

ROBERT SINSEY VINEYARDS



PINOT BLANC, LOS CARNEROS 2015



- CCOF Certified Organic Vineyards
- Grown in three of RSV's Los Carneros Vineyards in Napa & Sonoma
- Napa: Three Amigos and OSR Vineyards
- Sonoma: Scintilla Sonoma Vineyard
- Delicate whole-cluster pressed fruit
- No oak, no ML, no skin contact
- Fermented dry
- Pure, elegant and balanced
- In half bottles (375ml) and magnums (1.5L) only... No 750's
- Start with it, or party with it!

Winegrowing Notes - by Jeff Virnig

Yet another drought year, 2015 experienced 75% of normal precipitation with a snow pack in the Sierras at the lowest level in recorded history. Moreover, unseasonably warm temperatures in late winter and early spring resulted in an early bud break. Fortunately, flowering happens later in the Carneros than warmer regions, allowing for a more uniform fruit set than up-valley vineyards, but with smaller berries and clusters that resulted in 60% of the weight of the 2014 vintage. Though less in quantity, the quality is through the roof with vibrant flavor and beautiful, natural, crisp acidity.

RSV's organically farmed Los Carneros vineyards are planted with four blocks of Pinot Blanc from three different vineyards. The grapes were individually night harvested by hand as each block achieved optimal ripeness. The fruit arrived cold in the wee hours of the morning at the winery and whole cluster pressed. The individual lots were cold fermented "low and slow" in small stainless steel tanks and allowed to rest on the lees before being blended by taste to create the final master cuvée. This wine is bottled in .375 (half bottles) and 1.5 (magnums) only.

Tasting Notes - by Jeff Virnig & Phil Abram

Like a breath of fresh air, this wine celebrates life! The beautiful, light-straw color is immediately appealing to the eye, while the aroma and flavor hint at white peach, apricot, citrus (mandarin and lemon), green apple and the juicy first bite of a fresh white pineapple. Behind these primary notes are traces of vanilla and creme brûlée with the slightest nuance of tarragon and flint. The flavors are bright and crisp, with an amazingly zesty mid-palate that leads into a lengthy finish. This wine has an Old World soul, executed with New World precision. (01/2018)

FINE WINES. ORGANIC VINES.

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Just for the Blanc of it!

I need an escape from these surreal times. Nothing fancy, just a moment or two free from the anxiety created by this administration's inaction on climate change and the sense of national shame I feel from infantile presidential tweets. All I want is to spend a few hours listening to music while cooking a tasty dinner with Maria and enjoying it all with a non-cerebral bottle of wine... one that delivers pleasure and works with everything we love to eat.

Some wines make you work too hard. Pop and sniff the cork, let the wine breathe, slosh it in a decanter, swirl it in the perfect glass shape, take a whiff, taste it and hope it will open up and work with the food you've worked so hard to make. Naw, not tonight. I want a sure thing, something good, something easy, something tasty... I want a pure, yummy, Pinot Blanc!

Pinot Blanc doesn't always get the respect it deserves. The "point" people tend to reserve their highest scores for Chardonnay or varieties with more intensity. Sometimes intensity gets in the way of pleasure.

A few years ago, Eric Asimov wrote in the *New York Times*:

"I'm not claiming greatness or profundity for Pinot Blanc. I am saying that from the right place and in the right hands, Pinot Blanc can make distinctive, delicious wines that deliver much pleasure. I'll always have a place for a wine like that..."

I know we are growing it in the right place and I hope it is in the right hands - that is not for us to judge. I do know that RSV's Pinot Blanc delivers pleasure... and that is the essence of wine - to joyfully enhance a meal.

The pretense of wine can interfere with our ability to enjoy. We work hard to analyze it, we forgive hard tannin, high alcohol or too much oak, saying a certain wine will be great if given enough air or time. Sometimes I think we feel the need to work for it to alleviate our guilt for taking pleasure in indulgence. Why can't we just enjoy with guilt-free, hedonistic abandon? Because a lot of times, guilt comes from feeling naughty that we are doing the wrong thing. RSV believes that a fine wine should not hurt your palate or the planet and we do our best to farm in a conscientious manner that furthers our mission to heal an ailing earth. But none of this matters if the wine does not taste good. RSV's Pinot Blanc is just plain delicious.

We give you two opportunities to indulge: a little half-bottle for those intimate evenings with your significant other (or a date with yourself), and a big magnum for when you have a group of friends over and you're ready to party. Blanc on!

