

ROBERT SINSEY VINEYARDS

THREE AMIGOS VINEYARD, LOS CARNEROS, NAPA VALLEY 2015
A PERFECT CIRCLE PINOT NOIR



- CCOF Certified Organic Vineyards
- RSV owns and farms all vineyards
- No purchased fruit, RSV planted every vine
- 100% Pinot Noir
- From the cool Three Amigos Vineyard - a stone's throw from the Napa Marina
- Heirloom selections and French clones
- Barrel aged 12 months
- 100% French oak barrels, 30% new

Winegrowing Notes

The Three Amigos Vineyard is RSV's oldest vineyard. Not only was it RSV's first vineyard, it was RSV's first vineyard to be converted to organic practices almost three decades ago. The goal of going organic was multi-dimensional. Of course the primary goal was to produce a better wine - and do so without inflicting harm on the planet and those living near the vineyard. RSV's winemaker postulated that if the effects of climate change were inevitable, practices should be employed to sequester carbon and increase the organic content of the soil. That process - now called regenerative agriculture - helps create a sturdy, less-vigorous vine that can hold up to extremes in weather.

Planted with chosen heirloom selections and French clones of Pinot Noir, the Three Amigos Vineyard became RSV's school of higher education as it was converted to organics during the time of the phylloxera epidemic. It also provided a foundational reference point for clonal selection as the original Pinot Noir vines were from California heirlooms. What was learned on the Three Amigos Vineyard was applied to all of RSV's almost 200 acres of vineyards over six locations - five in Napa and one in Sonoma.

This cuvée was crafted from five heirloom selections and three clones grown on the three adjacent vineyards known together as the Three Amigos Vineyard in the cool southern reaches of the Carneros region.

Tasting Notes

A California classic that exemplifies the marriage of the cool Carneros climate combined with the depth of the 2015 vintage. Yields may have been low but the quality and texture overcompensate to make for a sublime wine. Ripe black cherry, strawberry, red plum and raspberry highlight an array of delicious red fruits while violet and rose lend a floral character backed by earthy notes, fennel, pencil lead, sandalwood and cinnamon. The initial juiciness gives way to well integrated tannins and mouthwatering acidity that drive home a long finish. This vintage of the Three Amigos Vineyard Pinot Noir has bones for the long-haul... if you can resist the temptation for the instant gratification it provides now.

The equivalent of 462 cases produced for 924 - six bottle cases.

FINE WINES. ORGANIC VINES.

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and wine!

“Don’t write about climate change, no one wants to hear about it when they’re trying to enjoy their wine!” - advised a well-meaning individual. She has a point. Wine is about pleasure. It helps us escape the pressures of daily life as we enjoy a meal with friends and family. It can be a cheap vacation, transporting us to another time and place as we pop a bottle complemented by foods from other lands. It is an affordable luxury.

But I can’t look away while Napa and the planet burn. This June and July set records as the two hottest months in the recorded history of the world. There is no longer a question of whether or not human activity is contributing to climate change and there is no longer a question of when the impacts of climate change will be felt. The wine industry is already feeling it and agriculture as a whole must do more to educate themselves, change their practices and take steps to over-compensate for the inevitable harm they do. Then, it is a matter of transparency so the customer can make a choice because, in a capitalist society, the customer wields the power of the pocketbook. It is a power that can transform agriculture, industry and even governments.

There was a recent article in the San Francisco Chronicle about the impact of climate change on the wine industry and how some wineries and growers are planning for a hotter future by experimenting with new, old varieties of grapes and/or unique combinations of clones and rootstocks to create a grapevine that can thrive in a hotter climate with more erratic weather extremes. Though I think it great that they are planning for a hotter dystopian future, the article ignored that they can be part of the problem. They need to address and fix the practices that contribute to climate change and become an example for the world.

We have a megaphone. We have an opportunity to broadcast that we care and we can make a difference. I have said before and will repeat until I am red in the face that it is our responsibility to practice “guilt-free hedonism” and do no harm while we produce our luxurious bottle of escapism. The alcohol industry slogan of “Drink Responsibly” should mean more than awareness of the effects of alcohol on an individual’s body and should include awareness of the farming and production methods that impact the planet.

