

ROBERT SINSEY VINEYARDS

VIN GRIS OF PINOT NOIR 2023



Los Carneros



- Grown, Produced and Bottled by RSVnapa
- CCOF Certified Organic Vineyards
- Regeneratively farmed since before there was a name for it
- 600 metric tons of carbon sequestered annually
- 100% Pinot Noir from Los Carneros
- Whole-cluster pressed, never saignée
- Free run - no skin, seed or stem contact during fermentation
- Pure - never blended for color
- Produced in small batches since 1991

Winegrowing Notes

Organically farmed Carneros vineyards produce top quality Pinot Noir grapes that were night harvested and brought to the cellar, naturally chilled and dew kissed, where they were whole-cluster pressed to separate the juice from the skins to capture the pure, delicate essence of the Pinot Noir grape. The juice was then cold fermented to create a purely exciting Vin Gris of Pinot Noir.

Tasting Notes

A shimmering rosé for all seasons - this organically-farmed, whole-cluster-pressed, Vin Gris of Pinot Noir intrigues with its delicate pale salmon color - a reflection of the long, cool growing season of 2023. The wine is a pure, vibrant and well crafted beverage with flavors and aromas of pear, of jasmine, red berries and white peach contrasted with alluring notes of juicy winter citrus-like blood orange and mandarin for a crisp and clean impression. Floral notes of pear and citrus blossom add to the ethereal nature of the wine. A sip unfurls an array of delicious, mouthwatering fruit, flower and soft herb flavors that open up limitless food pairing possibilities while enjoying each sip...after sip...after sip...! (1/2024)

Notes From The Vineyard Kitchen

I love the anticipation that builds at the winery before the release of our Vin Gris. There is no sameness to our rosé from year to year... and that's the way we like it! The Vin Gris expresses each vintage beautifully. The color, aromas, flavors, structure and overall feel reflect what mother nature delivered during the growing season. It is a singularly unique rosé that is beautiful whether consumed on its own or with a meal such as delicious Shrimp and Grits amped up with sharp cheddar.

Visit robertsinskey.com/eat/ for the Shrimp and Grits recipe along with other tempting originals by Maria Helm Sinskey.

FINE WINES. ORGANIC VINES.

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A ROSÉ BY ANY OTHER NAME...

by Rob Sinskey

Might Smell as Sweet... but this Vin Gris is dry and delicious!

It was yummy and exactly what we intended but we couldn't call it a rosé or a blush for that matter. Thirty five years ago, the category had been tainted by overly sweet pink confections that sold well in grocery and liquor stores while fine dining restaurants treated any pink wine as if it were vampire repellent.

So we called it a Vin Gris instead of a rosé and made it by taking top quality Pinot Noir grapes from our organically farmed Carneros vineyards, whole-cluster pressed them to take the juice without the skins and cold fermented it to preserve the beautiful, bright and floral fruit aromatics. The idea was to make a vibrant, crisp and pure wine that could go with a wide array of cuisine from different cultures. Think a classic French brasserie with oysters, frites, pâté or croque-monsieur for lunch and then head to a Mexican restaurant and have it with fish tacos for dinner. The next day you could bring it to a Thai restaurant to go with the Pad Thai, or Indian curry, or stick it in a picnic basket with sandwiches... but one of my favorites is to go to the Low Country and have it with shrimp and grits, an oyster po'boy or even some pimento cheese and crackers.

Vin Gris is a rosé that you can dress up and dress down. You can have it in the heat of the summer at the BBQ or on the slopes in the winter with raclette. With this Vin Gris, it is always rosé season.

