

ROBERT SINSKEY VINEYARDS

PINOT NOIR 2019



Los Carneros, Napa Valley



- Grown, Produced and Bottled by RSVnapa
- CCOF Certified Organic Vineyards
- Regeneratively farmed since before there was a name for it
- 100% Pinot Noir
- Heirloom selections and French clones
- 22 separately harvested and vinified lots from all five of RSV's Los Carneros vineyards
- Cave aged 12 months in French oak
- 30% new barrels for subtlety
- 276 barrels produced
- Bottled in 375ml and 750ml formats

Winegrowing Notes

Pinot Noir, if grown well and crafted in a pure, unadulterated manner, reflects the year of its birth more than any other variety. A wet winter set up the vines for an excellent spring bud break. A welcome pre-flowering rain contributed to a vitality that carried through to a nice, balanced, and above-average fruit set. To top it off, the summer was long and cool, with plenty of maritime influences. The harvest season was relaxed and extended, starting the first week of September and concluding on September 25th—a “perfect” vintage for the fickle Pinot Noir grape.

Tasting Notes

The 2019 iteration of RSVnapa's organically farmed Los Carneros Pinot Noir is such a delicious and well-integrated wine that it's a hard one to write about, but here goes:

A shining example of harmonious purity with an aromatic bouquet of floral notes, bright red fruit, and an undertone of earth and spice. It is a Pinot-lover's dream, standing at the intersection of old and new worlds, which takes different paths to achieve the same philosophical goal: creating a pure, elegant, and balanced wine for today's cuisine yet well-crafted for the ages. (06/2025)

FINE WINES. ORGANIC VINES.

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Diversity amongst monoculture!

One hundred years ago, the French Prune (plum in English) was the most valuable crop in Napa. The famous “Nappa” leather, produced from sheep, pig, and cowhides, was a primary industry along the riverfront, and the country was amid prohibition.

Although the first commercial winery in Napa was established in the 1800s, Napa was known for its diversified agriculture, which included grapes, wheat, prunes, nuts, and livestock. There was an old saying that you could plant anything in Napa and it would grow well.

Today, nearly 100% of Napa’s agricultural value is derived from wine grapes. On the surface, this appears to be a good thing. Grapes grow well, and they currently command top dollar compared to other crops, but this rush to “cash in” comes with side effects. Land that is not ideally suited for grapes yields mediocre wines. Different crops are forced out, and since nature abhors monocultures, pests adapt to become increasingly challenging to manage without the use of toxic chemicals. Soils become depleted, losing their ability to support large microbial populations and their capacity to sequester carbon, while too-frequent tillage releases carbon into the atmosphere.

Wilding Farm is looking back for answers to today’s issues. This 84-acre site, which includes the original Capa Vineyard, is a real-world experiment in diversification. In the middle of the courtyard stands a decrepit, scraggly 100-year-old prune tree, a totem to the past. The diversified farm itself is a work in progress, planted with a fruit orchard, raised beds of vegetables, olive orchards, bees, sheep guarded by Central Asian Shepherds, quail, goats, a steer, and a horse. The orchard rows are planted with buckwheat, and the vineyards with a mix of legumes and clover.

The natural habitat is also a large part of the farm. Groves of eucalyptus support one of the largest heron rookeries in Northern California. Duck houses float on the ponds to provide ducklings with a haven from predators. Strategically placed owl, bird, and bat boxes hang from trees and buildings, raptor roosts dot the landscape, while habitat-creating hedgerows rim the vineyards.

The latest project will be to introduce wild mustangs to clear overgrown lands and aid in fire control. These are animals that would otherwise be culled (a polite way of saying killed) by the US government as part of its grazing cattle program on Bureau of Land Management lands. The mustangs are smaller and scrappier than typical riding horses. They will eat invasive plant species, help control poison oak, and raise the canopy of trees by walking under and nibbling on them. The removal of combustible material on the ground, in combination with raising the tree canopy, will significantly reduce the risk of fire and, if a grass fire occurs, minimize the risk of the fire harming the trees. If these were not reason enough, their waste will also contribute to the health of the soil.

The better we are as farmers, the better we are at growing and making wine. We can dedicate the best plots for wine grapes and utilize the rest in a diversified, responsible manner. We have learned that if you can strike a deal with nature, she will help you if you listen to her needs.

