



DESCRIPTION

Aromas of ripe yellow peach, melon, and chamomile all framed by freshly baked pie crust. The palate is bright with flavors of nectarine, followed by a subtle spice, and lively acidity. The finish leaves you wanting another sip.

VINIFICATION

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. 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 Chardonnay. 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.

UNIQUE SELLING POINTS

- Cheers to 40 years of Rombauer Chardonnay!
- Rombauer Chardonnay is the #1 Selling Wine SKU +\$25.
- More than the classic buttery and oaky Chardonnay: Complex aromas with perfect integration of fruit, cream and butter kept on balance with a strong acidity and minerality.

AWARDS

Named Top 100 Wines of the World five times

ADDITIONAL INFORMATION

Grape variety: Chardonnay
Country: United States
Area: California
Color: White
Category: Wine
Flavor profile: Complex, Expressive, Fresh