



The Joy of Wine

— CLUB —

KOERNER'S
CABERNET CLUB

OCTOBER 2020



DEAR WINE CLUB MEMBERS,

As we celebrate 40 years of winemaking, we feel an immense sense of gratitude to all of you, our dear friends. While the tasting experience at our wineries has changed slightly, we are open and look forward to welcoming you back. For those of you who prefer to taste from the comfort of your own home, we now also offer complimentary virtual tastings. You will have the undivided attention of your host as he/she shares stories and takes you through the Rombauer portfolio of wines. For more information, head over to our website www.rombauer.com. And for a little more fun and education, be sure to keep an eye out—and tune in—to our Rombauer Hours on either Facebook or YouTube. It's a great way to stay connected!

Your Cabernet Club shipment this month includes a fascinating selection of Napa Valley Cabernets: our **2018 Napa Valley Cabernet Sauvignon**, **2016 Diamond Selection Cabernet Sauvignon**, **2016 Stice Lane Cabernet Sauvignon** and **2016 Atlas Peak Cabernet Sauvignon**. The Napa Valley Cabernet is a pure expression of Napa Valley, drawing on vineyards from Calistoga to Carneros. This is a crowd-pleasing wine, smooth, rich and full-bodied, packed with flavors of raspberry, black cherry and violet and framed by toasty oak. The 2016 Diamond Selection likewise draws on several AVAs, including Atlas Peak, Calistoga, Mount Veeder, Oakville, and St. Helena, but here we have selected the finest lots from 2016 to create a reserve bottling. This is an elegantly balanced wine with pronounced flavors of cassis and black currant, sweet notes of spice, lush, mouthfilling tannins and a brush of subtle oak.

Turning to the single vineyard wines, our 2016 Stice Lane Cabernet from St. Helena's valley floor shows concentrated flavors of cassis, ripe strawberries and molasses along with an intriguing mineral character and smooth, supple tannins. In contrast, the 2016 Atlas Peak Cabernet is a mountain wine, more structured and tannic but with a warmly textured palate, flavors of black cherry, blackberry and cassis, and hints of cocoa powder and wet gravel.

A final note: both 2016 and 2018 were excellent vintages, and we're pleased to offer you these three 2016s that have been cellared safely for you in the cool temperatures of our winery. Enjoy!

CHEERS!

THE ROMBAUER FAMILY AND STAFF



2018 NAPA VALLEY CABERNET SAUVIGNON

This wine is deep purple with a bright fuchsia rim. The nose is expressive, with aromas of red cherry and sage with a hint of violet, spice and toast. The wine is full-bodied, packed with flavors of raspberry and black cherry, along with notes of violet and toast from the oak. Supple tannins carry through to a fine and smooth finish.

RELEASE DATE

September 2020

APELLATION

Napa Valley

COOPERAGE

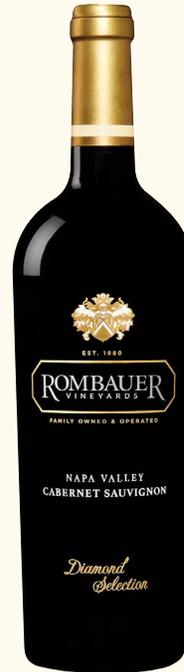
*16 months in 60% new
French oak barrels*

ALCOHOL

14.8%

**VARIETAL
COMPOSITION**

*90% Cabernet Sauvignon
4% Cabernet Franc
3% Petit Verdot
3% Merlot*



2016 DIAMOND SELECTION CABERNET SAUVIGNON

This elegantly balanced wine is deep and dark with a purple hue. Aromas of ripe cassis and black currant combine seamlessly with sweet notes of spice. The palate is ripe and soft, with pronounced cherry liquor, lush tannins and sweet, subtle oak. Black currant builds on the finish.

RELEASE DATE

October 2019

APELLATION

Napa Valley

COOPERAGE

*16 months in 80% new
French oak barrels*

ALCOHOL

14.8%

**VARIETAL
COMPOSITION**

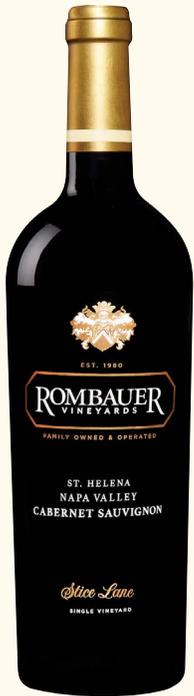
*83% Cabernet Sauvignon
9% Petit Verdot
8% Merlot*

WINE CLUB SPECIAL OFFER

RECEIVE \$0.01 GROUND SHIPPING
on your next purchase of 6 bottles or more.

Use code: **OCT20KCAB**

*One coupon per member. Offer expires 11/30/2020.
All orders are subject to a weather hold.*



2016 STICE LANE CABERNET SAUVIGNON

This deep purple–black wine enchants with aromas of cranberry, raspberry, pomegranate, and sweet tobacco. The palate exhibits flavors of cassis and strawberries, along with molasses and a mineral character. Smooth tannins mark the long finish.

