

ROBERT SINSEY VINEYARDS



VIN GRIS OF PINOT NOIR, LOS CARNEROS 2017



- 100% RSV grown Carneros Pinot Noir
- CCOF Certified Organic Vineyards
- Whole-cluster pressed, never saignée
- Free Run - No skin, seed or stem contact during fermentation
- Pure - Never blended for color
- Produced in small batches since 1991
- Limited production, yields determine quantity

Winegrowing Notes

2017 was quite a vintage with record rain, record heat and a record wildfire season! The winter was one of the wettest on record and though Napa did not flood - thank you Army Corps of Engineers for fixing the Napa river bottlenecks and creating flood plains - our neighbors experienced more drama as the waters breached the Orville dam, threatening failure and the city of Sacramento with catastrophic floods.

As of February 22nd of 2017, The Carneros region experienced 27.74 inches of rain. The average is between 19-21 inches. March was fairly dry then one to two inches of rain fell the first half of April. Early crop estimates showed a potential for 30% bigger crop than 2016 until a sustained triple digit heat wave from late August into the second week of September shrank the estimates. The heat sped up harvest and created such a frenzy of activity that, by September 9th, all Pinot Noir and white varieties had been harvested well before the fires began in October.

Harvest activities were conducted in the cool of the night in order to bring in the quintessentially ripened grapes at their freshest with beautiful flavor and bright, mouthwatering acidity. The pristine fruit was whole cluster pressed and cold fermented in stainless steel to preserve the stunning fruit and vibrant character. Though 2017 was a challenging vintage, RSV's Vin Gris of Pinot Noir maintains a tradition of perfect balance and elegant structure.

Wine Tasting Notes

No matter what time of year, cutting the foil on that first bottle of Vin Gris feels like the unofficial Spring kick-off. Once the cork is pulled and the wine is poured, the glass exudes an aromatic bouquet of spring flowers, summer gardens and fall orchards where white strawberry, green apple, peach and guava meet higher tones of orange blossom, lemon verbena and lilac. The first sip leads with a tang of white pineapple and candied peach before giving way to a juicy, bursting mid-palate loaded with soft citrus notes like kaffir lime and blood orange. Grapefruit zest, kumquat and yellow rose drive home a clean, refreshing finish. This versatile wine can be dressed up or dressed down and is perfect anytime you would like a delicious wine to go with your favorite foods.

FINE WINES. ORGANIC VINES.

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The fringe hits the mainstream!

What do you think of when you hear the word “Rosé”? Do you imagine lunch in an outdoor Paris bistro sipping a dry, crisp pink wine that goes so well with your platter of oysters, Niçoise salad, paté, fromage or steak frites? When RSV started making the Vin Gris of Pinot Noir almost three decades ago, the reaction was quite different. Most people assumed anything pink was sweet and either you loved sweet soda-pop-type wines or you ran screaming for fear that people would assume you were drinking a sweet soda-pop style White Zinfandel. THE SHAME!

Now, New World Rosé is a thing. There are hundreds, if not thousands, of American pink wines that range from pretty and delicate to, well... kind of like a red wine that you chill.

RSV's Vin Gris of Pinot Noir celebrates the craft of great wine. Selected from RSV's prime Pinot Noir vineyards, this wine is all about growing it well and not messing it up. The grapes are whole cluster pressed then the free-run juice is cold-fermented to capture the purity and freshness of the impeccable fruit. The end result is a dry, delicate, salmon colored Rosé that is as crisp as biting into a fresh, tart peach dripping with morning dew... it will put a smile on your face.



PREPPIE - by Maria Helm Sinskey

I haven't seen pink and green together since my younger, East Coast days when I was fully immersed in the preppie culture. There they were, pink and green together again in a beautiful dish of pasta. I'm not partial to pink, but it made me smile when this dish came together. However, when it comes to Vin Gris, then I'm pink all the way even if the actual color of the wine is a pale salmon.

Raise a glass of pink and enjoy with a little pink and green. You'll never know when you might come across the combination again.

Visit www.robertsinskey.com/kitchen for the *Semolina Cavatelli with Romanesco, Speck, Pine Nuts and Parmesan* recipe and other tempting originals by Maria Helm Sinskey.