

ROBERT SINSEY VINEYARDS

Pinot Gris

LOS CARNEROS, 2009



- RSV's Three Amigos Vineyard, Los Carneros, Napa Valley
- CCOF Certified Organic Vineyards
- Demeter Certified Biodynamic Vineyards
- Delicate Whole-Cluster Pressed Fruit
- Fermented Dry
- Clean, Pure and Focused - No Oak, No ML
- Elegant Glass Stopped 750ml Bottles

Cases Produced: 954 TA: 6 g/l pH: 3.29 Alc: 14.2%

WINEGROWING NOTES

Harvesting Pinot Gris ahead of sunrise helps to make fresh, bright and crisp wines. The lower night time temperatures allow the cool, firm grapes to arrive at the winery in top condition with less risk of splitting, spoilage, oxidation or premature fermentation.

Upon arrival, the cellar crew loads the press with whole clusters of Pinot Gris, gently coaxing the juice from the grapes, extracting goodness while avoiding potentially bitter compounds that can come from the stems and seeds. The juice is held at a low temperature for a couple of days to settle out solids before a long, cool fermentation in stainless steel tanks. No oak, no malolactic fermentation.

The wine is from a single block of RSV's certified Biodynamic and organic Three Amigos Vineyard in southern Carneros. A mere 954 cases were produced of the 2009 vintage.

TASTING NOTES

Brilliant platinum blond color heralds purity in the glass. Aromas of ginger-spiked pear and apple laced with sweet herbs rise as the wine tumbles into a glass. These aromas explode into vibrant flavors upon a sip; ripe and youthful, with a delicate touch of floral perfume and almonds. The wine crackles with energy and carries richness, contrasted by citrus-like acidity for an ethereal lightness, balancing the wine's heft.



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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restaurantretail@robertsinskey.com / distributorsales@robertsinskey.com / consumer@robertsinskey.com

GRIS AREA

GOOD THINGS HAPPEN BETWEEN HERE AND THERE...

We did not set out to make a dry, varietal Pinot Gris. It was a happy accident. We knew we wanted some for the Abraxas Vin de Terroir on the Scintilla Sonoma Vineyard and we also liked it as a dessert wine, but we were not planning to make wine labeled Pinot Gris. Sometimes, you just have to roll with the changes.

We are winegrowers, we nurture every grape for every wine we produce. Sometimes we grow grapes for others. In this case, we planted Pinot Gris on our Three Amigos Vineyard under contract to another winery. However, we always felt pangs of regret each harvest as the beautiful fruit was sent down the road. As fate would have it, the economy took a hit and the winery buying our Pinot Gris asked out of the contract. We couldn't have been happier. Their loss, our gain.

What do you do when you have a windfall of Pinot Gris? You make wine of course! It turned out to be a good thing as the Three Amigos Vineyard is ideal for this variety. The cool maritime climate of the Carneros with long, dry growing seasons, produces grapes that are physiologically ripe with good natural acidity. We chose to emphasize its inherent character by whole cluster pressing the grapes, undergoing a long, cool fermentation in stainless steel and avoiding malolactic fermentation for a bright, elegant, food friendly wine. We are thrilled with the results of this small production wine and we know you will be too.

-Rob Sinskey



ABOUT THE GRAPE

NOIR BECOMES GRIS, BECOMES BLANC...

The romantic sounding names of Pinot Noir, Pinot Gris and Pinot Blanc are literal descriptions. Pinot refers to the pine cone shaped cluster, Noir is black, Gris is gray and Blanc is white. You could argue that a Pinot Blanc cluster is really green, not white, and that the Gris grape varies from grayish blue to brownish pink, but since the Pinot Noir is the mother of these varieties, the color descriptions are relative to its dark red, almost black hue.

The mutant mother, Pinot Noir, is an ancient, genetically unstable variety. Every once in a while, a bud mutation on a Pinot Noir vine creates a cane bearing a different shade of fruit. Take a cutting from that cane, propagate it, and the new color persists. Some say that Pinot Gris is a direct mutant of Noir, and Blanc sprung from Gris, but no one knows for sure. What matters is that nature's randomness creates delicious wines.

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