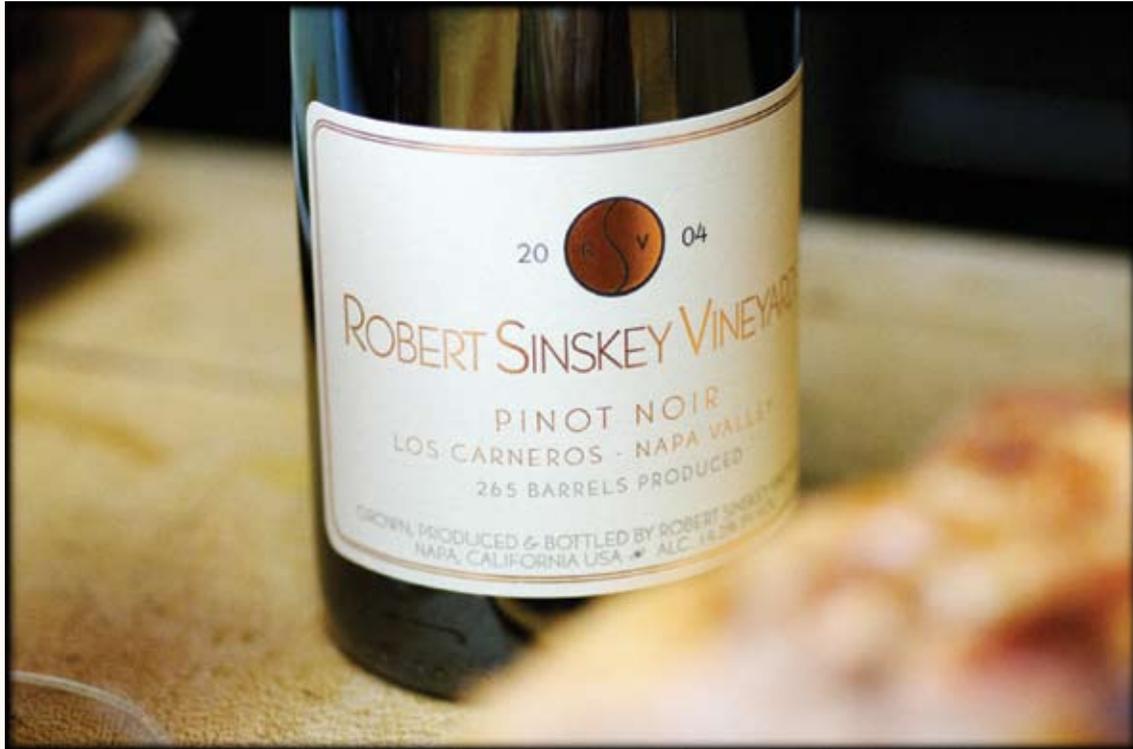


PINOT NOIR
LOS CARNEROS
NAPA VALLEY - 2004



ROBERT SINSEY VINEYARDS
RSV
NAPA, CALIFORNIA

PORTRAITS IN PINOT

A good bottle of Pinot Noir is a portrait; a still life of historical insight that illustrates how the influence of time bears witness. At the very least a portrait should entertain, provoke or enlighten, with the best eliciting an emotive response: joy, fear, empathy, disgust, elation... even arousal. It is a language without words. All visual cues are provided, yet it is up to the viewer to interpret.

Great Pinot Noir captures the character of the vintage, the land and the people behind the scenes, strengths and weaknesses, aspirations, successes and failures. Even the most eloquent attempts to verbally express a wine's character do the experience little justice. Wine engages all our senses, in its color, texture (in the form of acid, tannin and alcohol) taste (berry, fruit, herb, spice) and smell (ditto taste). Then, to satisfy our sense of sound, we add the popping of the cork, the pouring of the wine and the clinking of the glass.

