

ROBERT SINSEY VINEYARDS

PINOT NOIR, FOUR VINEYARDS 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
- Lot by lot selection for structure and expression
- Heirloom selections and French clones
- Barrel aged 12 months
- 100% French oak barrels, 30% new

Winegrowing Notes

The 2017 Pinot Noir from RSV's organically farmed Carneros Vineyards were night-picked by hand and put to bed into the fermenters before the wake up call came. The Napa hills were on fire with the Atlas Peak fire bearing down on the winery. The area was evacuated and all roads closed. For three days we thought we had lost the winery until the fire department sent a video showing the battered winery still standing. Winemaker Jeff Virnig and GM Phil Abram hoofed it through vineyards to circumvent the guarded closed roads to make sure the fermenting wine was still in good shape. They discovered the inside of the winery to be pristine and proceeded to punch down the wines. The Pinot Vintage of 2017 was saved.

According to Jeff Virnig: The 2017 "Los Carneros" Pinot Noir has been a close companion - bright refreshing and accessible. The 2017 "Four Vineyards" Pinot Noir has all that but with a more restrained character. A late August and early September heat wave resulted in a flurry of night picking to bring in the 13 individually fermented lots from 10 clones and heirloom selections at quintessential ripeness. Fermented on native yeast, the wines were punched down and cap irrigated before being put down to small french barrels for a year long rest in the caves. The cuvée was created after tasting through the individual lots and crafting the most elegant Pinot Noir of the vintage.

Tasting Notes

Fresh summer flowers waft from the glass with a graceful nod to the terroir of RSV's organically farmed Los Carneros Pinot Noir vineyards. Each swirl reveals fruit-like red berry and Bing cherry notes, bright and ethereal, and framed by black tea, herbs and a whisper of cinnamon and baking spices. Finely-woven, supple tannins meet high-tone, mouthwatering juiciness for a structural balance that will carry years of enjoyment. Hedonists opening now will particularly love this wine with almost anything from the vegetable garden, foraged mushrooms, truffles, roast chicken, game birds and butcher shop favorites.

The equivalent of 577 cases produced for 1154 - six bottle cases.

FINE WINES. ORGANIC VINES.

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A Tale of Two Monarchs!

Giggles erupted as the butterfly slowly fluttered its colorful wings, tickling as it walked along the bare armed 4 year old version of myself. The world was still awe inspiring at that age and the idea that something so beautiful could gracefully float in the air and land on me with a silent agreement that we were not a threat to one another, was pure magic. Monarchs were not in short supply in those days, as they migrated thousands of miles to gather for their annual love fest. Unfortunately, we have taken them for granted and they are now considered endangered.

There are many reasons the Monarch is in decline and they are all related to human activity. Climate change, habitat destruction, herbicides and pesticides are the primary reasons for their struggle. Modern, chemical farming seeks to destroy anything that competes with it. That means that herbicides, tillage and fire are used to clear the land. The beneficial plants, such as milkweed, that the butterflies need to feed on, are being wiped out. Then if there are any crop threatening insects, broad spectrum insecticides are deployed that will kill any insect that happens to take a rest break on the crops.

What does this have to do with grapes? Directly, nothing. Indirectly, everything. As grape farmers, we have the option to farm organically and maintain or plant beneficial habitat as hedgerows around the perimeter of our vineyards and to maintain cover crops between the vine rows. It doesn't have to be just grape farmers; any farmer can choose a path that does no harm if they are incentivized. That is where you can make a difference. When you support organic farmers, by choosing organic ingredients over conventional, you can assure their success and convince conventional farmers to change their evil ways.

As one Monarch is in decline, another ascends. RSV has two all electric Monarch tractors on order that will allow us to farm our land with zero emissions and help control costs. This tractor not only has the benefit of not burning fossil fuels, it has many data collecting and autonomous features. We hope that it will allow us to do less harm while we farm and help our quest to complete the "Perfect Circle" so we can give back where we can. The more we can assist nature to do its job by encouraging biodiversity, we can feel better about our craft that is, after all, about bringing joy and guilt-free hedonism to the world.

