



TASTING PACK WINE #8

TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES

The nose is dominated by ripe fruit and oak; noticeable by the notes of lavish baking spices, caramel and vanilla. Golden and red baked apple/pear, Meyer lemon, and baked pineapple/mango, it's creamy with buttery notes indicating malolactic fermentation, and bread dough aromas suggest lees ageing.

TASTING NOTES BY: ADVANCED SOMMELIER BRANDON FORD

Ripe orchard fruits of apples, pears and hints of tropical fruits - pineapple, mango. There are notes of sour cream, vanilla, and buttered popcorn. Lush mouthfeel with a creamy texture.

Sweetness: Dry
Tannin:
Alcohol: High
Acid: Medium
Oak: Present

So...
WHAT
IS IT?

old world
or new?

climate?

grape?

country?

place?



WINE DETAILS:

Winery: Rombauer
Cuvee:
Grape: Chardonnay
Country: USA
Regions: Carneros
Vintage: 2018

Alcohol: 14.8%
Elevage: 9 months in American and French oak (1/3rd new)

Other: Malolactic fermentation and Lees stirring every two weeks.

NOTES :

Look for new world Chardonnay to show similar fruit types to other Chardonnays, but, in riper format. The malolactic fermentation will show up as more buttery, and less of a yogurt characteristic. Also, it's important to notice the structure here. Lack of prominent floral notes or green bell pepper notes separate it from other oaked whites.

Retail Price: \$43

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