

POV
NAPA VALLEY
2005



ROBERT SINSKEY VINEYARDS
R S V
NAPA, CALIFORNIA

WINE WITH A POINT OF VIEW

POV: a cool-climate proprietary wine from the south of Napa

You can't accomplish much without a point of view. At RSV, we pursue wine as the craft we believe it was meant to be. From the beginning, we found our own unique, some would say contrarian, way to do things. I learned early that if we got caught up chasing wine scores, we'd become blind to the unique character of our own vineyards. Instead, we developed a few mantras: Follow nature and craft wines that are true to place. Learn over time and plant varieties, clones or selections that maximize the natural potential of the place. Make wine with techniques that respect the purity and quality of your fruit without overwhelming it.

The other night, I dined with several candidates of the "Masters of Wine" program. While blind tasting a wine, they descended into an analytical exercise. They dissected the wine, first by guessing variety, region and vintage. Then they began to speculate how the wine was grown and what was done to it in the cellar. Finally, they diligently discussed quality and decided it was a "good" high scoring wine. "How does this rate on your pleasure meter?" I chimed in. "What?" they exclaimed in befuddled unison. "If a wine does not rate high on the pleasure meter, what good is it?" Then I got on my soapbox, "It is not good enough for a wine to be big, massive, ripe and high in alcohol. Maybe, in the old days, when winemakers had trouble achieving ripeness, this was a unique, sought-after attribute. Now however, technology allows almost any wine to achieve pumped up proportions. You asked me if I wanted another glass and I said no. No matter how good a wine is, there is something wrong if the wine is so good, you can't finish the glass."*

From my point of view, wine shouldn't hurt. It should be elegant and delicious while complementing the food on your table.

*This line was "borrowed" from Jeff Virnig.

Rob Sinskey



"Wine is not an athletic event"
Rob Sinskey - Vintner



Folks ask why, after twenty years, I'm still making wine at RSV. Quite simply, it's because I want to see how things turn out.

Often times, winemakers don't get involved in day-to-day vineyard processes. That's not the case at RSV. The decisions made in the field inform and define the wine I make in the cellar. These field decisions can take years to reveal themselves in the wine.

One day in the cellar and vineyard is like a single tile of a mosaic. Viewed out of context, that one tile doesn't tell a story. Step back and the thousands of tiles take form and an image appears.

From my point of view as a winemaker, I am only as good as my materials... and my ability to interpret those materials. This particular type of knowledge only comes with time.

Jeff Virnig



From my point of view, winemaking is both an art and a craft. It is the magical transformation of a cluster of grapes into a finely crafted bottle of wine.

All of this may seem a little simplistic, but wine shouldn't be made by formula. There is no recipe. It takes knowledge of the land to understand how to vinify each individual parcel and help it develop its own unique personality.

Winemakers are not detached here. We play a fundamental role from dirt to bottle. Just as you would raise a child, we oversee and nurture every aspect of a wine's life. It is something I do not take for granted and, at the end of the day, that's why RSV continues to make wines that encompass both art and craft.

Zack Gabbert



I do this because I believe. Why else would I get out of bed at 3 am to check the frost fan or toil day after day, without break, during harvest? Most days, the sun finds me already among the vines as it peaks above the horizon. I couldn't do it if I didn't believe.

I believe that good farming is about tuning in to the rhythms of season and weather, feeling the transitions of life. Grapevines have a rhythm - dormancy in winter, budbreak in spring, grapes ripen in summer, harvest in fall. This ancient rhythm connects me, not only to the Earth, but to ancestors who pioneered and practiced this art - "blessed be the fruit of the vine!"

Good farming is hard, sometimes heartbreaking, work. A poorly timed frost can destroy years of careful pruning. The tractors don't always work when they should. A freak rainstorm causes the loss of a year's work.

But I believe; I'm a good farmer. I listen to the rhythm of my vines. I walk and wait and watch, anticipating how the cards will be dealt, ready to play any hand that comes my way.

I am not alone. I couldn't farm well if I didn't have the right crew. They are good farmers. Many grew up on ranches and farms in Mexico and are happy to be invested in their work-- they know that we are organic and biodynamic and they are proud of their grapes. They have also become believers.

From my point of view, I couldn't do this if I didn't believe that we make a superior wine - where the farming shines though to the bottle.

Debby Zygielbaum



*"It all depends on the health of the vine."
Jesus Rosas - Vineyard Supervisor*

My name is Jesus Rosas and I started with Robert Sinskey Vineyards on October 12, 2000. I am very happy working here as we are treated like co-workers. We also treat our vineyard crew well; as vineyard supervisor, I have seen how well the company treats its employees. They give us 100%.

