

ROBERT SINSEY VINEYARDS

POV

NAPA VALLEY, 2006



- Cuveé changes every vintage
- CCOF Certified Organic Vineyards
- Demeter Certified Biodynamic Vineyards
- Labels feature Rob Sinskey's original photography
- Three photos per vintage; Four of each per case
- Right bank style blend - St Emilion with a suntan
- Three classic Bordeaux varieties: Merlot, Cabernet Franc, Cabernet Sauvignon
- 18 months in 30% new French oak barrels
- For Bordeaux-style wines, blends are best
- Carneros shares analogous climate and soils to Bordeaux
- From RSV's Vandal, OSR and Three Amigos Vineyards

Cases Produced: 2307 TA: 6.1 g/l PH: 3.55 Alc: 13.9%

WINEGROWING NOTES:

POV chronicles the interaction of site, variety and vintner that occurs every vintage on RSV's certified organic and biodynamic Carneros vineyards.

In the early 1980's, RSV wagered that Bordeaux varieties would thrive in Carneros. Spurred by the observation that Carneros showed affinities, viticulturally speaking, with places like Pomerol and St. Emilion, RSV planted Merlot and the Cabernets on select sites. The cool, maritime climate of the region allows for slow, gentle ripening of balanced, expressive fruit. The Cabernets, Franc and Sauvignon, grow towards the top of the Vandal Vineyard, RSV's northernmost Carneros site, on the lighter, well-drained soils the Cabernet family prefers. There's Merlot on Vandal as well, on the skirts of the ridge that runs through the property, and quite a bit more on the OSR and Three Amigos Vineyards to the south, where the clay gives Merlot the wet feet it prefers.

TASTING NOTES:

This deep ruby wine exudes an aromatic melange replete with earthy fennel, olive, violet, red berry and plum. A sip finds these flavors persist as a bright mouthful, dense with the sort of plush tannins that get a chef's wheels spinning. No screaming from the glass here, but rather a quietly confident invitation that merits an evening's attention. This wine drinks well now, yet will offer exceptional rewards after a few years of bottle age.



FINE WINES FROM ORGANIC VINES

6320 Silverado Trail Napa, CA 94558 - tel 707.944.9090 or 800.869.2030 - www.robertsinskey.com

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ONE MAN'S POINT OF VIEW

creates a movement to improve the world through farming.

The father of Biodynamic agriculture was not a farmer - but during twelve days in 1924, he had the audacity to teach farmers how to tend their land.

Though Rudolph Steiner grew up in an agrarian society and tended animals as part of his daily chores, he showed little interest in farming. Instead, the young über student studied philosophy and the natural sciences, earning a scholarship to the university, where he rounded out his education to include all scientific disciplines and the humanities.

During a life that spanned from 1861 to 1925, Rudolph Steiner witnessed the most dramatic period of industrialization and destruction the world had yet seen. Against this backdrop, he combined the many diverse elements of his education with his innate understanding of human nature to create a new discipline he called anthroposophy.

Steiner developed anthroposophy as a holistic belief system to unite science, philosophy, the arts and spirituality using what he described as "introspective observation following the methods of Natural Science."

Industrialized postwar Europe gave rise to a paradigm shift the agrarian world had never seen. Chemicals used to create bombs found new applications on farms as synthetic fertilizers. Weaponized neurotoxins were repurposed as insecticides and heavy equipment replaced man and horse. Farmers became emancipated from nature as they grew more dependent on equipment and chemicals. It was necessary to implement more frequent crop rotations with new and improved seed stocks to stay one step ahead of the increasing cycles of pestilence and blight. Then, there was the grumbling. A growing chorus of complaints could be heard as the people witnessed the progressive

decline in the quality and health of produce and livestock.

Steiner was not concerned with agriculture per se, but with the development and evolution of humankind. Without proper nutrition, humans were left dealing with problems of health and spirit. Herr Steiner's understanding of interrelationships dictated that humanity could not reach full potential without solid nutrition to feed the body and soul.

Thus, biodynamics was born, not to make a better wine, but to create sound agricultural practices to heal the earth and play an active role in the evolution of humankind.

It is ironic that Steiner developed biodynamic agriculture for the benefit of all when the average consumer is not willing or able to pay for the enriched quality biodynamic farming provides. Except for fine wine and a few other artisanal products, the economics of most staple agricultural items do not support the labor-intensive aspects of biodynamic farming, thus biodynamic farms feed not the masses, but the few who seek out and can afford produce created by the human spirit engaged with nature.

The fine wine industry is becoming the de-facto biodynamic laboratory. Worldwide, vignerons embrace the esoteric teachings of Steiner in pursuit of a more distinctive wine. It makes complete sense that this small but growing cadre of winegrowers embrace biodynamics in answer to the sameness of today's industrialized "luxury" wine. These growers are turning to the "genius of the place" in pursuit of distinctiveness.

Farming in synchronicity with nature always results in expressive grapes... and that is the first step to a wine of character.

-Rob Sinskey

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