

## 2018 Carneros

# CHARDONNAY

Rombauer Vineyards began producing Chardonnay in 1982. In 1990, the Rombauer family made their first Chardonnay from the Carneros region, where San Pablo Bay meets the southern end of Napa and Sonoma valleys. There, the cool climate and clay soils offer ideal conditions for growing superior Chardonnay with the Rombauer hallmarks – intense fruit flavors balanced by fresh acidity.

### 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.

### WINEGROWING

Good rains in February lead to a warm summer, which then turned cool in August, resulting in a later harvest than the last few years. What followed was a long warm fall with near perfect growing conditions and extended hang time. In the end it was one of the longest harvests on record and also above average crop size. 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 and sorted in the vineyard.

### 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 fermentation. The lees were stirred every two weeks to give the wine rich flavors and a creamy texture.

### TASTING NOTES

Pale yellow with a green tinge to the hue. Aromas of yellow peach, mango with a slight citrus note intertwine seamlessly with vanilla and spice. The palate is rich and round, with the mango and vanilla fighting for the lime light, while the cream texture, vanilla and slight butter combine seamlessly. The balanced acidity closes out the finish bringing the multiple components into balance.

### FOOD PAIRINGS

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



<b>RELEASE DATE</b>	August 2019	<b>AVERAGE BRIX AT HARVEST</b>	23.7
<b>APPELLATION</b>	Carneros	<b>COOPERAGE</b>	9 months in American and French oak barrels (1/3 new)
<b>VARIETAL COMPOSITION</b>	100% Chardonnay	<b>ALCOHOL</b>	14.5%
<b>HARVESTED</b>	Sept. 8–Oct. 23, 2018		

*\*Recipes for pairings with a noted page number can be found in the 75th anniversary edition of the Joy of Cooking. Recipes not appearing in the book can be found at [www.JoyofCooking.com](http://www.JoyofCooking.com).*



*The Joy of Wine*

**THE ROMBAUER FAMILY** *Inspired by the wine movement of the 1970s in Napa Valley, Koerner and Joan Rombauer entered the wine business in 1976, then launched Rombauer Vineyards in 1980. As stewards of the land, the Rombaues have strived to produce the best wine an appellation, terroir and climate will achieve. The second and third generations are dedicated to continuing Koerner and Joan's vision.*

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