

ROMBAUER VINEYARDS

2022

ROMBAUER 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 fermentation. The lees were stirred every two weeks to give the wine rich flavors and a creamy texture. Matured for 9 months in French and American oak barrels.

Food Suggestions

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

TASTING NOTES

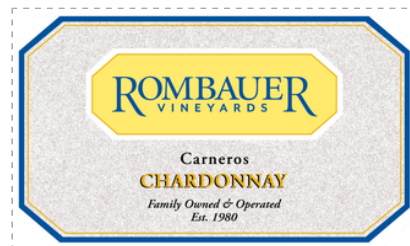
Pale light yellow with a green hue. Aromas of ripe peach, honeydew, and lemon rind intertwine seamlessly with vanilla and spice. The aromas are followed by flavors of lychee and yellow peach which meld perfectly with the cream texture, vanilla and slight butter. The finish builds with more peach and spice, while the acidity maintains the freshness and structure. The wine will continue to gain weight and depth over the next 12 months, revealing additional notes of nectarine, butter and spice.

100% Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc) & 375mL (12) & 3L (1 pc) & 1.5L (6 pc)
- Sustainable
- Family-Owned
- Oaked
- ABV%: 14.5
- Class: White

[ROMBAUER.COM/](https://rombauer.com/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

