ROMBAUER VINEYARDS

2022

ROMBAUER 'PROPRIETOR SELECTION' CARNEROS CHARDONNAY

CARNEROS · CALIFORNIA · UNITED STATES · NORTH AMERICA

TECHNICAL DETAILS

The Estate

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 Rombauers have strived to produce the best wine an appellation, terroir and climate will achieve. As the second generation takes over, they are dedicated to continuing their parents' vision.

Wine Making

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. Each barrel was hand-selected for this wine.

Food Suggestions

Pairs well pork, rich fish such as salmon and tuna, vegetarian and poultry dishes.

TASTING NOTES

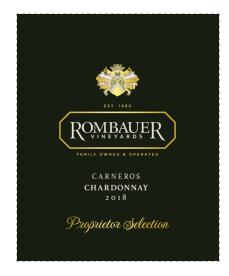
Pale straw yellow, with a golden hue, this wine's color will deepen with age. Aromas of green apple, Bartlett pears, Meyer lemon and vanilla mingle with jasmine on the nose. The palate is lush with a creamy texture and flavors of pears, meyer lemon, white peach, vanilla and toast. The finish is long and bright.

100% Chardonnay grape blend.

This wine contains allergens, sulfites.







ATTRIBUTES

- Available Size: 750mL (6 pc)
- Sustainable
- Family-Owned
- Oaked
- ABV%: 14.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Sirits