I want to explain a little of how we work with the grapes here - we are completely organic from pruning to harvest. We also have a way of pruning with only the full moon and stopping when the moon is dark. While we are waiting for the grapes to ripen, we have a way of leafing just a bit and then, when the grapes have more color, we leaf a little bit more. To get the grapes ready for picking, we have the same way of dropping fruit. It all depends on the health of the vine. For this reason, we are number one in quality. Thank you for asking for my point of view.

Jesus Rosas

WINEGROWING NOTES

Much of the ink spilt on Los Carneros' behalf celebrates the region's success with Pinot Noir and Chardonnay – Burgundy's classic grapes. RSV holds Los Carneros Pinot Noir in high regard; however, back in the late eighties, RSV acted on the contrarian point of view that Los Carneros also harbors affinities with the other “mother-region” of France, and planted cultivars of Bordeaux .

Los Carneros straddles the feet of the Mayacamas Mountains where the range emerges from the San Pablo Bay as hills roll and rise several hundred feet towards the north end of the region. The bay, and the ocean beyond, exert a maritime influence on the climate, not unlike that of the Atlantic Ocean and the Gironde River on Bordeaux. Los Carneros could well be divided into two parts: Alto for the higher northern section, warmer, out of the fog a bit, and harboring bands of better-draining volcanic soils interrupting the dense clay-laden soils that dominate the Bajo region, where the hills relax and the sloughs bring fingers of fog and dense cold maritime air from the bay and the Pacific beyond.

RSV's Vandal Vineyard sits at the Alto extreme of Carneros, as the hills rise into the ridge that becomes Mt. Veeder to the north. Cabernet Sauvignon thrives at the top of the ridge, out of the fog, facing the sun and on well-drained soils. Cabernet Franc and Merlot vines drape down the hillsides as the soils get denser and things cool down a bit. To the South, in the Bajo, Merlot is also comfortable on both the OSR and Three Amigos Vineyards.

Each year RSV harvests individual blocks of fruit, guiding each lot of wine through fermentation and aging for eighteen months in 25% new French oak barrels, after which RSV assesses each lot to create POV. Each year, POV allows RSV to bottle a balanced, expressive wine without the constraints of largely meaningless varietal labeling and the commensurate compulsion to manipulate rather than blend to taste. In RSV's point of view, the best wines come from vineyards with minimal embellishment.



Certified Organic Vineyards, Biodynamically Farmed



TASTING NOTES

Only the most persistent rays of light penetrate the dense, brilliant-ruby color. The aroma suggests plums and currants- but just as prevalent are sweet herbal and floral scents of licorice and violet, sweet spice and sous-de-bois. Intense, fresh flavors of plums, cassis, dark chocolate and anise strut slowly across the palate, lingering with a velvet touch, before resolving into a bright, clean finish. The palate emerges refreshed and ready for more- and something to eat!

ONE WINE, THREE LABELS

All of the labels on POV were created from Rob Sinskey's original photography of wine and agriculture. Each new vintage of POV will be adorned with three new images.



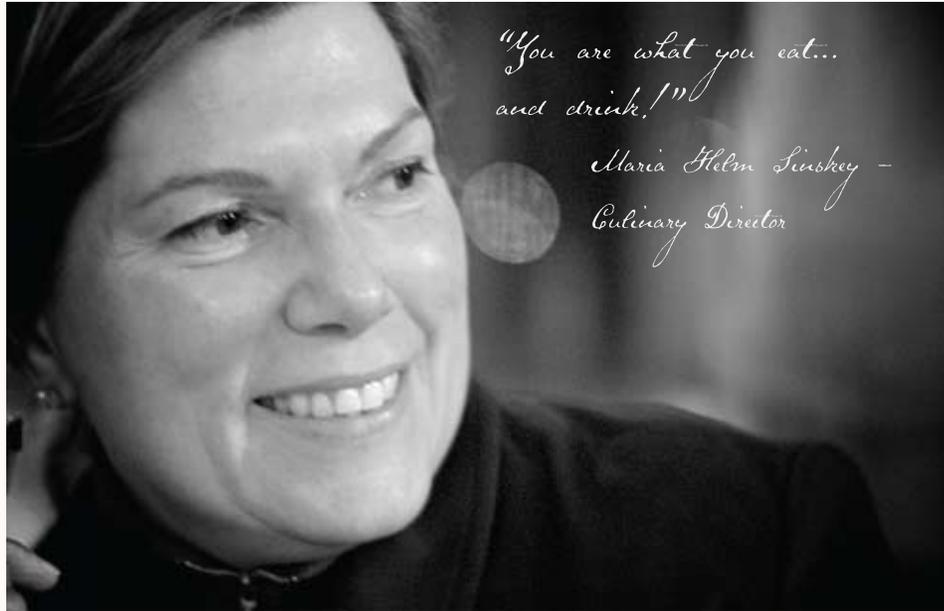
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The parallels between food and wine are endless. I like to eat real food and drink real wine. I don't like my food fussy or overly processed. The same for wine. When I go to the market, I choose the freshest, most wholesome and seasonal foods available- preferably organic and local. I read labels. If buying at a farmer's market, I ask the grower questions about his practices. With so many outside influences acting on our health, what we eat is what we have the most control over. The same for wine. Set the standard high for the food you eat and the wine you drink. For me, organics is a way of life, not a marketing tool.