RELEASE DATE

October 2020

APELLATION

*Stice Lane Vineyard
St. Helena AVA
Napa Valley*

ALCOHOL

14.8%

COOPERAGE

*16 months in 100%
new French oak barrels*

VARIETAL COMPOSITION

*100% Cabernet
Sauvignon*



2016 ATLAS PEAK CABERNET SAUVIGNON

This wine is dark purple with ruby highlights and enticing aromas of blackberry, blueberry, cassis, brown sugar, molasses and baking spices. The palate is rich and textured with flavors of black cherry, blackberry, cassis, cocoa powder, and a hint of wet gravel. The finish is long and smooth, with supple tannins and bright acidity.

RELEASE DATE

October 2020

APELLATION

*Atlas Peak Vineyard
Atlas Peak AVA
Napa Valley*

ALCOHOL

14.8%

COOPERAGE

*16 months in 100%
new French oak barrels*

VARIETAL COMPOSITION

*100% Cabernet
Sauvignon*

WINE CLUB BENEFITS

- › Member savings
 - 20% on club shipments
 - 15% on all non-shipment wine purchases
- › Exclusive offers and access to limited-production wines
- › Invitation to members-only events
- › Complimentary tastings for you and up to 3 guests, per visit (Member must be present to receive discount. Reservations required.)
- › Customized shipments
- › Winery pick-up option (Reservations required)



A PERFECT PAIRING

CABERNET SAUVIGNON BRAISED SHORT RIBS

Servings 4

Preheat the oven to 350°F. Pat dry:

3 pounds beef short ribs, excess fat trimmed

Season with:

1 teaspoon salt

1 teaspoon black pepper

½ teaspoon dried herbs (marjoram, oregano, rosemary, savory, thyme or sage)

Heat in a dutch oven or large heavy ovenproof skillet over medium-high heat:

2 tablespoons vegetable oil, beef fat, or bacon fat

Add the ribs in batches, being careful not to crowd the pot, and brown well on all sides. Remove the ribs with a slotted spoon. Pour all but about 2 tablespoons fat from the pot. Add and cook, stirring over medium heat just until the vegetables begin to color, about 10 minutes:

2 cups chopped onions

½ cup chopped celery

½ cup chopped carrots

3 tablespoons chopped garlic

1 ½ teaspoons black pepper

½ teaspoon salt

Pinch of dried herbs (the same herbs used to season the meat)

Add and bring to a boil:

1 ½ cups beef or poultry stock or broth

Return the short ribs to the pot. Add:

2 to 3 bay leaves

Cover and bake until the ribs are tender and the meat pulls away easily from the bone, 1 ½ to 2 hours.

Remove the ribs to a platter and cover to keep warm. Skim off any fat from the surface of the liquid, and reduce over high heat until the sauce is syrupy. Serve the ribs with the sauce.



COOKING WITH JOY

Koerner Rombauer's great aunt Irma Rombauer was the original author of *The Joy of Cooking*, considered by many to be the greatest teaching cookbook ever written. (We certainly think so!) Today, the book is in the hands of fourth-generation stewards John Becker and Megan Scott, who continue to develop new recipes and retest old favorites. They have chosen the recipe in this newsletter to pair with your latest club wines. For recipes, cooking tips and more, visit www.simonandschuster.com/joyofcooking.



PRICE LIST

CHARDONNAY

	RETAIL	CLUB
2019 Carneros Chardonnay	\$38.00	\$32.30
2019 Proprietor Chardonnay	\$70.00	\$59.50
2019 Home Ranch Vineyard Chardonnay <i>Club Member Exclusive</i>		\$59.50
2019 Buchli Station Vineyard Chardonnay <i>Club Member Exclusive</i>		\$59.50

CABERNET SAUVIGNON

2016 Diamond Selection Cabernet Sauvignon (featured)	\$125.00	\$106.25
2017 Napa Valley Cabernet Sauvignon	\$68.00	\$57.80
2018 Napa Valley Cabernet Sauvignon (featured)	\$68.00	\$57.80
2014 Le Meilleur du Chai	SOLD OUT	
2016 Stice Lane Cabernet Sauvignon (featured)	\$125.00	\$106.25
2016 Atlas Peak Cabernet Sauvignon (featured)	\$125.00	\$106.25

DESSERT WINES

2018 Joy Late Harvest Chardonnay 375ml	\$55.00	\$46.75
Non-vintage Solera 375ml	SOLD OUT	

MERLOT

2017 Napa Valley Merlot	\$45.00	\$38.25
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SAUVIGNON BLANC

2019 Rombauer Sauvignon Blanc	\$24.00	\$20.40
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ZINFANDEL

2018 Rombauer Zinfandel	\$35.00	\$29.75
2018 El Dorado "Twin Rivers" Zinfandel	\$42.00	\$35.70
2018 Fiddletown Zinfandel	Release 1.2021	
2018 Napa Valley Zinfandel	Release 1.2021	
2018 Proprietor Zinfandel	\$65.00	\$55.25

BARBERA

2018 Amador County Barbera	\$38.00	\$32.30
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More formats available at Rombauer.com

Your next Cabernet Club shipment will be March 2021



— EST. 1980 —

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Plymouth, CA 95669

Club: **866.280.2582 (CLUB)**
Reservations: **707.963.6606**

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