

# ROBERT SINSEY VINEYARDS



## PINOT BLANC 2017

### *Los Carneros*



- 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
- In half bottles (375ml) and magnums (1.5L) only... No 750's
- Start with it, or party with it!

### **Winegrowing Notes**

The vintage of 2017 will be known as the year when the predicted erratic effects of climate change became a reality. The season began with abundant rain, 27.74 inches when the average for Carneros is 19-21 inches. There was another 1-3 inches of rain in April, along with an unseasonably cool winter-like weather pattern. A heat wave started on August 24, launching an early harvest and night pick of all white varieties and Pinot Noir from August 29 to September 9. Then, winter like conditions returned... so much so that the Sierras were dusted with snow!

The early ripening variety of Pinot Blanc was one of the first grapes harvested in 2017 in what seemed like a stellar harvest. However, after all the Pinot Blanc was harvested, the Atlas fire had other designs. The 60 to 90 mph winds blew down power lines, igniting a historically fast-moving blaze the night/morning of October 9th. The winery was threatened and RSV's Stags Leap Estate Cabernet Sauvignon vineyard was lost to the flames. Unable to access the winery until October 12th, we feared the worst but we were relieved to find the building standing and the fermenting Pinot Blanc unharmed.

### **Wine Tasting Notes**

Each release of RSV's Pinot Blanc illustrates how cool-climate, organic farming and bottle aging can coax delicious complexity from a grape that is unfairly cast as an underdog among other better-known white grape varieties. The result is an abundantly versatile white wine with depth, intrigue and deliciousness.

Hints of honeysuckle, chamomile and almond blossom lead into satsuma orange, key lime, Meyer lemon, honeydew melon and golden apple aromas and flavors. The finish hits firm, with a clean citrus-driven backbone. Ready to drink now, this well crafted wine will continue to evolve for years, especially the beautiful, party-friendly magnums.

**FINE WINES. ORGANIC VINES.**

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## *Pleasure vs. perception!*

You know the feeling... you walk into an elegant restaurant with your significant other, best friend, associate or potential business partner. As you take your seat, the maitre d' hands you the leather bound wine list. Beads of sweat form on your brow. Thoughts race through your head: "Do I pick a known show dog wine with a high price... what message will that send? Are they going to think I am extravagant if I pick an expensive wine or cheap if I pick a wine of good value? What if it's not as cool as I think? What about the food... what are they going to order and how am I going to pick a wine that will work with their food? Should I throw myself at the mercy of the somm?"

I say "Blanc" it all... that's right, forget about the "rules" and the expectations. Take that novella of a wine list and flip off - I mean, flip back a few pages to where the "other white" selections live and pick a Pinot Blanc. Forget about those expensive, unsatisfying Chardonnays and instead opt for a surprising selection that will not only start a conversation but will actually be a pleasure to drink with almost any dish on the menu.

The point is pleasure, not perception. Don't let the wine get in the way of a good time... let it elevate the experience with the pure, unpretentious pleasure that is Pinot Blanc.

