

PINOT NOIR
FOUR VINEYARDS
LOS CARNEROS, NAPA VALLEY
2004

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THREE AMIGOS VINEYARD
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ROBERT SINSEY VINEYARDS
R S V
NAPA, CALIFORNIA

THE THREE AMIGOS AND THE FOUR VINEYARDS

One, two, three, four, can I have a little more...

A true test of wine quality: the next time you dine, measure how much wine is left in the bottle by the end of dinner. The good ones will be empty. The great ones will leave you wanting more.

This is a story of two equally delicious wines. They each have a distinct personality but there is no mistaking the family resemblance. Like all good parents, we don't value one over the other, but allow their individual strengths to shine through. We set them free and hope they will make us proud.

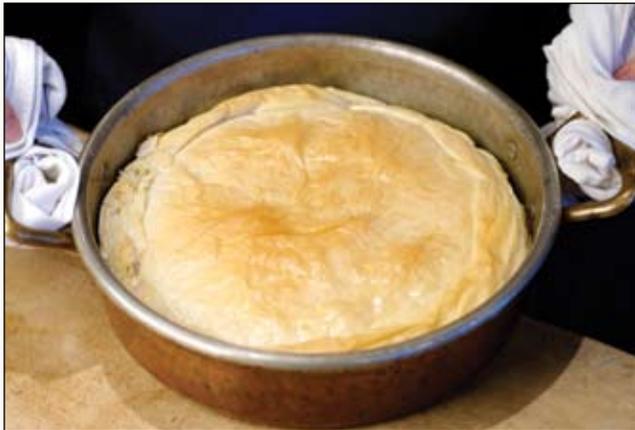
The Three Amigos Vineyard, specifically Amigo One, was first planted 25 years ago. The other three vineyards that comprise the "Four Vineyards" followed. Despite the early start with the Three Amigos Vineyard, we made the Four Vineyards Pinot Noir first. We believe in the go-slow approach. Learn by doing, always question, always refine. Good wine is about agriculture, fine wine is about craft.

Our first goal was to make Pinot Noir and make it well. We started with a clean slate of open land. We had no history, no knowledge base to pull from. We were not yet craftsmen, still lacking the fluency that would inform our later decisions.

As we learned, we experimented with different growing practices, conventional farming evolved to organics, and then to biodynamics. We planted different clones and heirloom selections in various vineyard locations. Our early wines were cuvees, blends from all of the vineyards. We knew that some day, we would make single vineyard wines, but left it up to the vineyard to decide when. We let the land lead and did not force the issue.

As vintages passed, we noticed that a few lots from each vineyard stood out from the rest. We discovered that if we selectively blended these lots, we could make a wine that had classic structure: supple yet powerful with layers of complexity, elegant with just enough tannin and acidity to improve with age. It was, and still is, a wine that will take you on a journey, evolving in the glass and opening up as the evening progresses. We first called this our "Reserve" Pinot Noir and later rechristened it our "Four Vineyards" Pinot Noir.

In the nineties, we started making wine for select chefs/restaurateurs like Danny Meyer, Charlie Trotter and Thomas Keller. We, in consultation with the chef and/or their sommelier, chose



individual barrels that best matched the personality of the chef's cuisine. In the process, we discovered the personality of the individual vineyards.

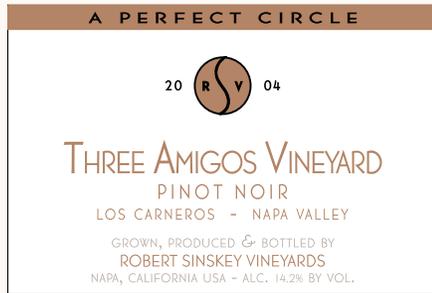
In 2001 we bottled three vineyard designate Pinot Noirs in addition to the Four Vineyards: The Three Amigos, Vandal and Capa Vineyards. Unfortunately, my sentimental favorite, the first born Three Amigos Pinot Noir met with disaster. The first bottling had a mysterious issue believed, but not proven, related to a particular brand of natural closure that was used only for the one wine. It caused rapid oxidation of some bottles. Heartbroken, we removed it from the marketplace. The next two vintages, 2002 & 2003, fell victim to arson in the now infamous warehouse fire that burned hundreds of millions of dollars worth of wine. So, the 2004, barring any unforeseen calamity, is the first official release of the Three Amigos Pinot Noir.

In essence, it took twenty-two years of honing our craft to make these wines and another three to get them to your table. If they were our children, they would be graduating from college. However, we are the ones who received the education... and we still want more. We hope you do too.



WINEGROWING/TASTING NOTES

No matter how fancy a wine may appear at the table, it started with dirt. Quality grapes come only with sound agricultural practices... organic and biodynamic methods honed for twenty-five years in RSV's vineyards.



