

ROBERT SINSKEY

Rob Sinskey believes that making luxuriously elegant wines and farming with earth friendly methods are not mutually exclusive. Rather, he has found that caring for the land organically, combined with conscientious business practices (including a solar powered winery, using biodiesel from used restaurant oil in tractors and trucks, and having sheep and chickens mow the cover crops) have helped define the well-crafted wines of RSV.



After 20 years, his philosophy that "Wine is not an athletic event" still holds true to this day. The goal has always been to make "pure wines of character that pair well with cuisine." RSV is spreading the gospel that organically grown grapes produce fine wines of great individuality.

RSV's holdings have grown from 15 to over 200 acres of CCOF certified organic vineyards in five Carneros locations (Three Amigos, Vandal, OSR and Capa in Napa Carneros and the Scintilla Vineyard in Sonoma Carneros) with a small estate vineyard behind the winery in the Stags Leap District.

MARCIEN



Varietal/Blend: Merlot / Cabernet Franc

Farming: certified CCOF Organic and Demeter Biodynamic

Soil: clay

Harvest Technique: harvested by hand selecting the best of three estate vineyards

Fermentation: varieties are vinified separately and sent to French oak to age once dry

Aging: up to 24 months in 35% new French oak barrels / released after at least 3 years in bottle

Alcohol: 14%

Yeast: cultured

Fined: yes

Filtered: yes

Production #s: equivalent of 726 6-pack cases

"Marcién c. 1386, 'Of the planet Mars' or in 1883, 'an inhabitant of the planet Mars.... Both Cabernet Franc and Merlot are relatively early ripening varieties, so they are more in sync with the cool Carneros climate, allowing a long growing season for flavor development yet relatively low sugars for moderate alcohol and balanced acidity." More at RobertSinskey.com

Country: United States

Region: Napa Valley

Sub Region: Los Carneros

Vineyard: Vandal, OSR and Three Amigos

Vineyard Size: 50 acres