

# ROBERT SINSEY VINEYARDS



## BLANC, LOS CARNEROS 2018



- 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
- 750ml bottles

### *Winegrowing Notes*

RSV is getting a do-over of sorts with Pinot Blanc. When RSV started growing the delicately beautiful grape, just a few acres of Pinot Blanc was planted as an experiment in the OSR Vineyard. Once the grape was a proven success in the Carneros, a block of Blanc was added to the Three Amigos Vineyard. Both of these vineyards are on the Napa side of the Carneros. Then, a block of Blanc was added to RSV's Scintilla Sonoma Vineyard on the Sonoma side of the Carneros. These three distinct vineyards offer an ability to create different wines, each a unique cuvée with an individual expression. The half-bottles of Pinot Blanc, primarily from grapes grown on the two Napa vineyards, have more malates (naturally occurring malic acid) for a brighter, more structured wine that shows best with a bit of bottle patina, whereas the Blanc, bottled in full size bottles, is a cuvée of almost equal amounts of Napa and Sonoma fruit. The Scintilla Sonoma Vineyard produces a Pinot Blanc that is a bit fleshier, with a roundness that allows the wine to be served younger and, since it was bottled in regular sized bottles with a cork finish, will evolve gracefully over time.

### *Tasting Notes*

A stunning Pinot Blanc with youthful aromas and flavors of magnolia or vanilla flower, pear, lemon verbena and pineapple guava. The wine has a bright entry, a wonderful fleshy mid-palate tempered by an elegant minerality with a touch of jasmine tea on the long-flavorful finish. A beautiful wine for the table that can work as the opening wine served with seafood or charcuterie or as the featured wine with the main course.

FINE WINES. ORGANIC VINES.

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## *I wish that I knew what I know now...*

Ever wish you could get a “do over” - start anew once experience has been gained and facts acquired? Just think, we could go back in time armed with current knowledge to fix things before they broke. We could have slowed or stopped climate change before it became an issue, created better rapid transit, improved our roadways, saved more of the rainforest, preserved open space and wetlands, stopped wars, made sure we had the right leaders - ones who could have worked in the best interests of the planet. But we can't go back. We can only move forward with the knowledge gained from time.

We've seen and learned much over the past three-plus decades. We've seen how conscientious, organic farming practices can improve soil, sequester carbon, increase healthy microbial activity, improve bio-diversity with an increase in beneficial insects, birds and wildlife - all while producing better quality grapes for more elegant wines. But we can always learn more each vintage by tweaking things here and there to get better and less impactful as we go - all the while improving our wine growing and wine making for more expressive, delicious and elegant wines. Each step along the way is an opportunity for a do over... that is if we don't fear change and learn from the past to make a better future.

## BRING ON THE HEAT!

RSV's Blanc is so fresh and bright, it can handle just about anything - even heat. Heat, as in spicy chilis, can be the killer of wine. The Blanc's purity of fruit, vivacious, bright acidity balanced by a plush mouthfeel - that comes from time well spent on lees - gives it the ability to face the heat. It's a seamless wine with not only spicy food but bright green aromatic herbs, seafood, salad with intense vinaigrette and an extremely wide range of other dishes that normally beat up wine.

All hail the Blanc - and bring on the heat!

Until the next wine...

*Maria*

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