

ROBERT SINSEY VINEYARDS



PINOT GRIS, LOS CARNEROS 2019



- Organic - CCOF Certified Vineyards
- Grown in RSV's Three Amigos Vineyard in Los Carneros
- Delicate whole-cluster pressed fruit
- Fermented dry
- No barrels for a bright, pure and true wine
- 383 cases produced

Winegrowing Notes

Growing wine grapes has become more challenging everywhere. The predicted symptoms of climate change have impacted growing conditions in all major wine regions. Extremes have become the norm, whether fires, heat spikes, cold snaps, hail, floods or wind storms. Agriculture is always challenging, but over the past few years it has become an extreme sport.

RSV's organic farming model was created to not only make better wine but, in the words of Rudolph Steiner, "to heal an ailing earth" through regenerative farming practices that sequester more carbon than is released or produced. These methods not only reduce our carbon footprint; they produce better wine from healthier, more resilient vines.

RSV's Pinot Gris thrives in this farming model. The vines access the nutrients they need naturally from the decomposing cover crop and compost. The grapes ripen slowly in the cooler Carneros region, developing deep and complex flavors while maintaining natural acidity. The grapes are hand harvested at night to retain freshness, whole cluster pressed and cool fermented in a method that only enhances the deep, complex flavors while maintaining a vibrant mouthfeel. The wine is delicious.

Tasting Notes

There's a buzz when it comes time to crack into a fresh vintage of RSV's Pinot Gris. It's a pure reflection of its source, as organically farmed grapes from RSV's Carneros vineyards are harvested at quintessential ripeness to deliver layers of fresh aromas and flavors. Lemon zest, tangerine, white peach, honeydew melon and bartlett pear feel deliciously crisp, while inviting almond, chamomile and soft herbs like tarragon are balanced by a line of slate-like minerality that drives a long, mouthwatering finish. The wine is incredibly diverse with a wide range of foods from oysters and seafood to light meat dishes of chicken and pork. However, this wine shines with foods of the world and will find a home on a table with Indian, Japanese and Mexican cuisines. This wine was made to expand culinary horizons..

FINE WINES. ORGANIC VINES.

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Food and Wine in the New World!

I grew up with a burrito in one hand and chopsticks in the other. It was just the way it was in '60's SoCal and '70's Central Cal.; Mexican food was fast and omnipresent and, since my parents were married in Japan after WWII, Japanese food was my comfort food. That early "culinary" experience continues to influence the way I think about food and wine to this day.

Most people in the U.S., if they thought about food and wine at all back then, saw it through a filter of intimidating pretense reserved for special occasions with service rituals and pairing rules. Sommeliers in upscale dining establishments would look down their nose with silver tastevin dangling, impatiently waiting for you to decide which wine you were going to select from the ten-pound leather-bound carte du vin while you attempted to impress your date with the perfect selection to go with her scampi and your duck à l'orange. Then, once you made a choice, you had to nervously pronounce "Puligny Montrachet" with a not-so-perfect French accent. Not much fun and not the way most of us want to eat and drink today.

Tacos go with beer or margaritas. Japanese food goes with beer and saké. It's traditional but it's also as restrictive as the tyranny of the fine dining rules. American food is the result of the melting pot. We incorporate ingredients from all parts of the world and our wines are liberated from Old World traditions - which is our strength and our weakness... but that's another story. This freedom allows us to make unconventional choices. If I want, I can have Pinot Gris with my tacos. It is particularly good with fish tacos. I can also have it with my sushi or ramen. It works, it tastes good, it enhances the experience and it makes everything a little more pleasurable - and that's all that really matters.