The Three Amigos Vineyard Pinot Noir is singular in expression. Influenced by its close proximity to the San Pablo Bay, it is one of RSV's coolest mature vineyards. As a result of the cool climate, it has bright, zingy, berry-fruit characteristics of raspberries and cranberries. But it is not a simple one-trick pony, no, this vineyard is planted with heirloom selections and French clones that lend the wine layers of complexity that begin with the fruit, evolve into earthy notes of black tea and finish with hints of subtle cinnamon spice and orange peel.



The Four Vineyards Pinot Noir is an expression of all that the Carneros region has to offer. Selected from individual blocks of RSV's Napa/Carneros vineyards, this wine has the benefit of several micro-climates spanning the most southern and coolest reaches with heavier clay soils to the most northern hilly reaches of the region with slightly warmer, wind protected areas and well drained volcanic soils. Tasted blind, this wine could be mistaken for classic Burgundy. Elegant aromatics of fruit and spice precede flavors of red berries and tart plums, a touch of earth, subtle tobacco notes, nicely balanced structure and long finish. This wine will only improve with age.





CHICKEN AND THE EGG...



Every Friday, for about 7 years now, I've rushed to the Farmers' Market in order to arrive at my friend Nancy's stand in time to snap-up a dozen of her organic eggs. She only has three or four-dozen a week to sell and they're usually all reserved or sold-out before I arrive at 8AM. The reason I do this is because her eggs have the best flavor I've ever tasted. The yolks are sweet, rich and creamy. The whites are tender and delicate without a hint of "egginess". Her birds feed on bugs and scratch and are raised with lots of love and caring. I think that's what most eggs lack these days, love and caring, even if they are organic.

The girls love Nancy's eggs so much they convinced Rob to get them some chicks of their own. I never thought I'd find myself sitting on a stool at 11 o'clock at night watching half-grown chicks capture bugs attracted by the light bulb that warms them. The girls sing and dance for the chicks and make-up all kinds of chicken games. They love the chicks and have named each and every one of them. We're all looking forward to our own organic eggs in the fall.

This Chicken Bisteeya captures all the love of Nancy's eggs (for now) with a little of the cluck. It's a great dish to serve hot from the oven or in cold wedges on the buffet. Its exotic flavors make a nice backdrop for the spice of the Pinot Noir and its fresh raspberry/plum flavors. Make this Bisteeya for lunch or your next Moroccan-themed party...and don't forget the love.



Until the next wine....
Maria, Helm-Sinskey

CHICKEN BISTEEYA

Serves 8 to 10



1/2 cup chopped toasted slivered almonds
1 tablespoon powdered sugar
1/4 teaspoon ground cinnamon
1 medium yellow onion, chopped finely
1 tablespoon extra virgin olive oil
3 pounds boneless skinless chicken thighs, cut into 1/2 inch pieces
2 large garlic cloves, minced
Salt
Freshly ground black pepper
2 cups rich chicken broth

1 inch piece cinnamon stick
1/2 teaspoon ground chinese five spice
1/4 teaspoon ground ginger
1/8 teaspoon ground turmeric
2 tablespoons lemon juice
6 large eggs, lightly beaten
1/4 cup finely chopped flat leaf parsley
16 whole phyllo pastry leaves
1/2 cup melted butter mixed with 1/4 extra virgin olive oil

1. In a small bowl, combine the almonds, powdered sugar and ground cinnamon; set aside.
2. In a large heavy pan over medium high heat, sauté the onion in 1 tablespoon of olive oil until golden. Add the chicken and cook until lightly browned, then add the garlic. Season with salt and black pepper and add the cinnamon stick and ginger.
3. Add the broth to the pan. Bring it to a boil, cover the pan and reduce the heat to a simmer. Cook for 5 to 10 minutes, until the chicken is cooked through. Remove the chicken and cinnamon stick from the broth. Discard the cinnamon stick. Spread the chicken out in a flat pie pan and chill it in the refrigerator.
4. Reduce the broth to 1 1/2 cups and add the lemon juice. Whisk the parsley into the eggs. Gradually pour eggs into simmering broth, stirring gently until eggs are set. Remove the eggs from the pan and place them in a pie pan. Press the eggs flat and chill them in the refrigerator.
5. Butter a 12" round baking pan or dish, arrange 4 phyllo leaves in the bottom and up the sides. Brush each layer with butter. Top with 5 more phyllo leaves, allowing 1/2 of each sheet to extend beyond edge of pan so that the circumference is covered. Brush each sheet with butter.
6. Arrange the chicken over phyllo leaves. Spoon the broth/egg mixture over the chicken. Sprinkle with the almond mixture. Cover with 3 more phyllo leaves. Brush each one with butter mix as you layer them. Fold the extended leaves over the top and brush the ends with butter. Arrange the remaining 4 leaves over the top. Brush each with butter. Tuck in the ends and brush with butter.
7. Bake at 425 degrees F for 15 to 20 minutes until the pastry is golden on top. Invert the bisteeya on large buttered baking sheet and remove the pan. Bake 15 minutes more or until golden on the bottom. Invert right side up on a serving platter. Serve immediately.

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ROBERT SIN SKEY VINEYARDS
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