

MARCIEN

PROPRIETARY RED, LOS CARNEROS, NAPA VALLEY 2013

Grown, Produced and Bottled by Robert Sinskey Vineyards



- A "Right Bank" of Napa wine, a Saint-Émilion with a suntan!
- Marcien represents best of vintage from RSV's Carneros Estate Vineyards
- CCOF Certified Organic vineyards
- Select lots of the classic "Right Bank" varieties of Merlot, Cabernet Franc and Cabernet Sauvignon
- Cave aged approx. two years in select French oak barrels and then bottle aged an additional three years before release
- Bottled in 750ml, 1.5L, 3L and 6L
- An elegant, subtle and well balanced wine

Winegrowing Notes

A great vintage - 2013 was another drought year but the growing season was close to perfection. Every variety from each of RSV's organically farmed vineyards produced high-quality fruit that took little more than attentiveness to craft into memorable wine. It was an early, picture-perfect harvest as the grapes queued up to be picked in an orderly fashion. RSV's three vineyards planted with Bordeaux varieties in the Carneros region (Vandal, OSR and Three Amigos) each offered fruit at peak-ripeness yet still maintained natural, mouthwatering acidity. The RSV wines of 2013 have a vibrant structure that can't easily be replicated by wines made from other growing regions. The fruit arrived at the cellar door in the early morning where it was destemmed and fermented on native yeast before being put down for just shy of two years' rest in small French oak barrels in the RSV caves. The wine then spent another few years in bottle before release.

Wine Tasting Notes

The 2013 Marcien is a "Right Bank" of Napa wine with suppleness balanced by structure. Deep, dark-fruit, perfectly ripe tannin and mouth-watering crispness makes for a classically proportioned stunner of a wine. The moment the cork is pulled, beautiful aromatics waft from the bottle. The bouquet and flavor profile is as effusive as it is complex - fruity, floral notes of violet, black cherry, pomegranate, plum and cassis intertwine with the earthy, herbal notes of bayleaf, dark chocolate, licorice, espresso and graphite, all elevated by a frame of French oak. The impression is of a finely-woven, seamless experience. The California sunshine left its mark in the rich mouthfeel, while meticulous farming combined with disciplined winemaking preserved the freshness and supple tannin structure that will keep this wine evolving for decades.

FINE WINES. ORGANIC VINES.

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The first time I peered into that ground glass viewfinder, I was hooked. It was a twin lens reflex camera - I think a Yashica or a Rolliflex - but everything looked sharper and more organized when I viewed the world through that two and a quarter inch square...perhaps because I didn't yet know I needed glasses!

My little high school on the central California coast came equipped with a neglected darkroom and a few old cameras in a closet-like corner of the Home Ec. classroom. Once I showed interest, I had free reign and I owned that closet for the next four years.

Yes, I was that geek, omnipresent at every event, camera dangling from my pencil neck, taking pictures for the school newspaper and yearbook. That camera was power. With it, I could excuse myself from class to cover anything I deemed newsworthy and insert myself into any activity or meet any person. I loved it. I quickly embraced the concept of the decisive moment and I would lie in wait for the peak in action and emotion to reveal itself in my little square so I could press that shutter as if I were squeezing off a round.

With only 12 exposures to a roll of film and a clumsy reloading method, every shot had to count. I needed restraint and discipline and had to see everything in the frame, not just the subject, and know when something would ruin an otherwise perfect shot. I learned when not to shoot and I learned that what I left out of the frame was as important as what was left in, a lesson that continues to pay off to this day.

With approximately 200 acres of vines, editing is important. We could just throw everything together but that would be like a messy snapshot of a wine. Instead, each cuvée is a precise composition that is edited in a series of tastings until each wine tells a story of time and place. Of the blended reds, Libration is the most open and gregarious, POV is lush and ready for the table, Marcién is studied and serious - a classic wine that evolves over time.

Marcién is probably the toughest wine to edit. It requires restraint. Each lot of wine is analyzed by taste and character. Only the most structured and the most likely to evolve selections make it into Marcién. Oh, there's always the temptation to make more, but that might ruin the shot. Like squeezing off a frame with an old camera, we only have one chance to get it right and Marcién is the best shot of the vintage.

