ROBERT SINSKEY VINEYARDS VIN GRIS OF PINOT NOIR 2022



Los Carneros



- I 00% RSV grown Carneros Pinot Noir
- CCOF Certified Organic Vineyards
- Whole-cluster pressed, never saignée
- Free run No skin, seed or stem contact during fermentaion
- Pure Never blended for color
- Produced in small batches since 1991
- Limited production, yields determine quantity

The "O.V.G."... The Original Vin Gris!

RSV has been crafting this beautiful, elegant rosé for over thirty years. The goal from the beginning, as it still is today, is to make the most elegant, pure and exiting wine from prime Pinot Noir grown on the organically-farmed "Carneros estate" vineyards. Grow it well and try not to "eff" it up... we are convinced that you can only make great rosé from great grapes, handled with respect and no manipulation. We've found that a well crafted wine is not only delicious at release but will continue to evolve for years. When this Vin Gris of Pinot Noir was first made in 1991, it was unique to Napa in that it was fermented dry with a pale salmon color at a time when the most popular rosés here were sweet and deep pink, or even red. We believed these confections were not realizing the full potential of Napa rosé and we all deserved something better. If this wine puts a smile on your face, we've achieved our goal.

Winegrowing Notes: Stunningly beautiful, prime, organically farmed Pinot Noir grown on RSV's "Carneros estate" vineyards is night-picked by hand, delivered to the cellar door kissed by the morning dew where it is delicately whole-cluster pressed. Only the delicious "free-run" juice (no skins, stems or seeds) is cold fermented. That is it! No manipulation, no blend back of other juices for color; this wine is grown well, handled delicately and fermented for purity. It is an honest rosé.

Tasting Notes: A rosé for all seasons - this organically farmed, whole cluster pressed Vin Gris of Pinot Noir deserves attention year 'round. The glimmering salmon color provides a clue that this wine is a pure, vibrant, well crafted beverage. Bright, spring strawberry leads into summer raspberry, guava and peach, contrasted by notes of juicy winter citrus like orange and Meyer lemon. High tone rose petal and lavender add to the allure. This luscious wine is a joy to drink and, at first glance, can be an easy companion paired with chips and dips, charcuterie, BBQ and simple snacks, but it has a quiet complexity supported by a wonderful structure with a long finish that welcomes serious dinner conversation. Think sashimi, niçoise salad, pad thai, grilled vegetables, porchetta, pasta con la bottarga, herbed or spiced chicken... or the best damn hamburger you can imagine.