



Aotearoa Chardonnay Symposium 2024

Day 1

Session 4

Wine 1

Winery	Rombauer Vineyards
Viticulturist	Richie Allen
Winemaker	Richie Allen
Wine	Carneros Chardonnay 2022
Region	Carneros, California
Sub region(s)	
Wine RRP \$	\$42 USD
Cases produced	261,000 (9LE)

Wine Analysis

pH	3.49
TA	6.2 g/l
VA	0.65 g/L
DCO2	1,100 mg/L
Alcohol %	14.6%
RS	3.2 g/l

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Tasting Note

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. Our favorite Joy of Cooking® pairings* for this wine include Butter Chicken, Fettuccine Alfredo, and Zucchini and Goat Cheese Tarts.

Vineyard/Vintage Notes

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.

Winemaking Notes

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. 9 months in American and French oak barrels (35% new).

Accolades/Reviews

92 WINE ENTHUSIAST

#	1	2	3	4
Block/Parcel Name	Carneros			

Vineyard, Block or Sub-Block

% of Blend				
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Clones	95,96,17,15,124,76, wente,38,74,4			
Rootstocks	101-14,1103p, 3309, 1616c,420A AXR			
Soil Types	Haire Clay Loam mainly			
Vine Age	Average age around 17years. Oldest blocks are 34-40 years old			
Years in Production				
Other...				

Yield Management

Target T/ha	9.9T/Ha (4tons/acres)			
Actual T/ha	vaires by block and age			
Vines/ha	2965-4485 (1200- 1815 vines/acre)			
Kg/vine				
Irrigated?	Yes			
Type e.g. above ground / subsurface	Drip			
Other...				

Vine Management

Pruning method	Mostly spur, some cane			
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning	Laterals and suckering			
Crop thinning (% removed)	Only when needed			
Kg/m fruit				
Leaf plucking	Mostly by hand, morning side and internal			
Timing of leaf plucking	Varies by block			
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...				

Harvest

Date	22nd Sep - 30th Oct 2022			
Brix	23.3 Bx (average)			

pH	3.1-3.8			
TA	4-8 g/l			
Malic Acid	1-4 g/l			
YAN	100-320 mg/L			
Method of Harvest	All hand			
Fruit condition	Hand sorted in the vineyard			
Field Additions	None			
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	None
Destemmed	No
Whole Bunch	Yes whole cluster press
Crushed	No
Press Type	Bucher x-pert presses
Wash	
Press fractions	No press cut
Press rate L/tonne	175gal per US ton (730L per metric T)
Hard pressings, kept /downgraded	No
Juice additions, types and rates	If more than 5% botyrris 20ppm of so2 to press pan
Gas cover, inert	No
Hyper Ox, timing	No
Settling. Time, temperature	24hours
Direct to barrel	No
Juice NTU (if known).	
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	Oak, mostly barriques 225/228 L
New oak, % and type	35% new, mix of American and French oak.
Temp Control. Target temp or rate	17-18degC (63degF)
Wild ferment, % of blend	Yes varies by year
Inoculated. Yeast used and rate	CY3079 124ppm
Nutrient Additions. Type, rate, timing	Adjust YAN based on brix up to 320ppm
Oxygen Additions. Timing, rate	None
Enrichment. Target Alc %, timing	None
Acidification. Target pH/TA, timing	Pre ferment based on mailc and TA
MLF. Inoculated / natural, timing	Both
Warming for MLF	None
% MLF in blend	100%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	Stir every 10-12 days
Enzyme addition	No
Other lees management	
Time in barrel	9 months
Time in tank prior to finishing	3 weeks

Palate fining, type and rate	None
Protein fining, to what level	Bentonite
Cold Stabilisation, to what level	Yes
Filtration, type	Crossflow and 0.45um to bottle
FSO2 level at bottling	35 ppm
TSO2 level at bottling	70 ppm
Bottling date	Aug - Sep 2023
Filtration type at bottling	See above
Release date	Aug 2023
Other...	