

ROBERT SINSEY VINEYARDS



PINOT NOIR, LOS CARNEROS, NAPA VALLEY 2014



- CCOF Certified Organic Vineyards
- 100% Pinot Noir
- Heirloom selections and French clones
- 32 separately harvested and vinified lots
- From all five of RSV's Los Carneros vineyards
- Cave aged 10 months in French oak
- 30% new barrels for subtlety
- 308 barrels produced
- Bottled in 375ml and 750ml formats

Winegrowing Notes - by Jeff Virnig

The vintage of 2013-2014 was one of the driest on record, but fortunately there was sufficient rain in late February and early March to fill the ponds and saturate the soil profile. The set and berry development was influenced by another drought year with medium to smallish grapes with intense fruit characteristics and firm tannins from the thicker skins. The otherwise beautiful growing season was punctuated by the August earthquake that shook us up, broke some things and left a crevice through a couple of the vineyards but otherwise left the fruit alone.

RSV's five organically farmed Carneros vineyards were harvested at night over a period of a few weeks as each reached peak physiological ripeness and delivered to the cellar in peak form where they were fermented using native yeast and allowed to rest in French oak in the caves for one year.

Tasting Notes - by Phil Abram

A brilliant Pinot Noir! Rose, lavender and rosemary aromas spring from the bottle with an alluring and clear first impression of true Pinot form. Layers of ripe strawberry, cranberry, red plum, raspberry and Rainier cherry unfold shortly thereafter and are rounded out by the warmth of cardamom, clove and vanilla spice from time spent resting in elegant French oak. Tasting reveals more of its youth and vigor than its bouquet suggests. Textured fruit flavors of blood orange, cranberry and pomegranate burst through the mid-palate and carry through a long, mouthwatering finish nuanced by Carneros terroir notes of sage and forest floor. A wine to quaff, to contemplate or to complement a meal... this wine is pure pleasure.

FINE WINES. ORGANIC VINES.

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

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

Can farming save the planet?

Who'da thought that a 70 year old rock musician would become the face for a brand of board shorts? But there he is, shirtless, in all his wrinkled glory, during every commercial break of the Pipe Masters pro surf event, mugging it up like a bad grandpa with young beach-y models while somehow looking cool in board shorts. Iggy has been in and out of fashion many times over the past fifty years... and now he is a classic.

I saw Iggy play in Hollywood sometime in the '70s. He was the most visceral performer I had (and have) ever seen. He was an animal - all lean muscle and sinew, climbing on amps, launching himself into the rafters and swinging like a monkey over the crowd. He and his band were the opposite of the polished arena rock of the time. He risked it all, made mistakes and came back for more. It was total commitment. Any moment you were expecting disaster as he sang "Gimme Danger" with a bit of blood smeared on his chest earned from a go in the mosh pit.

How did this old guy, who is now well past his prime, become an icon of youth? One word: authenticity. He is the real deal. He is analog in a digital age. A guy who lives life on his terms even though it probably cost him big time. Oh, he made a few compromises (like that "Candy" duet) but overall, he stayed true-to-self, playing an aggressive style of garage rock that many credit as the gateway to punk. Staying true, no matter what others thought, is why this old guy is now a classic and has earned the respect of kids who weren't yet born when he made his first records.

Now the parallel - I am hosting a seminar at the Taos Winter Wine fest with my good friend Steve Matthiasson titled "How Punk Influenced our Wine Style" and it has caused me to reflect on how this vintner went from being the youngest in Napa Valley to a gray haired old fart playing the same tune. Oh, our craft has improved, but we have always stayed true-to-self even when it meant missing the big time when we refused to compromise our ideals by pandering to the wine critics.

We started growing and making Pinot Noir at a time when many people in this country could not pronounce it. That in itself was a punk thing to do. Then, as styles changed and critics responded to bombastic, riper, sweeter, oak-ier and higher alcohol style of wine (the arena rock of vinous beverages), we stayed true to our mission to make elegant, balanced wines and ignored the critics. We preferred to stay underground while we learned our chops and honed our craft and discovered that newer and shinier wasn't always better. Like a musician who prefers his old beat up guitar, we found music in the old selections of Pinot Noir that pre-dated the new French clones so popular in the '90s and beyond. We resurrected several old heirloom selections because they were just right for the area we were growing them and the style of wine we wanted to make. They weren't fashionable but they allowed us to make pure, unadulterated, Pinot Noir.

Now, I don't think I'll be posing shirtless for an ad anytime soon (though winemaker Jeff Virnig might get away with it) I will be happy if young (and old) people consider our Pinot Noir an authentic classic.

