSPC# 874527

750mlx6

14.8% alc./vol.

Grape Variety	<i>93% Cabernet Sauvignon, 4% Cabernet Franc, 3% Petit Verdot</i>
Winemaker	Richie Allen
General Info	Cabernet Sauvignon was the first wine produced by Rombauer Vineyards when the winery was founded in 1980. This bottling is made exclusively with Napa Valley fruit from both vineyards owned by the Rombauer family as well as carefully selected sites from some of the region's top growers.
Vintage	Heavy rains in March and April replenished reservoirs and led to healthy vine growth which we managed through leafing and cluster thinning. Weather during the summer and fall was moderate. 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 handpicked at dawn and sorted in the vineyard.
Harvest	Oct. 3–28th, 2019
Vineyards	The fruit for this wine comes from vineyards in the St. Helena, Calistoga, Oakville, Stags Leap District, and Atlas Peak AVAs.
Winemaking	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 a combination of tank and barrel fermentation was used to provide richer, more textured palate. The wine was gently basket-pressed before being racked to French oak barrels for malolactic fermentation and aging. 17 months in French oak (65% new)
Tasting Notes	The color is intense and beautiful, almost black with purple, reddish hues. Aromas of black cherry, cassis, piecrust, spice, and mint mingle and leap from the glass. The palate is full and concentrated with similar aromas but also featuring black currant and sweet red cherry with the mild presence of oak, seamlessly integrated. Signature finely structured tannins and a balanced acidity give way to a long finish which continues to build after that last sip.
Serve with	Our favorite Joy of Cooking® pairings for this wine include Braised Short Ribs, Lasagna Bolognese, and Pan Roasted Rack of Lamb.

