

MARCIEN

PROPRIETARY RED, LOS CARNEROS, NAPA VALLEY 2012

Grown, Produced and Bottled by Robert Sinskey Vineyards



- A "Right Bank" of Napa wine, a Saint-Émilion with a suntan!
- Marcien represents best of vintage from RSV's Carneros Estate Vineyards
- CCOF Certified Organic vineyards
- Select lots of the classic "Right Bank" varieties of Merlot, Cabernet Franc and Cabernet Sauvignon
- Cave aged approx. two years in select French oak barrels and then bottle aged an additional three years before release
- Bottled in 750ml, 1.5L, 3L and 6L
- An elegant, subtle and well balanced wine

Winegrowing Notes

In RSV's three plus decades as winegrowers, the 2012 vintage was closest to ideal as is naturally possible. Optimal weather patterns at flowering led to a healthy set and the long, cool growing season let the fruit ripen evenly. Everything in the vineyards was gorgeous in 2012... a situation that almost never occurs.

The select blocks of Merlot, Cabernet Franc and Cabernet Sauvignon, grown in RSV's organic, cool-climate Carneros vineyards, have more in common with the Right-Bank of the Old World than the Left-Bank of the New World — and for good reason. RSV's Vandal Vineyard is in many ways like the Right Bank of Napa with a heat summation similar to Saint-Émilion, where Cabernet Franc and Merlot thrive with just the right amount of naturally-occurring, mouth-watering acidity. Combine those two varieties with a touch of Cabernet Sauvignon, to lend the wine backbone, for a perfect balance of supple fruit and age-worthy structure in a wine that promises to be glorious for decades to come.

Wine Tasting Notes

Dark, deep and beautiful, this almost opaque wine's aroma leads with a cornucopia of fresh fruit: black cherry, red currant, ripe plum, and blackberry; a reminder of the vintage's generous sunshine and excellent harvest conditions. A swirl in a glass or decanter reveals complex hints of bay leaf, anise, cacao and graphite. The first sip is more savory and firm than the fruit-forward aroma cues would suggest as Kalamata olive, mocha, cranberry, and blackberry fill out the full-bodied mouthfeel with a sleek mineral-influenced backbone and a bright, mouth watering finish. This wine has a strong, elegant character that will allow it to be enjoyed with the finest cuts of meat as well as more subtle dishes like game birds, mushroom risotto and even many vegetarian preparations. If you decide to add it to your cellar, its longevity can be measured in decades rather than years.

FINE WINES. ORGANIC VINES.

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

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

The Tool of the Terroirist!

Science and technology ushered in an era of dramatic improvements in the consistency of wine during the '90s and '00s. Buying a bottle of wine went from being a crap shoot, where you were more likely to purchase one with flaws, to a level where most commercially available wines were sound. But once you can fix any flaw, where do you stop? How do you define terroir when sometimes terroir is defined by the very aspects, the "flaws," of a region that make it unique?

What suffered was character or, at least, the old-fashioned idea that wine should have a sense of place. As science-based winemaking became better at correcting flaws, a sameness fell over the wine world. Wines from Bordeaux, Spain, Australia and, even, Italy started tasting like Napa, while the sub-regions of Napa began to lose their character and taste similar - especially with Bordeaux varieties. The infatuation with single varietal wines made this trend even worse. Where some vintages and places were less than ideal for that variety, winemakers were forced to engage in remedial winemaking to make a marketable beverage.

How do we fix where we went wrong? One answer is to look to tradition, instead of science, as a guide. Many wine regions have historically used more than one variety of grape to define the wines of the region. Long before it became an exact science, the issue of ripeness was the main definition of vintage. But not every variety grown in every place achieved optimal ripeness. Different grapes have different ripening cycles. The Right Bank of Bordeaux hedged their bets by concentrating on three varieties - Merlot, Cabernet Franc and Cabernet Sauvignon - to create a blend according to vintage. For the most part, Merlot ripens earlier than the other varieties with softer tannins, Cabernet Franc comes next to provide a gregariousness whereas the Cabernet Sauvignon does not always fully ripen and is used to provide backbone with firm tannin.

Imagine that there is such a thing as the Right Bank of Napa. If there were, it would likely be where Marcién is grown in the Northern Carneros. The three grapes allow a vigneron to pick and blend according to vintage and put away the chemistry set. Each variety contributes a complimentary element to the other varieties. The lessons of tradition amplify the character of the region without terroir-obliterating, heavy-handed laboratory techniques for a wine that is naturally pure, balanced and elegant.

