

20  23

ROBERT SINSKEY VINEYARD

CABERNET SAUVIGNON

VANDAL VINEYARD

LOS CARNEROS - NAPA VALLEY

19 BARRELS PRODUCED

GROWN & BOTTLED BY ROBERT SINSKEY VINEYARD  
NAPA, CALIFORNIA USA • ALC. 13.4% VOL

The King is Dead, Long Live the King!

# THE KING IS DEAD, LONG LIVE THE KING!

It's Cool...

Once upon a time, the king rocked our world. Cool, lively, sexy, and comfortable in the spotlight. The king dominated the trades. The most influential people in the world wanted to dine with the king. Men waxed on about how cool the king was, and women swooned when the king was announced.

Then, one day, the king lost what was cool and became a parody—overwrought, bloated, out of touch with a younger audience.

This could be the story of the King of Rock and Roll. But no. This is the story of the king of grapes, Cabernet Sauvignon, and how the Elvis of wine is getting its groove back.

There was a time when Cabernet Sauvignon was a relatively unknown grape in Napa Valley. Three-quarters of a century ago, the region was better known for grapes with funny names like Zinfandel, Petite Sirah, Grenache, Mataro (Mourvèdre), Palomino, Chenin Blanc, and Burger. Cabernet existed, but it was not widely planted. A few rebels saw its potential and planted it in the hills around Napa.

The greats—Mayacamas, Stag's Leap Wine Cellars, Beaulieu Vineyard, Freemark Abbey, Diamond Creek, and others defined fine Cabernets of the 1960s and '70s. Stylistically, these wines shared a common trait: they tasted quite different from most modern Napa Cabernets. Alcohol levels were lower, extraction was gentler, and oak was used more subtly. These wines were built to age slowly rather than impress young, and when mature, they were extraordinary at the table.

Then, in the late 1980s and into the 1990s, the mutually assured destruction of terroir arrived in the form of the 100-point rating system. Technique overtook place. Grapes were picked riper and riper, pushing alcohol higher and acidity lower. The wines became jammy and powerful — impressive in a blind tasting, but their age-worthiness and complexity were often compromised.

**Elvis in a jumpsuit doing karate kicks.**



So, how does the king become cool again? Like Elvis, it has to return to what made it famous in the first place. Elvis unplugged the Vegas act, picked up an acoustic guitar, and returned to the rhythm-and-blues that made him cool to begin with. His legacy was restored. People forgot about the cheesy movies and the bloated Las Vegas showman.

**The king was cool again.**

**And cool is the key word.**

Growing Cabernet in a cooler place is one of the surest ways to rediscover its classic groove, and perhaps reintroduce a new generation to the grape that once defined Napa Valley.

At RSVnapa's Vandal Vineyard, perched in the windswept hills of Northern Carneros, Cabernet grows in a climate shaped by San Pablo Bay fog and persistent afternoon breezes. Farmed organically and biodynamically, the vineyard ripens slowly, preserving the natural balance that once defined Napa's most graceful Cabernets.

The result is Cabernet Sauvignon with a classic groove: lower alcohol, bright natural acidity, and flavors of currant, cherry, and plum rather than jam and prune. A subtle herbal edge emerges with time, becoming savory as the wine ages gracefully.

RSVnapa's Vandal Vineyard Cabernet Sauvignon reminds us why the king mattered in the first place.

ROBERT SINSKEY



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## Cabernet Sauvignon 2023 — Vandal Vineyard

Cabernet before the jumpsuit.

Vandal Vineyard Cabernet Sauvignon returns to the RSVnapa lineup with the 2023 vintage, showing the balance and freshness that once defined Napa Valley Cabernet.

Aromas of red and black currant lead the way alongside violet, bay leaf, green peppercorn, and hints of mocha and graphite.

Grown in the cool, windswept hills of Northern Carneros, the fruit ripens slowly, preserving the natural lift and structure that make Cabernet both vibrant and age-worthy. Mouthwatering brightness and finely knit tannins carry the wine across a long, savory finish.

