

ROBERT SINSEY VINEYARDS



PINOT BLANC, LOS CARNEROS 2016



- CCOF Certified Organic Vineyards
- Grown in three of RSV's Los Carneros Vineyards in Napa & Sonoma
- Napa: Three Amigos and OSR Vineyards
- Sonoma: Scintilla Sonoma Vineyard
- Delicate whole-cluster pressed fruit
- No oak, no ML, no skin contact
- Fermented dry
- Pure, elegant and balanced
- In half bottles (375ml) and magnums (1.5L) only... No 750's
- Start with it, or party with it!

Winegrowing Notes

Three organically farmed vineyards in the Carneros region of Napa produce some of the most delicious Pinot Blanc. RSV farms these vineyards organically, with methods based on the principles of biodynamic farming laid forth by Rudolph Steiner. It is a method of farming with the goal of "healing an ailing earth" by overcompensating for the destructive nature of farming with techniques that embrace natural systems.

The Pinot Blanc from these three vineyards - OSR, Three Amigos and Scintilla Sonoma - produce gorgeous fruit that requires little to turn into stunning wine. The grapes are night harvested, gently whole cluster pressed and cold-fermented in stainless steel fermenters. The bright nature of the wine is balanced by lees contact.... other than that, the wine is as pure and delicious as it gets and is bottled in half bottles and magnums so you can start with it or party with it.

Tasting Notes

One taste of RSV's Pinot Blanc serves as a delicious reminder of how much more there is to the world of white wine than the dominate varieties, Sauvignon Blanc and Chardonnay, on wine lists and shop shelves. Fruit notes of apricot, Meyer lemon, Golden apple and melon lead, while layers of honeysuckle, hazelnut and frangipane add complexity that makes this wine wonderful on its own or with a wide array of food. Salads with seasonal fruit, hearty vegetables, cheese, shellfish, whitefish, charcuterie, soups and roasted game birds make for perfect table.

760 (12 x 375ml) cases produced

398 (6 x 1.5L) cases produced

FINE WINES. ORGANIC VINES.

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finding balance in a brave new world!

There is a fantasy that winegrowing and winemaking is glamorous - that it is all just hobnobbing with mayor Pete in a wine cave. I hate to burst your bubble, but we're just farmers that make a fancy, delicious beverage from our crops.

There are a lot of things to worry about as farmers. We are always watching the weather for frost, hail, rain, humidity, wind and heat spikes. Any of these at the wrong time could spell disaster. Then there is mildew, pestilence and bird damage. But that's not all... labor, bureaucracy, taxes, recession and even mechanical issues with our tractors and equipment can lead to financial ruin. Of course, we have always lived in the shadow of a looming earthquake, but we've now added wildfires and power grid shutdowns to the list of potential trip wires. I never thought a pandemic would trump everything that came before.

Wine, by its very nature is social and the pandemic has changed - maybe permanently - the way we socialize. Instead of going to restaurants and bars, we are now cooking at home or ordering takeout and, if we socialize at all during the shelter at home order, we do it with our immediate family, housemates or with friends via video chat. If there's a positive take, it's that families are connecting again over a fresh cooked meal and the kitchen is once again the center of our gated castle. We have relearned the joys of lifting a glass with our family and discussing our fears and our dreams. In some ways, we will look back on this time as an opportunity to reconnect.

Nature throws a lot at farmers because nature abhors a monoculture. If something is too successful, it creates an environment where disease and pestilence can mutate or propagate, unchecked by natural processes. The way to combat disease pressure naturally is to emulate the rhythms of nature and overcompensate for the destructive aspects of farming by encouraging biodiversity and to resist the temptation of overproduction by finding balance. RSV finds balance by farming the soil with cover crops, practicing low or no-tillage to encourage soil tilth and resist the use of herbicides, synthetic fertilizers or pesticides - the things that break the deal with natural processes. Then we encourage diversity by allowing groves of trees to co-exist with vineyards, hedgerows between properties and beneficial insectaries. We encourage life by allowing sheep to graze the vineyards where they not only control the growth of the cover crop, but leave behind waste that encourages healthy populations of microbes that break down nutrients to a form that vines can access easily. In some ways, humans have become a monoculture. Maybe we need to strike a deal with nature and overcompensate for the damage that humans do by healing an ailing earth.

