

**SPICE**

# ROMBAUER

to launch new wines on the Bahamian market in 2020



Rombauer Vineyards' Chardonnay, Sauvignon Blanc and Zinfandel wines featured at a wine pairing dinner hosted by Bristol Wines and Spirits at 3 Tides Fish House at Baha Mar. PHOTOS: AZALETA ISHMAEL-NEURWY



John Egan, right, Rombauer Vineyards export manager, and Braeden Quigley, second left, Grand Hyatt Baha Mar's sales and marketing director, during the wine pairing dinner.

**R**ombauer Vineyard wines will be expanding in the Bahamian market in the New Year with the additions of five vintages - Sauvignon Blanc 2018 and Zinfandel 2017, followed by the Napa Valley Cabernet, Reserve Cabernet and Merlot, even though some of the vineyards' offerings aren't new to the country as they've been a part of the Bristol Wines & Spirits portfolio for a number of years.

"The Rombauer Chardonnay has been in the Bristol portfolio for a long time," said John Egan, Rombauer Vineyards export manager.

"As a brand, we have been in The Bahamas and Caribbean for many years, and with consumer feedback and acceptance, they are wanting other varietals. The Rombauer Zinfandel will be exciting for us inside the market. The Rombauer Chardonnay has been in the Bristol portfolio for a long time and we will be launching Sauvignon Blanc 2018 and Zinfandel 2017 followed by the Napa Valley Cabernet, Reserve Cabernet and Merlot in 2020."

Kyle Stubbs, Bristol Wines and Spirits wine manager and sommelier, said the Rombauer Zinfandel is expected to be exciting for the Bahamian market. "It's one of those 14.5 percent red wines that has good fruit notes, a good balance, good

complexity and good alcohol component. An interesting wine because the fruits add to the sweetness Bahamians love," said Stubbs. He described the Sauvignon Blanc as crisp and clean. "It's also fruit-forward and

the acidity gives it a very nice kick. I think that the market will be impressed," he said. Rombauer Vineyard recently took the opportunity to showcase some of its offerings at a wine pairing dinner at 3 Tides Fish House restaurant at the



Peter Szekely, Grand Hyatt Baha Mar beverage manager, pours the Rombauer Zinfandel.

Grand Hyatt, Baha Mar. The Rombauer Carneros Chardonnay, which showcases good fruit character, has a buttery sensation with bright acidity, complex enough for a sternly balanced wine, was paired with a lobster and conch duo with starfruit carpaccio and tomato avocado roll.

Rombauer's Cabernet Sauvignon was paired with a tuna and pineapple mosaic and seafood combo; as well as a Wagyu beef tenderloin with sweet potato mash, grilled shitake mushroom, crispy plantain chips and Old Bay spiced peppercorn and Sage Wagyu beef is a classic pairing with Cabernet as the dark plum, dark cherry, vanilla and spice notes pair well with the beef.

Rombauer's Zinfandel was matched with guava duff with a dark Caribbean rum sauce and guava jam dessert, which is considered an unusual pairing for some, but a classic pairing for the 2017 Zinfandel is 95 percent Zinfandel and five percent petite. Syrah is known as fruit-forward, juicy and jammy - and kind of breaks the rules.

Egan described it as being like "Mardi Gras" in a bottle. Rombauer Vineyards, which started in 1980, is a third-generation family-owned vineyard that will celebrate their 40th harvest in 2020.



Rafael Miranda, center, chief winemaker of Trivento Bodega y Vinedos de Mendoza, Argentina, pours wines during a tasting workshop. At left is Dalton Forbes with Doquin Torres.

Lobster and conch duo paired with the Rombauer Carneros Chardonnay



Three Rombauer Vineyards wines with guava duff.