

# ROBERT SINSEY VINEYARDS



## PINOT NOIR, THREE AMIGOS VINEYARD 2016

*Los Carneros, Napa Valley*



- 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 drought spell was broken for a brief year as 2016 shaped up to be a pretty nifty vintage. A mild July and August allowed the Pinot Noir to mature slowly and develop complex flavors without excessive sugar development. RSV's organically farmed Three Amigos Vineyard enjoyed foggy mornings and late afternoon cooling winds that helped to preserve the natural acidity in the low yielding Pinot Noir. This small-production Three Amigos cuvée of three adjacent vineyards sports no less than eight heirloom selections and clones. This wine has a bit more tension as the wine is first poured into the glass, but evolves gracefully and takes you on a journey as it opens up over the course of a meal. This bottling has benefited from extended bottle aging before release and will continue to gain nuance as it ages in your cellar.

### *Tasting Notes*

A complex, youthful rendition of the Three Amigos Pinot Noir from RSV's organically farmed vineyards. Pomegranate and cranberry meet hibiscus, sage and black tea create a high-tone bouquet of classic Three Amigos Vineyard aromas that express the true potential of the three adjacent vineyards in the cool, southern Carneros growing region of Napa. The lush fruit quality of the 2016 vintage delivers flavors of juicy red plum, ripe summer red berries, citrus peel and spice for a mid palate that is both luxurious and welcoming at this young age. The vineyard's cooler, fog morning and wind-swept afternoons are expressed in a resolve of sturdiness and tension in the finish that ensures this vintage will age gracefully and complement cuisine from any season featuring a wide range of ingredients like roasted eggplant, salmon, duck and lamb.

**The equivalent of 459 cases produced for 918 - six bottle cases.**

FINE WINES. ORGANIC VINES.

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*forty years of farming Pinot Noir!*

It was the “low rent” district; a patchwork of derelict farms, rusting vehicles, dilapidated barns with an occasional sad looking horse, a few sheep or a small herd of cattle milling about. The Carneros was in its infancy as a wine region when we planted the Three Amigos Vineyard forty years ago. Yes, there were a few breakthrough vineyards at the time like Winery Lake and Carneros Creek and a smattering of upstart wineries concentrating on the “Burgundian” varieties of Chardonnay and Pinot Noir. Overall the region was a throwback to a more pastoral time.

We planted our vines just a few years before what would turn out to be a seven year drought that stunted some of our vines and limited the early yields. We talked about the concept of “Global Warming” in those days, and how it could impact the vines and the quality of our wines. We surmised that if a warming environment was inevitable, we needed a more resilient vine that could withstand the extremes of unstable weather. Enter winemaker Jeff Virnig and the concept of organic/biodynamic farming with its lessons of regarding the farm as a series of interrelationships, all working together to achieve a natural balance. It is the human’s role to observe the interrelationships and overcompensate for the potential destruction caused by farming - “to heal an ailing earth.” This gave birth to the idea that fine wine shouldn’t hurt your palate or the planet... based on the premise that “conventional” chemical farming releases carbon and contributes to climate change, whereas the organic/biodynamic model sequesters carbon while building a healthier soil that leads to healthier vines for better wines without the baggage of climate altering practices.

We can only do so much without concerted efforts by all farmers and the consumers who have the power to instigate real change through their purchasing habits. I have observed over the past forty years the slow demise of the California live oaks and redwoods due to drought, changing climate, pestilence and disease. The kelp beds on the California coast are shrinking due to warming oceans. I have seen the barns that dotted the Carneros burn in the intense series of fires over three of the last four years... fire with an intensity that used to occur once every 50 to 100 years, though never at the scale we have recently experienced.

I wrote over twenty years ago that Pinot Noir was the canary in the coal mine when it came to farming practices and climate change. It could be our teacher if we were good listeners. We’re still listening and we still have a lot to learn... and do!

