

ROBERT SINSEY VINEYARDS

VIN GRIS OF PINOT NOIR

LOS CARNEROS, 2009



- 100% Estate Grown Pinot Noir
- Whole-Cluster Pressed, Never Bled Off the Skins of a Red Fermentation
- Pure Wine - No Skin, Seed or Stem Contact During Fermentation
- Never Blended with a Red Wine for Color
- CCOF Certified Organic Vineyards
- Demeter Certified Biodynamic Vineyards
- Produced in Small Batches Since 1991
- Limited Production, Actual Yields Determine Quantity Produced

Cases Produced: 1791 TA: 6.6 g/l PH: 3.33 Alc: 13.8%

WINEGROWING NOTES

RSV's Vin Gris has garnered a cult following for one reason: Purity! The grapes for this wine were grown in RSV's CCOF organic, Demeter certified Biodynamic Los Carneros Vineyards. No synthetics touch the soil... just cover crops, compost and whatever the sheep leave behind.

RSV's Vin Gris of Pinot Noir is the real deal. Many rosés are created using the saignée method, whereas wine is taken from an already fermenting red wine vat or "bled off" to concentrate the skin to juice ratio to make a more powerful red wine. The left over juice is then bottled as a rosé. Not this wine! A pre-dawn harvest brought cool Pinot Noir grapes into the cellar early for a gentle "whole-cluster" press. RSV's winemaker for over twenty years, Jeff Virnig, tasted the juice as it came off the press, stopping the process before any hint of bitterness or astringency emerged. The juice then went into

a stainless steel tank, chilling to 45°F, preventing fermentation for 72 hours so that solids had time to settle out. After racking to another steel tank, the wine fermented to dryness for 21 days at 58°F. After resting for a few months, the wine was bottled. Great fruit, delicate handling makes for a brilliant wine of pure hedonistic joy.

TASTING NOTES

Pastel pink color touched by a bit of orange tempts the eye. Aromas of wild strawberry and lime mingle with just a hint of sweet herbs. Those berries burst on the palate joined by zesty but puckerless notes of cranberry and the part of a watermelon just beneath the pink fruit. There's a delicious savory note as well that reminds you that this is Pinot Noir. The wine is notably rich in the mouth, but with its ample cut it provides the sort of extreme refreshment that makes the urge to guzzle it all down tough to resist. Suggested recipes can be found at robertsinskey.com

FINE WINES FROM ORGANIC VINES

6320 Silverado Trail Napa, CA 94558 • tel 707.944.9090 or 800.869.2030 • www.robertsinskey.com

For inquiries, pick the best email address:

restaurantretail@robertsinskey.com / distributorsales@robertsinskey.com / consumer@robertsinskey.com

RARE PINK!

When we first made the Vin Gris of Pinot Noir almost twenty years ago, we could not give it away. If you recall, White Zinfandel was everywhere. Sweet, oaky, fat and flabby - the most popular wines of the day had one or more of these attributes.

We made the Vin Gris of Pinot Noir to prove that a classically structured, European inspired rosé from the Napa Valley was possible. We also wanted to make one that we wanted to drink. Accountants and bookkeepers tried to advise otherwise saying, "How can you waste your top quality Pinot Noir grapes on a wine that provides a lower return?" My only response was, "I like it!"

That first year was an eye opener. The whole cluster pressed Pinot Noir juice emerged a pale copper-salmon color. Some suggested we adjust the hue by blending some finished red wine back to make it more marketable. We preferred to let the wine be. It had great aromatics, flavor and structure. So what if it didn't look hearty - it was more important that it be real!

No one would buy it. They said anyone who wanted a pink wine wanted a sweet wine. I even had a famous White Zin producer tell me that I would make a lot more money if I left a little sugar in it. But we kept at it. Each year we would make a few hundred cases of this pure, whole cluster pressed Vin Gris and each year we would find a few more brave souls, besides ourselves, who loved the wine.

Times have changed. The foodie revolution has influenced the way many people think about wine. They now look beyond big, dolled up concoctions, preferring elegant, balanced wines that are pure and true. RSV's Vin Gris of Pinot Noir now has an enthusiastic, almost cult-like following. Today, it is the fastest selling (and consumed!) wine in our Portfolio.

-Rob Sinskey

Visit robertsinskey.com
for a Vin Gris culinary
audio-slideshow.



FINE WINES FROM ORGANIC VINES

6320 Silverado Trail Napa, CA 94558 • tel 707.944.9090 or 800.869.2030 • www.robertsinskey.com

For inquiries, pick the best email address:

restaurantretail@robertsinskey.com / distributorsales@robertsinskey.com / consumer@robertsinskey.com