

ROBERT SINSEY VINEYARDS

VIN GRIS OF PINOT NOIR

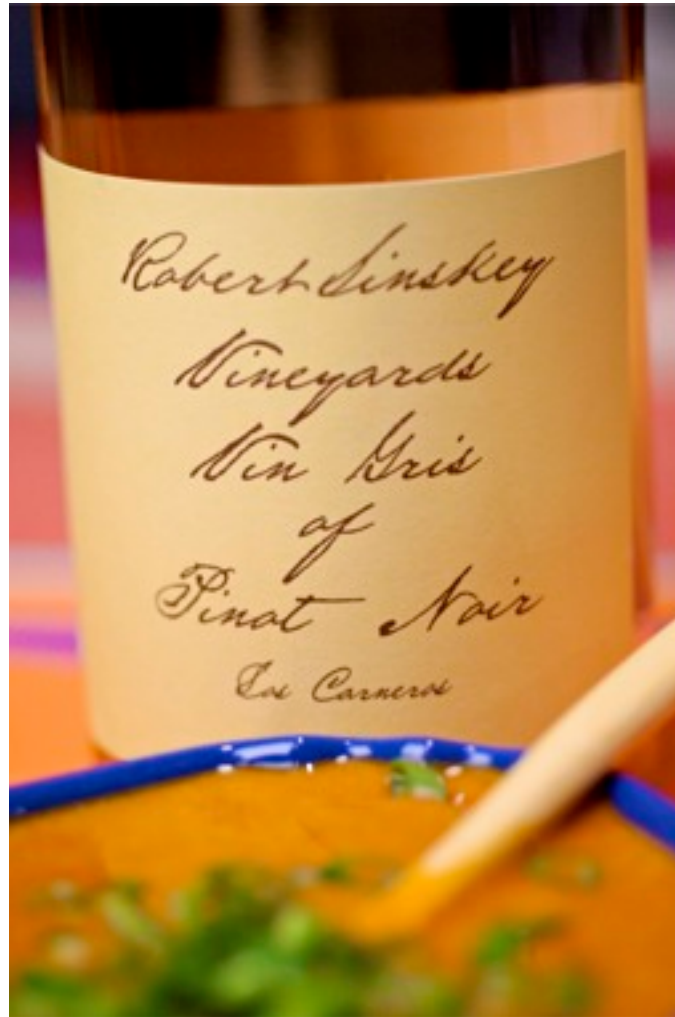
Los Carneros, Napa Valley, 2007

A cult pink wine? Oh, how times change. Over fifteen years ago, when RSV began making Vin Gris, almost no one wanted a dry pink wine. It didn't matter then that the Vin Gris was made from top quality Pinot Noir grapes grown on RSV's organically farmed Los Carneros vineyards. No matter the wine's versatility with food, its intriguing color, purity of flavor, or lack of residual sugar. No, everyone feared they might face the accusation of drinking that sickly sweet, soda pop of a wine called White Zin. Nowadays, though, folks can't get enough and RSV's vineyards can't keep up! But at RSV, we would rather keep an eye on things from dirt to bottle than cash in on the pink wine trend.

RSV harvests a precious few blocks of certified organic and biodynamic, prime Pinot Noir for Vin Gris. The vintage of 2007 offered beautiful fruit, but not a lot of it, so this already elusive bottle will be even harder to come by this release. So seductive is this wine that even the crew at RSV is rationed only a few bottles per person. Otherwise, precious little would make it out of Napa!

In crafting the Vin Gris, RSV pursues a pure, refreshing style with intensity of flavor, but little of the phenolic character imparted by skins, stems and pips. To that end, this past harvest the cellar crew gently whole-cluster pressed the bunches to produce a beautiful salmon colored must, then held the must for 72 hours at 40° F to settle out solids, and then racked to ferment in a stainless steel tank. No malolactic fermentation was induced, nor did the wine encounter oak.

If you can find a bottle of Vin Gris, pull the cork and taste RSV's dedication to purity from dirt to bottle.



Tasting Notes - Emanating from the glass, a brilliant display of salmon tinged with copper teases the eye. The aromas of summer berries and citrus triggers a pavlovian response in anticipation of the first sip. Tangerines, cranberries, strawberries and melons dance on the palate, animated by bright refreshing citrus-like acidity. The deep, intense flavor and supple mouthfeel make the Vin Gris much more than a quaffing wine, though, admittedly, it is difficult to resist quaffing! (2/2008)