

ROBERT SINSEY VINEYARDS



PINOT GRIS LATE, LOS CARNEROS 2018



- CCOF Certified Organic Vineyards
- Grown in two of RSV's Los Carneros Vineyards in Napa & Sonoma
- Delicate whole-cluster pressed fruit
- Harvest Sugar: 27.7° Brix
- Residual Sugar: 10.5° Brix
- 645 cases (12 x 375ml)

Winegrowing Notes

Pinot Gris, grown on RSV's organic - and soon to be certified "regenerative" farmed vineyards - is left on the vine for weeks after the grapes are harvested for RSV's "dry" white wines. The goal is to create a delicately sweet and nutty wine inspired by the "Vendage Tardive" style. The wine is refreshingly sweet; similar to biting into a perfectly ripened pear or apple with a touch of almond. It is truly sweet relief for the end of a meal with delicate desserts or paired with cheeses. It ages gracefully and gains complexity as the years pass and the fruitiness recedes while nuttiness comes to the fore for a uniquely sublime experience.

Tasting Notes

The RSV Pinot Gris Late is a revelation in the New World sweet wine landscape. Complexity, freshness, backbone... it has all three and screams for a bite of not-too-sweet dessert ASAP! It has aromas and flavors of honeysuckle, chamomile, pineapple, golden delicious apple, apricot, and lemon curd with a touch of almond that bursts with juicy freshness and lifts the wine through a long finish. It is a sweet wine for the ages like those from Bordeaux, Alsace and Tuscany; one especially fit for fruit and nut-based desserts, but don't ignore savory partners like foie gras and salty cheeses.

FINE WINES. ORGANIC VINES.

6320 Silverado Trail | Napa, CA 94558 | 707.944.9090 | RobertSinskey.com

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

The Grande Finale!

A few things helped get me through the challenges of the past year: family, the home garden, music - both listening to others and attempting to play - home cooking, wonderful beverages and a great dessert.

Watching Maria cook is like watching an accomplished musician perform their magic. Every move is informed by decades of experience, repetition and unlimited curiosity. Each ingredient is added with purpose and anything that does not elevate the whole is edited out; no unnecessary guitar solos or cowbells in her dishes.

What is even more impressive is how she applies her experience to the grande finale. Each dessert is a riff on sweet harmony, balanced by salt, acid and texture... they are never about the one sweet note but are an intricate concert of flavor that allows room for an equally intricate and complex beverage like RSV's Pinot Gris Late.

Dessert wines have a mixed reputation. Some are too sweet and cloying to be enjoyable after the first sip. Sugar may grab your attention like a cymbal crash but it will not keep your attention or play well with others. The "PG" Late is delicately sweet, like a tree-ripened crisp-apple with a thin slice of firm cheese and a drizzle of honey. Yes, it is sweet, but it is so much more. It is sweet relief.

(PS. Sweet Relief is also the name of a musicians fund, sweetrelief.org, that provides financial assistance to all types of career musicians and music industry workers who are struggling to make ends meet while facing illness, disability or age-related problems. In other words, Healing Musicians in Need. RSV will be making a donation. We hope that if music has contributed to your wellbeing during these trying times, you will consider helping those who have brought you joy.)

THE ETHEREAL LIGHTNESS OF BEING

Don't pigeonhole RSV's Pinot Gris Late as just another dessert wine. That would be a huge mistake. This wine has far more breadth than a wine solely designated for the last course. Pinot Gris Late soars with a nice piece of cheese; be it goat, sheep or cows' milk. This wine performs gracefully whenever it is put to the test. Blue cheese, no sweat. A stinky washed rind or white molded goat, no problem. Black pepper crusted foie gras or duck with a nice bit of roasted quince, divine.

You can drink Pinot Gris Late in place of dessert if you desire something lightly sweet and fresh with zero fat. It's a wonderful way to end a meal and refresh your taste buds. The Pinot Gris grapes we grow for this wine are not ripened to within an inch of their lives so they retain their natural acidity, which makes Pinot Gris Late refreshing instead of cloying. The desire is to make a wine that is ethereal, with a kiss of sweetness - not heavy and sticky.

If you do decide to pair Pinot Gris Late with dessert, seek one out with a modicum of sweetness like this Basque-style Japanese cheesecake. It brings out the best of the Pinot Gris Late. For a pop of sweet, drizzle with maple or green walnut syrup. Just a drizzle though, otherwise you will drown the delicate flavors of the cake and the wine.

This cheesecake is irresistible like the Pinot Gris Late. Once you've taken the first bite, it's hard not to go back for another, and another.

Visit robertsinskey.com/kitchen for the *Basque-style Japanese Cheesecake* recipe and other tempting originals by Maria Helm Sinskey.

