

ROBERT SINSEY VINEYARDS



ORGIA 2019

Los Carneros, Napa Valley



- Regeneratively farmed since 1991 ... before there was a name for it
- Grown, Produced and Bottled by RSVnapa
- CCOF Certified Organic Vineyards
- Pinot Gris from RSV's Three Amigos Vineyard in Los Carneros
- Night harvested by hand, destemmed and fermented on the skins
- Beautiful copper hue
- Skin-contact for texture and age-worthiness

Winegrowing Notes

The Southern Carneros region is the ideal place to grow Pinot Gris. The cooling winds from the bay allow the grapes to ripen slowly, letting the skins develop a beautiful copper/rust hue and complex flavors while maintaining a fresh crispness. The fruit from RSVnapa's organically farmed vineyards are night-picked to maintain freshness, then delivered to the cellar in the wee hours of the morning where half is whole-cluster-pressed and the other half is fermented on the skins for two weeks. The wine is both enticingly aromatic and texturally complex.

Wine Tasting Notes

Organically farmed Pinot Gris from RSVnapa's Carneros vineyards has a stunningly beautiful copper hue, a clue that this isn't your everyday Pinot Grigio. This well-crafted libation is not an overly funky orange wine but is more like an enlightened old-world classic that makes an elegant, aromatic first impression with aromas and flavors of apricot skin, pear and citrus peel, with a bouquet that is shy with an inviting intrigue. A sip reveals an unexpected burst of flavor - tangerine, white mulberry, pear and peach - balanced by a touch of sea salt minerality that finishes with a touch of fine tannin for a wine with impeccable balance. A wine for all seasons and flavors, it can be paired with almost anything but thrives with all sorts of raw and cooked seafood, fresh summer vegetables and herbs, caprese and Greek salads, charcuterie, noodles from all countries, risotto, pizza, fish tacos, and all things pork... with a special affinity for BBQ ribs. (06/2024)

FINE WINES. ORGANIC VINES.

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A Trip Through Time

Bellies full after a leisurely Florentine lunch of Pici, Polpettine, Pollo Alla Griglia, Insalata, Spinaci, Pane e Olio d'Oliva, and a bottle or two of Ramato Pinot Grigio, the group decided it was time to take a nap. I, on the other hand, took advantage of the quiet time to write a story about Orgia.

Maria and I have been traveling for the past month, trying to pack it all in before we find ourselves grounded by the reconstruction of the old Wilding Farm structures and the downtown Napa tasting room and restaurant. But today, we are in Florence, Italy, guests of our good friends Lee and Cristina Hudson of Hudson Vineyards who, in turn, are guests of the Antinori family.

It is fitting we are back in the place it all began for Maria and I nearly thirty years ago. Not long after we met, Maria was sent off to a culinary program in Florence by her old employers and she asked me to meet her there. Without informing the other, we used this trip as a kind of audition to test our own rules of engagement. We were both looking for the same thing: an adventurous partner who travelled well - even without knowing the local language - and a person who lustfully enjoyed the world of food and wine. Italy sealed the deal.

I met up with her right as the program was ending, straight off the plane to a sendoff feast of pasta, vegetables and Florentine beef, seared in a bed of hot coals, all washed down with beautiful Tuscan wines. The next morning we left for our new temporary home, a restored stone barn in the hills above Sienna in an almost abandoned village called Orgia. It seemed fitting that we were in the town where an ancient secret Bacchanalian festival took place, where revelers ate, drank and indulged in uninhibited carnal pleasures. A few millennia later, the word "orgia" became "orgy"... appropriate because we spent the next week or so indulging in a gloriously, hedonistic orgy of Italian food, wine and, well, other pleasures! That experience left an indelible impression and we loved the fact that a town named Orgia was the beginning of our journey together.

Decades later, we decided to make a skin-contact, ramato-style, Pinot Gris inspired by the skin-contact wines of Northern Italy. We called it Orgia because this lustful wine celebrates life in its, beautiful, messy glory.

Orgia is made using the traditional ramato (Italian for copper) method, where the Pinot Gris grapes get a little extra skin contact time while fermenting. This process gives the wine its alluring copper hue and an intriguing flavor profile. Orgia doesn't take itself too seriously but it does deliver seriously good taste.