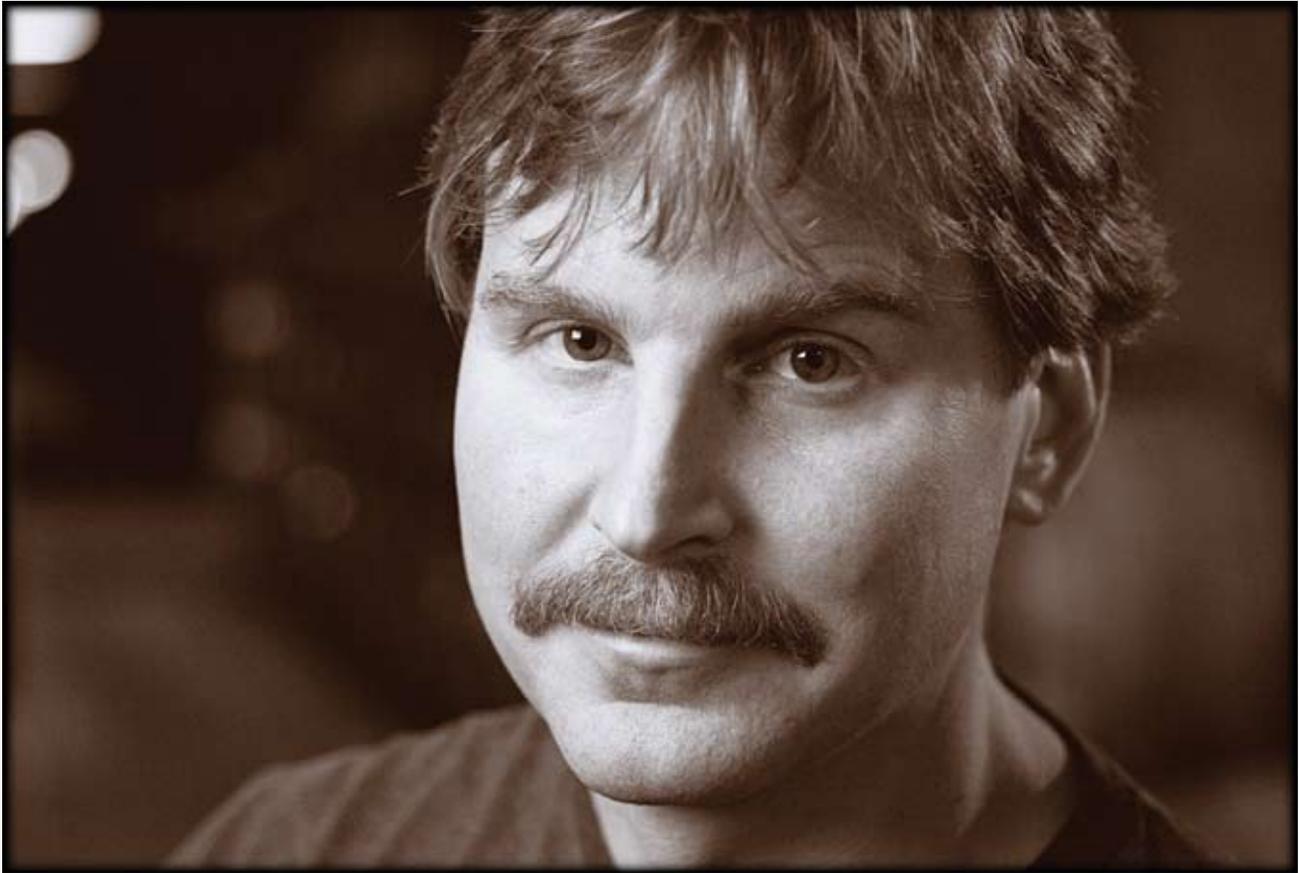
Whereas in visual art the composition is defined by line and form - either creating balance or asymmetry, wine is concerned with balance determined by the triumvirate of vintage, man and land expressed as touch, taste and smell.

The vintage, and our actions or methods in response to the vintage, define the structure of the wine. This is an inner truth we can't deny unless the industrial model of winemaking is an option. Instead, we look to the land and our organic/biodynamic methodology to exemplify the character of the vintage. After all, it is character that defines personality and makes one unique. Then, we continue to nurture the character of the vintage with gentle cellar techniques to bring it all into balance.

This portrait of Pinot Noir 2004 is a true reflection of all that went into it, nothing more and nothing less. Given the chance, it will provide insight into the year that was.

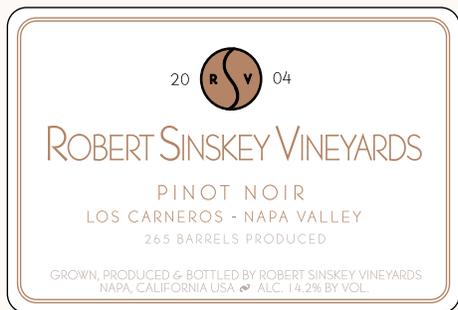


RSV's Vineyard Manager, Debby Zygielbaum in RSV's Three Amigos Vineyard



RSV winemaker Jeff Virnig

WINEGROWING NOTES



Some say terroir is a myth... au contraire, terroir is the essence of wine. Unfortunately, chemical farming and industrial winemaking, so often employed by those in denial of the existence of terroir, can easily obscure its delicate expression.

We harvested, vinified and aged twenty-seven distinct blocks of fruit for our 2004 Carneros Pinot Noir. Our newest vineyard, Scintilla, situated in a relatively cool spot on the Sonoma side of Carneros, made up just over 10% of the blend joined by our OSR, Three Amigos, Capa and Vandal Vineyards.

Over the years we've planted various clonal and heirloom selections of Pinot Noir. Some are genetic twins of vines growing in the prized vineyards of Burgundy and others cut from local vines (heirlooms) whose fruit we admire.

