

2020 Carneros

CHARDONNAY

Rombauer Vineyards began producing Chardonnay in 1982. In 1990, the Rombauer family made their first Chardonnay from the Carneros region, where the 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

2020 started with a mild spring, giving us an early start to the growing season and a harvest which started on the early side. 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 our Chardonnay at night, preserving its bright acidity which developed over the season.

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 the wine rich flavors and a creamy texture.

TASTING NOTES

On the nose, beautiful aromas of ripe yellow peach, meyer lemon, and chamomile mingle together with hints of clove and vanilla. The peach, lemon, and vanilla spices continue onto the palate which is rich and concentrated, the flavors blending seamlessly supported by a creamy round mouthfeel. The lush back palate is lifted by both sweet fruit flavors and balanced acidity, ending with a lingering finish that will leave you wanting another sip.

FOOD PAIRINGS

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



RELEASE DATE	August 2021	AVERAGE BRIX AT HARVEST	23.7
APPELLATION	Carneros	COOPERAGE	9 months in American and French oak barrels (1/3 new)
VARIETAL COMPOSITION	100% Chardonnay		
HARVESTED	Aug. 19–Sept. 22, 2020	ALCOHOL	14.5%

*Recipes for pairings may be found in the *Joy of Cooking*. Recipes not appearing in the book may be found at www.JoyofCooking.com.



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.*

The Joy of Wine

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