

2020 Rombauer

# SAUVIGNON BLANC

Introduced with the 2014 vintage, our Sauvignon Blanc marks an exciting milestone for Rombauer Vineyards — the first new varietal introduced in more than 20 years and only the second white wine in our 41-year history.

## VINEYARDS

The fruit for this wine comes from premium growing sites in Napa and Sonoma counties that offer abundant sunshine yet moderate temperatures — ideal conditions for cultivating delicious Sauvignon Blanc.

## WINEGROWING

A mild spring gave us an early start to the growing season and we finished picking our Sauvignon Blanc on September 16th. 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 handpicked at dawn and sorted in the vineyard.

## WINEMAKING

The grapes were gently whole-cluster pressed while the fruit was still cool. The majority of the juice was fermented in stainless steel tanks, while the remainder fermented in a combination of French oak barrels and concrete tanks, imparting weight and texture to the finished wine. The wine was bottled under Stelvin aluminum

closure — another Rombauer first — to preserve the freshness and vibrancy so appealing in this Sauvignon Blanc.

## TASTING NOTES

Pale yellow with a touch of a green hue. Bursting with lively flavors of pink grapefruit, lime, and honeyed apricot with a warm note of vanilla on the finish. The wine is fresh and lively on the palate, allowing the lime to shine while the bright acidity makes for a mouthwatering finish that keeps you coming back for more.

## FOOD PAIRINGS

Our favorite Joy of Cooking® pairings\* for this wine include Oysters on the Half-Shell with Mignonette Sauce (Pg. 570), Black Cod with Misozuke (Pg. 387), Nicoise Salad, and Crab Cakes.



<b>RELEASE DATE</b>	January 2021	<b>AVERAGE BRIX AT HARVEST</b>	23.3
<b>APPELLATION</b>	Napa County 50% Sonoma County 50%	<b>COOPERAGE</b>	Stainless steel tanks (88%), neutral French oak barrels (9%), and concrete tanks (3%)
<b>VARIETAL COMPOSITION</b>	100% Sauvignon Blanc	<b>ALCOHOL</b>	14.2%
<b>HARVESTED</b>	Aug. 22 - Sept. 16, 2020		

\*Recipes for pairings may be found in the Joy of Cooking. Recipes not appearing in the book may 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 Rombauers 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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