

ROBERT SINSEY VINEYARDS



PINOT NOIR, THREE AMIGOS VINEYARD 2017

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

I suffer a little PTSD every time I hear the vintage twenty-seventeen. It was the year that everything changed and is probably the utmost reason we decided to sell the winery in the Stags Leap District and to consolidate our operations in the relatively cool and fire-sheltered Carneros region.

It is an old story now that 2017 was the first year of a string of devastating fires that overwhelmed the first responders and destroyed large swaths of California. The winery was almost lost that first night, but deep inside the winery, quietly fermenting, was the 2017 vintage of Pinot Noir. All of the Pinot Noir was picked before that fateful fiery night.

The organically-farmed Three Amigos Vineyard, planted with heirloom and french clones of Pinot Noir, is in the Southern Carneros close to the San Pablo Bay and is not as acutely affected as the Northern vineyards during warmer than average vintages. Beautiful fruit was hand picked at night to preserve as much freshness as possible before being brought into the winery where it was delicately fermented and put down to bed for a year in 30% New French oak, then bottle aged another four years before release.

Tasting Notes

The opulence of the 2017 vintage is expressed with ripe black cherry, raspberry, pomegranate and red currant flavors, with secondary notes of rose, cedar, forest floor, clove, star anise, orange peel and a touch of dried porcini. Though this wine has been released with years of bottle age, it still shows a youthful, vibrant character with an elegant, round mid-palate and a long bright finish. It is a Pinot Noir for all occasions but is a particularly well suited dinner companion to simple roast meats from chicken to lamb, root vegetables, anything with mushrooms and even richer preparations of fish like cedar plank salmon or a classic turbot.

FINE WINES. ORGANIC VINES.

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The goat looked me in the eye - a deep stare as though she needed to know my intent; my soul. Was I a friend or foe? I felt as though I was being put to a test; that she needed to accept me into her home; our new farm.

Yes, we did it. We sold the winery in the Stags Leap District (but not the brand or the vineyards) and we bought a farm in the Carneros. Not a vineyard, but a farm. Two goats, a couple of cattle, horses, orchards and a compound of structures that include an old prune processing building turned into an art studio with kilns and woodshop, a barn built in the early 1900's, old houses, an early auto repair garage turned into an office and a cluster of buildings that served as a dining hall and multi-purpose room.

The whole farm is in a state of disrepair and I couldn't be happier. It reminds me of the old Napa, the one I moved to in the mid '80's with a mix of vineyards, farms, orchards and cattle. A time when you could still find pockets where wine grapes were not the only agricultural commodity. However, it also reminds me of the farm I lived on as a kid on the Central Coast of California. It's taking me back in a way that has me excited about the future.

I have been known to say that nature hates a monoculture yet farming grapes is, for the most part, monoculture farming. Sure, we can mix it up with different rootstocks, cover crops, trees and hedgerows but we want more. We want a bio-diverse farm where everything contributes to give back and enrich the soil, sequester carbon and help produce great food and drink again. A perfect circle. A healthy, regenerative farm.

We also want a farm whose produce informs the style of wine. Historically, wine was about the agrarian experience where the regional produce defined the wine; where food and wine grew up together with natural synergy. We hope to discover what wine varieties and style best express our farm and which wines have a natural affinity for the produce, meats and cheeses we will produce on our little piece of planet Earth.

We are just a few days into our journey and we have a lot to figure out. We don't yet know what the County will allow us to do, but we do plan to throw some good parties, grow some great produce and continue to make delicious wines.

