

ROBERT SINSEY VINEYARDS

MERLOT

Los Carneros, Napa Valley, 2005



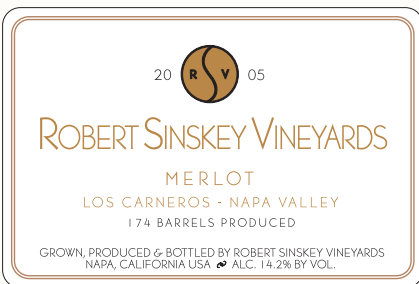
RSV's approach is all about balance. Flavor ripeness is important, but not at the expense of sugar and acid. Selecting a variety and clone suitable to the region's climate and heat summation is the key to making an elegant, complex and cuisine oriented Merlot. It's an early ripening grape, budding and ripening up to two weeks before the Cabernet Sauvignon planted in the same vineyard. Carneros, with the maritime influence of the San Pablo Bay, has a climate comparable to Right Bank Bordeaux. The gentle march to sugar ripeness develops varietals flavor without loss of structure to create enticing, elegant wines that are as ideal for the table as they are for the cellar.

RSV's certified organic and Biodynamic Carneros vineyards yield a balanced crop with a reasonably low

leaf-to-fruit ratio, allowing more gentle sugar development. At harvest, RSV takes each small block of fruit as it reaches the ideal intersection of ripeness and structure, bringing in healthy, balanced fruit that allows the cellar to keep the lid on the tech-toolbox.

A harvest like 2005 would be welcome every fall. Weather was generally cool, especially towards the end of the growing season, allowing for long hang time without the risk of too much sugar development or raisining. The resulting wine's tannins show well developed, ripe and plush. The color is remarkably deep and expressive and the acids make the wine refreshingly bright and alive. After fermentation, the Merlot rested in 30% new French oak barrels for nineteen months. In blending trials, a cuvee of 90% Merlot, 8% Cabernet Sauvignon and 2% Cabernet Franc won the day.

RSV'S VINEYARDS ARE CERTIFIED ORGANIC, THIS YEAR THEY ARE DEMETER CERTIFIED BIODYNAMIC!



TASTING NOTES:

Deep, lustrous violet color provides the initial evidence of near perfect growing conditions. Aromas of plums, brambly berry, vanilla, licorice and violet vie for olfactory attention. Merlot's stock-in-trade texture, tightly woven, but plush, provides a venue for lively flavors of plum, pomegranate, cocoa nibs, olives and herbs. Well-developed, muscular tannins provide balance as the flavors slowly resolve into a clean bright finish that begs another sip.

90% Merlot, 8% Cabernet Sauvignon, 2% Cabernet Franc

Oak Treatment: 19 Months 30% New French Oak

Barrels Produced: 174 - TA: 6.5 g/l - PH: 3.46 - Alcohol: 14.2%

FINE WINES FROM ORGANIC VINES

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