



# ANTHONY'S CHOPHOUSE

Established 2019

STEAKS ◦ CHOPS ◦ SEAFOOD

## JUNE 30 WINEMAKER DINNER TASTING NOTES



### **ROMBAUER, CHARDONNAY, CARNEROS, 2020**

On the nose, beautiful aromas of ripe yellow peach, lemon, and chamomile mingle together with hints of clove and vanilla. The peach, lemon, and vanilla spices continue onto the palate, which is rich and concentrated, the flavors blending seamlessly supported by a creamy round mouthfeel. The lush back palate is lifted by both sweet fruit flavors and balanced acidity, ending with a lingering finish that will leave you wanting another sip.

### **ROMBAUER, MERLOT, NAPA VALLEY, 2018**

Complex aromas of black cherry, ripe plum and mocha intertwine with subtle notes of violet and mint. This medium-bodied wine is bursting with flavors of plums, red currant, and figs upfront, leading to juicy red fruit on the midpalate. The soft mid palate finishes with fine, plush tannins highlighted by a bright acidity.

### **ROMBAUER, CABERNET SAUVIGNON, NAPA VALLEY, 2019**

This wine is deep purple with a bright fascia 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.

### **ROMBAUER, ZINFANDEL, CALIFORNIA, 2019**

When poured, this classic California Zinfandel is a purple-ruby color with a bright crimson hue. On the nose, there are concentrated aromas of dried cherries that meld with warm vanilla, mocha, and mulling spices. Lush flavors of ripe plum and raspberry jam flood the palate, followed by touches of dark chocolate in the background. subtle and round tannins and length for a fresh and enticing finish.