

ROBERT SINSEY VINEYARDS

VIN GRIS OF PINOT NOIR

LOS CARNEROS, 2008



- 100% Estate Grown Pinot Noir
- Whole-cluster pressed, never bled off the skins of a red fermentation
- Pure wine, never a by-product
- No skin, seed or stem contact during fermentation
- Never blended with a red wine for color
- CCOF certified organic vineyards
- Demeter certified Biodynamic vineyards
- Produced in small batches since 1991
- Limited production, actual yields determine quantity produced

Cases Produced: 1790

TA: 6.11 g/l

PH: 3.44 - Alc: 14.1%

WINEGROWING NOTES:

This 2008 vintage of the Vin Gris of Pinot Noir is a real rosé. It starts with CCOF certified organic and Demeter certified Biodynamic Pinot Noir grapes grown in two of RSV's vineyards: the Vandal Vineyard and the OSR vineyard.

A pre-dawn harvest brought the cool grapes into the cellar early for a gentle whole-cluster pressing. RSV's winemaker for over twenty years, Jeff Virnig, held vigil, glass in hand, tasting the juice as it came off the press, stopping the process before bitter and astringent phenolics emerged from the stems and seeds. The juice then went into a stainless steel tank chilled to 45°F, preventing fermentation for 72 hours so that solids had time to settle out. After racking to another steel tank, the wine fermented to dryness for 21 days at 58°F.

TASTING NOTES:

Just one look tells you this is no ordinary rosé. Pale salmon color, tinged by copper, gleams delicate and bright. Ultra-fresh aromas of wild strawberry spiked with lemongrass and jasmine burst from the glass. A sip brings the strawberries to life, joined by pristine flavors of lime, watermelon rind, cucumber and a touch of chervil. There's a supple richness held in check by a bright, bracing edge of natural citrus-like acidity that allows this wine to accompany a broad spectrum of cuisine from the most elegant and delicate preparations to the most simple and comforting. Hamachi, truffled celery root soup, and fresh baby french radishes with Chevre work well, but so do chicken wings, fried oysters and even a good old homemade burger. **Suggested Recipe:** Grilled Prawn Salad with Grapefruit and Avocado. Full recipe can be found at robertsinskey.com

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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REALITY CHECK ROSÉ

A pure wine for changing times.

Come writers and critics who prophesize with your pen
And keep your eyes wide, the chance won't come again
And don't speak too soon for the wheel's still in spin
And there's no tellin' who that it's namin'
For the loser now will be later to win
For the times they are a-changin'

-Another Bob

(Who I hope won't sue me for using his lyrics!)

When we first made the Vin Gris of Pinot Noir in 1991, we could not give it away. If you recall, White Zinfandel was everywhere and Chardonnay was beginning to receive the oak chip treatment. Sweet, oaky, fat and flabby - the most popular wines of the day had one or more of these attributes.

We made the Vin Gris of Pinot Noir to prove that a classically structured, European inspired rosé from the Napa Valley was possible. We also wanted to make one that we wanted to drink. My accountants and bookkeepers tried to advise me otherwise. They said, "How can you waste your top quality Pinot Noir grapes on a wine that provides a lower return?" My only response was that I was thirsty.

That first year was an eye opener. The whole cluster pressed Pinot Noir juice emerged a pale copper-salmon color. Some suggested we adjust the hue by blending some finished red wine back into it and make it more marketable. We preferred to let the wine be. It had great aromatics, flavor and structure. So what if it didn't look hearty - it was more important that it be real!



No one would buy it. They said anyone who wanted a pink wine wanted a sweet wine. I even had a famous White Zin producer tell me that I would make a lot more money if I left a little sugar in it. But we kept at it. Each year we would make a few hundred cases of this pure, whole cluster pressed Vin Gris and each year we would find a few more brave souls, besides ourselves, who loved the wine.

Times have changed. The foodie revolution has altered the way people look at wine. The big dolled up wines may still be popular, but there is a growing movement toward elegant, balanced wines that are pure and true. This Vin Gris resonates with the movement and has become our fastest selling wine. Some would say it has even reached "cult" status. In one sense we're thrilled that the wine has arrived, but we're a bit nostalgic for the time when we had to drink most of it ourselves.

-Rob Sinskey

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