Our Pinot Noir vineyards, and even the individual blocks within each vineyard, vary a bit in their temperature summation (total mean daily degrees in excess of 10°C/50°F from April 1st through October 31st), aspect to the sun, altitude, slope, soil and myriad other tiny but important characteristics. These "terroirs" interact with the varied ripening cycles and individual characteristics of each clone and heirloom selection and impact both the harvest schedule and the character of the ensuing wine. We enjoy a rolling harvest as a result, which allows us to pick each block at its absolute peak and give it the individual attention it needs and deserves in the cellar. In 2004, Pinot Noir harvest began on August 10th and continued through September 2nd. Each block offers distinct and complementing layers of flavors and textures to the assembled wine. Organic farming serves to strengthen this voice of the vineyard and a careful light hand in the cellar allows its expression in the bottle. This and all RSV wines grow in our own



influence, because at RSV, aging in barrel is not about overt oak flavors, but rather the slow interaction between the wine within the barrel and the air without. Oak aging naturally stabilizes and clarifies the wine, mellows and harmonizes the flavors, and fixes the color.

TASTING NOTES

Bramble and wild berry join licorice and cinnamon spice amongst heady aromatics. The wild berry essence persists on the palate; joined by tart red cherry, light vanilla spice and earth. Fresh acidity balances the lush and sensuous texture so important to Pinot Noir, leaving your mouth watering for more.

certified organic vineyards and never leave our purview until safely ensconced in bottle.

Our dedication to terroir yields wines particularly well suited to drinking with food. As a result, the best chefs and sommeliers in the country number amongst our top customers. We take pride in the recognition that our wines complement rather than overcome cuisine.

This wine was fermented in a mixture of open- and closed-top fermenters and then aged for 10 months in 30% new French oak barrels. The selection of tight-grained wood imparts a subtle

PORK AND PINOT



Smoked Sea Salt

Roast pork is a simple accompaniment to this simply elegant Pinot Noir. The onions and tomatoes shoulder a new mantle of character when roasted with herbs and olive oil, making them surprisingly wine friendly. The smoked sea salt, used sparingly, lends an air of mystique to the whole show. If you don't want smoke flavor, substitute sea salt or kosher salt.

Until the next wine...

Maria



Herbed Pork Roast

HERBED PORK ROAST

Serves 6

2 1/2 – 3 pound Pork Loin Roast

Extra virgin olive oil

Salt

Freshly ground black pepper

3 4-inch fresh rosemary branches

6 bushy sprigs fresh thyme

Smoked Sea Salt

1. Preheat the oven to 400 degrees F.
2. Rub the pork loin with olive oil and season with salt and pepper. Tie the pork roast with string. Tuck the herbs under the string.
3. Heat a 12-inch sauté pan over medium heat. Add 1 tablespoon of olive oil to the pan and then the prepared roast. Brown the roast on all sides, about 5 minutes.
4. Place the pan in the oven and roast for 50 minutes or until a thermometer reads 140 degrees F*. Remove the roast from the oven and let it rest for 10 minutes. It will continue to cook and raise the internal temperature 5 to 10 degrees F.
5. Slice the roast thinly and sprinkle lightly with the smoked sea salt.

*Note: The FDA recommends cooking pork to an internal temperature of 160 degrees F.

ROASTED TOMATOES AND CARAMELIZED ONIONS

Serves 6

2 medium yellow onions

3 medium tomatoes, ripe yet firm

3 tablespoons extra virgin olive oil

Smoked Sea Salt

Freshly ground black pepper

1. Preheat the oven to 400 degrees F.
2. Peel the onions and trim the ends so that the root end will hold the onion layers together when they are cut into quarters. Reserve.
3. Bring a medium pot of water to a boil. Core the tomatoes and make an X on the bottom. Place the tomatoes in the boiling water. Blanch them from 10 to 30 seconds to loosen their skins. Remove from the water with a slotted spoon and place them in a bowl to cool. When they are cool enough to handle slip the skins off and cut the tomatoes in half horizontally. Squeeze gently to remove the seeds. Reserve the tomatoes in a bowl.
4. Heat a medium-sized roasting or sauté pan over medium heat on the stovetop. Add 1 tablespoon of olive oil to the pan and then add the onions. Brown the onions lightly on all sides and season with smoked salt and pepper. Remove the pan from the heat and add the tomato halves cut side up.
5. Drizzle the remaining olive oil over the top of the onions and tomatoes and season with the smoked salt and black pepper. Place the thyme sprigs on top of the onions and tomatoes.
6. Roast in the preheated oven for 40 to 50 minutes until the onions are caramelized and soft and the tomatoes are slightly puffed. Turn the tomatoes over halfway through baking. If the pan becomes dry before the tomatoes and onions are fully cooked add a little bit of water to the pan to prevent the juices from burning.
7. Remove the thyme stems from the pan. Leave behind the leaves that have dropped off. Finish the dish with a touch more of the smoked sea salt and serve.

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Like a Rolling Stone

ROBERT SINSKEY VINEYARDS
NAPA, CALIFORNIA

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