Approachable in its youth yet built to evolve gracefully for decades, this is Cabernet in its classic groove—equally capable of reminding longtime collectors why they fell in love with Napa and introducing a new generation to the king of grapes. (3/2026)

### Winegrowing Notes

The Vandal Vineyard sits in the cool, windswept hills of Northern Carneros, where fog from San Pablo Bay rolls in through the morning and afternoon breezes keep the vines moving. Farming here follows organic, biodynamic, and regenerative principles to build living soils and a resilient vineyard ecosystem. In winter and early spring, sheep wander the rows grazing cover crops and naturally returning nutrients to the ground, an old practice that keeps the vineyard in balance while reducing the need for tractors and cultivation.

The Cabernet Sauvignon planted at Vandal Vineyard comes from heirloom selections chosen for character and balance rather than sheer size or power. In this cooler corner of Napa Valley, the vines take their time, and the 2023 season rewarded patience. A long, steady growing season carried the fruit deep into autumn before harvest began on October 16 and ended on November 10.

The result is Cabernet shaped by place and season—grown slowly, farmed thoughtfully, and harvested when the vineyard says it is ready. In a valley where Cabernet has long worn the crown, Vandal Vineyard reminds us that the king shows its best character when it is allowed to rule with patience and restraint.

## CLASSIC COMBO

Braised beef and Cabernet Sauvignon is a classic combo, the pinnacle of comfort food for gatherings on cool evenings. The bright black fruits and dried-herb notes found in RSV's Vandal vineyard Cabernet Sauvignon, along with the texture of its well-managed tannins, handily cut through the rich, fat-marbled texture of slow-cooked beef.

Red wine used as the braising liquid reduces down, creating a velvety, savory sauce that infuses the meat with the wine's deep flavors. Oregano, an often maligned herb for its intensity, melds beautifully with the wine's rich juices and herb notes, creating a one-pot meal that is perfect served over pasta or polenta or alongside a pile of crisply roasted potatoes.

Until the next wine... *Maria*



# ITALIAN RED WINE-BRAISED BEEF WITH OREGANO

*Mushrooms can also be added to this delicious braise. Serves 4 to 6*

3 pounds beef chuck roast (or beef stew meat, cut into large chunks)	2 medium celery stalks, cut into chunks
Kosher salt	3 cups dry red wine
Freshly ground black pepper	1 can (28 oz) crushed tomatoes
2-3 tablespoons olive oil	2 - 3 teaspoons dried oregano
1 large onion, peeled, cut into chunks	2 bay leaves
4 cloves garlic, peeled and left whole	Pinch red pepper flakes, optional
1 medium carrot, peeled and cut into chunks	1 pound cooked pasta to serve, optional
	Fresh parsley to garnish

- 1.** Preheat the oven at 325F.
- 2.** Season the beef well with salt and pepper. Heat a Dutch oven over medium high heat and add olive oil to coat the bottom. Sear the beef in olive oil until browned on all sides. Remove beef to a plate.
- 3.** Add the onion, carrots, celery, garlic and sauté until softened.
- 4.** Deglaze the pot with red wine, scraping up browned bits. Bring to a boil, reduce the heat, and simmer for 5 minutes.
- 5.** Return beef to the pot. Add the crushed tomatoes, oregano, bay leaves, and optional red pepper flakes. Braising liquid should cover the meat. If it doesn't add enough water to cover. Bring to a boil.
- 6.** Cover and place the Dutch oven in a preheated oven or simmer on low heat on the stovetop for 2.5 to 3 hours until fork-tender.
- 7.** Remove from the oven. Remove the lid and let the pan cool for 20 minutes. Remove bay leaves and discard. Remove the beef to a plate.
- 8.** Place the vegetables and braising juices in a blender. Do not seal the blender top, or the steam will cause the top to explode. Remove the center plug, then loosely cover the hole with a thick towel and your hand to allow steam to escape. Blend well and coarsely strain back into the pan.
- 9.** Shred the beef and add it back to the pot. Bring to a boil and season to taste with salt and pepper.
- 10.** Serve the meat and juices over pasta. Garnish with parsley leaves.



CABERNET SAUVIGNON

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