

ROBERT SINSEY VINEYARDS

POV, LOS CARNEROS, NAPA VALLEY 2014



- Organic - CCOF Certified Vineyards
- Three classic Bordeaux varietals: Merlot, Cabernet Franc and Cabernet Sauvignon
- From RSV's Vandal, Three Amigos and OSR Vineyards
- Cuvee changes every vintage
- 19 months in 30% new French oak barrels
- Labels feature original photography by Rob Sinskey
- Three photos per vintage - Four of each per case

Winegrowing Notes

Grown in the "Right Bank of Napa Valley" aka, The upper Carneros region where the foothills of the Mayacamas Mountains stretch into the Carneros with a fan of volcanic soil that intrudes into the mostly clay-loam that dominates the rest of the region. This magical spot favors varieties like Merlot and Cabernet Franc and has a cooler micro-climate than the rest of the valley. This difference allows for a longer growing season for full flavor development at lower sugar levels (translation: lower alcohol), while maintaining a brightness that gets lost in a warmer region.

2014 was another beautiful vintage that produced a slightly smaller set of grapes with smaller berry size and thicker skin than the previous few vintages. Merlot, Cabernet Franc and Cabernet Sauvignon from RSV's organically farmed Vandal Vineyard and additional Merlot from RSV's OSR and Three Amigos vineyards were blended by taste to make an intensely flavorful and vibrant wine that dances on the palate.

Tasting Notes

Like striking a major chord, the three varieties of Merlot, Cabernet Franc and Cabernet Sauvignon, harmonize brilliantly - like they were always meant to be together. The wine opens with floral aromas of violet and rosemary, followed by a fruit stand of aromas and flavors reminiscent of blackberry, black plum, currant and black cherry. The primary fruit notes lead into more complex and earthier notes of black olive, sage, star anise, cocoa and a hint of vanilla that softens an otherwise youthful flavor profile. Consistent with other RSV wines from the 2014 vintage, this is a wine that can be enjoyed now or cellared for the long haul. Lean beef or wild game like venison are the perfect match for a young POV while a few years under its belt will lend the wine the flexibility to work with a broad range of lighter meats like pork and poultry as well as non-meat-centric dishes like pasta with tomato sauce and roasted veggies.

FINE WINES. ORGANIC VINES.

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Merlot, Cabernet Franc & Cabernet Sauvignon!

The lead singer snarls “What’s your point of view” then strikes the first power chord on her Jazzmaster guitar while her backing band explodes in a cathartic release. It’s all flying hair and limbs as the drummer attacks his kit, the bass player leaps in the air and the lead guitarist’s arms flail in a pure expression of controlled chaos. This scene makes me happy and proud - because the lead singer happens to be my daughter. Though she originally wrote the song about her younger sibling, I read it as a call to stand for something at a time when the world needs our help.

It might seem frivolous, a bunch of young folks on a stage, but no more frivolous than turning grapes into wine... that is, it’s only frivolous if you don’t have a point of view. We believe you need to stand for something other than just turning a profit. It is our responsibility to do no harm, or at least minimize our impact, while crafting fine wines. We know that we’re not solving the world’s problems with our craft... we offer enjoyment and pleasure by contributing to a meal, a conversation, a celebration... the best we can do is offer guilt-free hedonism by making pure, elegant wines that do not hurt your palate or the planet.

CRUNCHY, SALTY-GOOD

After the autumnal equinox, as the days begin their descent into darkness and the air has a nip of cold, something deep inside my primordial brain gets me thinking about comfort food. Maybe the short days are triggering a need to feed before winter sets in and fresh vegetables from the garden are a distant memory. I’m not saying you can’t eat something hearty like schnitzel in the middle of summer, but for me food that sticks to my ribs is my response to crisp air and the possibility of snow.

Then there is the wine... I don’t want a wimpy wine with my comfort food. Cold weather triggers my desire for a well-crafted red with just the right texture, bright fruit and beautiful acidity to tackle a plateful of crunchy, salty-good schnitzel. That red for me is RSV’s POV. POV is the type of wine you can throw a plethora of comfort food at, it will always come up swinging and win the match. Think braises and stews for warmth in winter and BBQ and kabobs in the heat of summer. POV will never disappoint no matter what the season. **Visit www.robertsinskey.com/kitchen for the *Pork Schnitzel* recipe and other tempting originals by Maria Helm Sinskey.**

Until the Next Wine...

Maria