Please visit the website to read about the year of the Acorn Pig.

Until the next wine...

Maria Helm Sinskey

BACON AND MUSHROOM BITES

Enjoy these juicy tidbits with a nice juicy red.
You won't be able to eat just one.

Serves 4

10 medium white mushroom caps, rinsed and dried

1/2 cup finely diced yellow onion

1/2 teaspoon chopped fresh thyme leaves

1 teaspoon kosher salt

Freshly ground black pepper

6 slices bacon, cut into thirds

1. Preheat the oven to 400° F.
2. Pop the stem out of the mushroom cap by pushing it sideways, to make a hole. Place the mushroom caps in a heat-proof baking dish.
3. In a small bowl, mix together the onion, thyme, salt and a few grinds of black pepper and stir well. Fill the holes in the mushroom caps with the onion mixture.
4. Place 1/3 slice of bacon over the top of the onions and wrap it around the mushroom. Secure the bacon ends with a toothpick. It's OK to stick the toothpick through the mushroom to secure the ends. Place the cap back in the pan. Repeat until all the mushrooms are wrapped.
5. Roast the mushroom in the preheated oven until they are juicy and golden and the bacon has crisped on top, about 40 minutes. Serve warm with toothpick intact so that guests can easily pick up the roasted caps.



BACON WRAPPED VEAL MEDALLIONS

Bacon adds another dimension of flavor to these succulent chops. This dish qualifies as a one-pot meal. That's the way I like it, pure and simple.

Serves 4

4 Veal Loin Medallions or Veal loin Chops, 1 1/2-inch-thick

4 slices bacon or pancetta

Kosher salt

Freshly ground black pepper

1 tablespoon extra virgin olive oil

3 tablespoons unsalted butter, divided

1 pound small new potatoes, washed, dried and halved

1 medium yellow onion, sliced into thin wedges

1 1/2 cups red wine



1. Wrap one slice of bacon or pancetta around the perimeter of the medallion or chop. Secure the ends with a toothpick. Season the meat on both sides with salt and pepper. Reserve on a plate.
2. Preheat the oven to 400° F. Heat a large sauté pan over medium high heat and add the olive oil to the pan. Sear the veal until golden on both sides, about 2 to 3 minutes per side. Remove the veal from the pan and reserve on a plate while you cook the vegetables.
3. Place the veal pan back over medium high heat and add 1 tablespoon of butter. When the butter browns on the edges, add the potatoes. Cook the potatoes until they are golden on one side, about 3 to 4 minutes. Add the onions and stir. Cook until the onions are browned on the edges, about 4 minutes.
4. Add the veal back to the pan on top of the onions and potatoes and place the pan in the oven. Roast the veal for 15 minutes until pink in the center, about 125°F with a meat thermometer. Remove the pan from the oven and place the onions and potatoes on a serving plate with the veal on top. Cover lightly with foil to keep warm.
5. Add the wine to the sauté pan and reduce to 1/2 cup over high heat, about 10 minutes. Loosen any juices that may have stuck to the pan with a wooden spoon or spatula. Remove the pan from the heat and whisk in the remaining 2 tablespoons of butter, season with salt and pepper. Strain the pan sauce over the veal and potatoes. Serve immediately.

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Winemaker: Jeff Virnig
Recipes: Maria Helm Sinskey
Photos and Editing: Rob Sinskey
Editing and Tasting Notes: Eric Sothorn
Vineyard Manager and Editing: Debby Zygielbaum



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FINE WINES FROM ORGANIC VINES
6320 Silverado Trail Napa, CA 94558 - tel 707.944.9090 or 800.869.2030
www.robertsinskey.com