

SLD

CABERNET SAUVIGNON, SLD ESTATE, STAGS LEAP DISTRICT, NAPA VALLEY, 2010

Grown, Produced, and Bottled by Robert Sinskey Vineyards



- A “Left Bank” of Napa wine
- Grown in RSV’s SLD Estate Vineyard in the Stags Leap District of Napa Valley
- CCOF Organic and Demeter Biodynamic certified vineyards
- Cave aged 2 years in 35% new French oak barrels
- Bottle aged an additional 2+ years in the RSV cellar before release
- The equivalent of 270 cases produced in 6x750ml packs
- Bottled in 750ml, 1.5L, 3L, and 6L

WINE GROWING NOTES

When the grapes are well suited to their growing region, they become an expression of time and place. Winemaking becomes more about intuition, the timing of the pick and the patience to let the wine be what it wants to be.

There are no bad vintages in California, just vintages of character... and 2010 has lots of character. The flowering season was met with rain that reduced the size of the set by 40%. The small set could have been an issue, but nature sometimes has a way of balancing itself. The rest of the season was long and cool allowing the small clusters hang time while conserving natural acidity. If there had been a large set, the cool season might have caused difficulty ripening the grapes. Whereas the small yields coupled with a long, cool growing season punctuated by a late season heat wave, created optimally-ripened, intensely-flavored fruit with a vibrant mouth feel.

WINE TASTING NOTES

A beautifully rich, almost opaque purple color with flavors and aromas of sun-dried cherry, cassis, black olive, and cacao followed by dried herb or tea and a touch of vanilla. The wine is youthfully grippy, yet will benefit from a little time... or a trip to the decanter and a nice dry-aged ribeye.

VERVE AND SASS - by Maria Helm Sinskey

Braised beef ribs are a natural match for the refreshing brightness of the SLD Cabernet Sauvignon. This wine not only has palate refreshing acidity, it also has texture from tannins, which helps to balance the richness and silky texture of the braised ribs. The rosemary agrees nicely with the dried herb flavors and aromatics in this elegant red. It’s hard to go wrong in the kitchen with a red like this, whether you’re serving mushrooms from the wild or beef from the range!

Visit www.robertsinskey.com/kitchen for the Red Wine Braised Beef Rib recipe and other tempting originals by Maria Helm Sinskey.

FINE WINES. ORGANIC VINES.

6320 Silverado Trail | Napa, CA 94558 | 707.944.9090 | RobertSinskey.com

restaurantretail@robertsinskey.com | distributorsales@robertsinskey.com | consumer@robertsinskey.com

New symbols of the left and right!

It wasn't too long ago when we just called it "Napa Valley." It didn't matter if you were referring to land in Calistoga, Rutherford, or south of the town of Napa, it was all one valley, a patchwork of farms intermixed with vineyards. Even the vineyards contained a hodgepodge of varieties. White Riesling next to Zinfandel, Petite Sirah next to Sauvignon Blanc, Cabernet Sauvignon next to Pinot Noir, Black Muscat next to Chenin Blanc and Pinot Noir and Chardonnay next to Cabernet Franc. It was, after all, the wild west.

Though regional landmarks identified where grapes were grown, there were no official regions associated with specific varieties until the mid-eighties when the Carneros Quality Alliance (later dropping "Quality" to be known as the Carneros Wine Alliance) was formed to align the cool growing region south of Napa and Sonoma with the grapes of Burgundy: Chardonnay and Pinot Noir. A few years later, The Stags Leap District defined their American Viticultural Area (A.V.A.) as the area for the famous Bordeaux varieties of Cabernet Sauvignon and Sauvignon Blanc.

Forming these regions was revolutionary at the time. It focused grape growers on varieties that should perform well in their regions and created a group mission to share information and improve quality. But, like anything, there was a downside. When these regions were being formed, bickering over the boundaries altered intent. No one wanted to be just outside a new A.V.A. for fear that they would be left in a no man's land. So the regions bloated to include more land than ideal for the specifically targeted varieties. It also discouraged diversity... particularly if you were outside the optimal growing region for the anointed grape or if your land or micro-climate was better suited to something else.

The Carneros, the first "sub-appellation" of the larger growing regions of Napa and Sonoma, was probably drawn too large. It spans west to east from Sears Point in Sonoma to the town of Napa and north to south from the foothills of the Mayacamas Mountains to the San Pablo Bay. There are a plethora of micro-climates in this expanse but, in general, the area near the bay is more windswept and cooler than the areas near the foothills.

It is a similar story with the Stags Leap District. The area near the hills benefits more from the morning fog and the reflected heat off the bluffs than the flat area close to the Napa river.

If I were to be named ruler of the wine universe, my first act would be to reduce the size of the Stags Leap District. My second, more extreme act, would be to split the Carneros into two different regions divided by the Carneros Highway. The Northern or Upper Carneros is different than the Lower or Southern Carneros. It is hilly and protected from the wind and though certain clones or selections of Pinot Noir and Chardonnay can do well in the Upper Carneros, the Right Bank varieties of Merlot and Cabernet Franc are sublime. In many ways, the Upper Carneros has more in common with the Right Bank of Bordeaux than its intended doppelgänger of Burgundy.

The comparison of the Stags Leap District and the Upper Carneros to the Left and Right Bank of Bordeaux can be drawn in parallels. A river runs through both sets of regions. If you look downstream and turn to the "Left" bank, in Bordeaux you would see regions that specialize in Cabernet Sauvignon like Margaux and Pauillac whereas in Napa one would see the hills that define our famous Cab region of the Stags Leap District; and, if you were to look right in Bordeaux, the Merlot and Cabernet Franc regions of Saint-Émilion and Pomerol favorably compare to the Upper Carneros. The Left Bank of both Bordeaux and Napa have lean soils, more rocky in Bordeaux and more volcanic in Napa yet both Right Banks have a predominantly clay based soil.

The similarities of these regions clarify which variety should be planted where, but it is not to suggest the wines are mere copies of their Old World counterparts. Instead, they are kindred souls - elegant wines of place that are comfortable in their own skin. The supple, elegant "Right Bank of Napa" Marcien and the forceful "iron fist in the velvet glove" SLD Estate Cabernet Sauvignon from the "Left" are a contrast of Napa's inherent style and new symbols of the left and right... without the bickering!

For more information about RSV's Marcien, please visit robertsinskey.com/wines