

# ROBERT SINSEY VINEYARDS



## PINOT GRIS 2022

### *Los Carneros*



- CCOF Certified Organic Vineyards
- Grown in RSV's Three Amigos Vineyard, Los Carneros, Napa Valley
- Delicate whole-cluster pressed fruit
- Fermented dry
- No barrels for a bright, pure and true wine
- 498 cases produced

### ***Winegrowing Notes***

Pinot Gris is the best under-the-radar variety for the table, especially when grown in the relatively cool Carneros region on RSV's organically farmed vineyards. The cool, foggy mornings, warm middays, breezy afternoons and chilly nights allow the Pinot Gris to achieve optimal aroma and flavor while maintaining a bright, mouth-watering finish.

Farmed with regenerative, carbon sequestering methods, the pristine fruit is hand harvested at night, whole cluster pressed in the early morning, and cool fermented in stainless steel. The trick is to grow it well and not mess it up for a pure, living and delicious wine.

### ***Tasting Notes***

Unadorned, organically farmed Pinot Gris needs little but attentiveness to become a delicious wine. The lucky person opening the bottle is greeted by a burst of fresh, bright, citrus blossom chased by softer aromas of chamomile and almond flower. Meyer lemon, Buddha's hand, kumquat, ginger and tangerine zest highlight juicy citrus notes that, with a few swirls in the glass, open into rounder waves of crisp tropical fruit and Asian pear. A textured, mineral driven backbone drives the wine's long finish with a youthfulness that hints at future longevity for those with the patience to cellar this rare breed of California white wine with an Old World soul.

FINE WINES. ORGANIC VINES.

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*A Brave New Gris!*

Today, everything changes! We have just taken delivery of two Monarch electric tractors. No longer do we, or our vineyard crew, have to put up with diesel fumes or chugging engine noise. It's a brave new world and we can't wait to complete our zero net carbon future.

The new Wilding Farm is our back-to-the-future experiment that will utilize the old school methods of diversified, organic, biodynamic and regenerative farming techniques while embracing bleeding edge technology that will help us reduce our footprint while improving the soil and natural habitat.

In addition to the electric tractors, solar will run the entire farm and not only power the tractors but the offices, electric trucks, vehicles and other farm implements like mowers, trimmers and work bikes. The old buildings on the property that include a 1906 barn, houses, workshops, art studio, offices and a prune drying barn from the 1930's - 1950's will be restored using reclaimed products and environmentally sound products like hemp insulation to create a healthy and energy efficient workplace. Animals (sheep, goats, cattle, horses and chickens) will reduce the need for mechanized farming while improving the health and tilth of the soil. It is a work in progress that will never be complete.

