

ROBERT SINSKEY VINEYARDS

PINOT BLANC

Los Carneros, 2007

WINEGROWING NOTES:

A dedication to purity makes itself apparent as soon as the glass top pops off a bottle of RSV's Pinot Blanc. The vigil begins in the vineyards, RSV employs organic and biodynamic techniques to maximize both quality and character of fruit, rejecting an alliance with chemical companies in favor of a partnership with nature. Nature rewards good farming with beautiful, expressive fruit that does not require remedial winemaking.

Pinot Blanc begs a delicate hand in the cellar. To minimize contact with bitter skins and stems, and emphasize delicate fruit flavors, RSV pressed whole clusters of grapes brought to the cellar in small lots as each block of vineyard reached the intersection of ripeness and structure. The juice then fermented in stainless steel at a relatively low temperature for a minimum of thirty days. No oak, no induced malolactic fermentation, no tweaking, just pure Pinot Blanc!

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



TASTING NOTES:

The 2007 vintage offered modest yields of exceptional quality, so this release is especially limited. Aromas of citrus blossom, magnolia and pear leap from the glass. The wine is zippy on the palate with flavors of fresh white nectarine, melon, citron pate-de-fruit and an intriguing almond character. The wine strikes a balance between rich and persistent mouth feel and a bright, refreshing crisp edge. You can start with it and you can party with it.

100% Pinot Blanc

Cases Produced: 1057 (4.5L) Cases - TA: .61%

PH: 3.3 - Alcohol: 14.0%

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FINE WINES FROM ORGANIC VINES

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