

ROBERT SINSEY VINEYARDS



VIN GRIS OF PINOT NOIR, LOS CARNEROS 2018



- 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

Consistency is key in crafting an elegant Vin Gris of Pinot Noir. RSV organically farms five vineyards in the Carneros region with a total of 32 different vineyard blocks for 32 different lots of Pinot Noir. Of those, five blocks are selected for the Vin Gris of Pinot Noir. RSV Winemaker, Jeff Virnig, has been overseeing the vineyards and crafting the wines for over thirty years. He has had the luxury of time to refine the Vin Gris and has perfected techniques like picking each vineyard at different levels of ripeness for each site - at that razor's edge of flavor and brightness - to assure the wine is balanced, complex and just plain delicious. The grapes are hand-harvested at night, delivered in the wee hours of the morning to the cellar door where they are delicately whole-cluster pressed and the free-run juice is cold-fermented to preserve the layered fresh fruit, mineral and spice characteristics of the finished wine.

Wine Tasting Notes

This 2018 rendition of the Vin Gris of Pinot Noir is just plain delicious. Floral aromas of cherry blossom, lilac and chamomile meet flavors of white peach, Pink Lady apple, Meyer lemon and kumquat. The finish shows clean resolve guided by a mineral-driven backbone and mouthwatering freshness. Though this wine is intended to be consumed young, it has a structure to age surprisingly well, as the primary fruit notes evolve into savory herb and spice complexity.

FINE WINES. ORGANIC VINES.

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I remember when “Rosé” was a dirty word. It doesn’t seem that long ago... but maybe it was - and I’m just getting old. In those days, the most popular wines were White Zinfandel or other “Blush” wines and Bartles & Jaymes commercials were the only vinous ads on prime time. Almost every sommelier assumed that anything pink was sweet and refused to buy all rosé wines even though they were slinging buckets of Chardonnay with residual sugar.

I love a good, classic, Euro-styled rosé and I wanted RSV to make one to prove that a California producer could make a great one, but I did not know what to call it. Since the only grape variety in our vineyards appropriate to craft a “Rosé” from was Pinot Noir, we chose to call it Vin Gris of Pinot Noir. I couldn’t have been more naive. Though the wine was great from the beginning, I could not give it away. It seemed people would drink it in secret for fear that someone might accuse them of drinking sweet pink wine and virtually no one knew what Vin Gris meant.

One by one, the confident restaurateurs, chefs and sommeliers began pairing great rosé with their food and the public memory began to fade. People began to see the flexibility of a delicate, whole cluster pressed Vin Gris of Pinot Noir along with other well balanced rosés and how they enhanced their cuisine... and experience.

...and thank you for your support!



SUNNY DAYS ARE HERE AGAIN - by Maria Helm Sinskey

Cooking for RSV's Vin Gris of Pinot Noir can lead to adventures into the world of exotic spices - like in a Roast Squash with Warm Spices, Labneh and Za'atar recipe. As with all rosés, the Vin Gris hangs in the netherworld between white and red. Its non-partisan disposition equates to versatility at the table.

Visit www.robertsinskey.com/kitchen for the *Roasted Squash with Warm Spice, Labneh and Za'atar* recipe and other tempting originals by Maria Helm Sinskey.