

# ROBERT SINSKEY VINEYARDS

## ABRAXAS

Vin de Terroir,  
Los Carneros, 2006

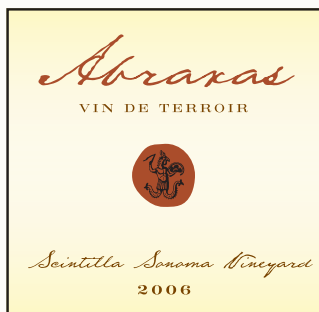


### WINEGROWING NOTES:

Not too long ago, un-oaked Sauvignon Blancs from New Zealand began to appear on wine lists. This Kiwi wine had something that most winemakers in the US had been trying to suppress, bracing acidity. The light bulb went on - it wasn't white wine that was turning folks off, just overdone ones. We are now in the midst of a renaissance of sorts as both winemakers and consumers expand their palate by experimenting with new varieties and blends. Pinot Gris is nipping at the heels of Chardonnay as the most popular white wine. Riesling sections of wine lists are growing. Gruner Veltliner

is so mainstream it is almost passé. All of this has been driven by a desire to find wines that work at the dinner table instead of the bragging table. Cuisine is what inspired Abraxas. RSV no longer makes Chardonnay, because a more interesting white wine for the table could be made using aromatic varieties. By working with four classic varieties, a balanced wine can be made every year by adjusting the varietal mix instead of adjusting the chemistry. It will always be a work in progress with one goal in mind, to make the most elegant, balanced, and cuisine friendly white wine of the vintage from RSV's CCOF certified organic and Demeter certified biodynamic - Scintilla Sonoma Vineyard.

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



### TASTING NOTES:

This wine is all about food. Aromatic, balanced and complex, it begs for the traditional cuisine of Alsace (tarte flambé, choucroute garni, munster with honey), yet is at home with spicier cuisines of Mexico (fish tacos, carnitas), India (biryani, samosas, curry) and Asia (sushi, dim sum, pho, fresh and fried spring rolls). As a matter of fact, it is hard to find a style of cuisine that this wine does not compliment. Abraxas proves that the whole is greater than the sum of its parts. If you hunt for the individual contributions from each grape, they are there: the Riesling presents hints of white nectarine and flowers and

Gewurztraminer lends the perfume of its unmistakable exotic spice. Pinot Blanc adds delicate aromas of apples and almonds, while the Pinot Gris provides backbone in the form of texture and refreshing citrus. The integration is seamless. Abraxas is a pure reflection of vineyard and vintage, making for a unique and beautiful "Vin de Terroir."

34% Pinot Gris, 28% Pinot Blanc, 21% Riesling, 17% Gewurztraminer

Stainless Steel Fermented - No Induced ML

Cases Produced: 2220 - TA: 6.3 g/l - PH: 3.26 - Alcohol: 14.1%

### FINE WINES FROM ORGANIC VINES

6320 Silverado Trail Napa, CA 94558 - tel 707.944.9090 or 800.869.2030 - [www.robertsinskey.com](http://www.robertsinskey.com)

For inquiries, pick the best email address:

[restaurantretail@robertsinskey.com](mailto:restaurantretail@robertsinskey.com) / [distributorsales@robertsinskey.com](mailto:distributorsales@robertsinskey.com) / [consumer@robertsinskey.com](mailto:consumer@robertsinskey.com)