

## ROBERT SINSEY

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.



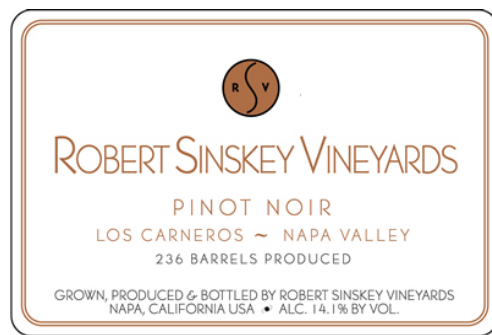
After 20 years, his philosophy that "Wine is not an athletic event" still holds true to this day. The goal has always been to make "pure wines of character that pair well with cuisine." RSV is spreading the gospel that organically grown grapes produce fine wines of great individuality.

RSV's holdings have grown from 15 to over 200 acres of CCOF certified organic and *previously* Demeter certified Biodynamic 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.

T. EDWARD  
NEW YORK

## PINOT NOIR

### "LOS CARNEROS"



**Varietal/Blend:** 100% Pinot Noir (heirloom selections and French clones)

**Farming:** organic grapes / practicing biodynamic

**Soil:** stony, clay soils / some sites high in iron

**Harvest Technique:** night harvest by hand / block by block

**Fermentation:** destemmed immediately upon arrival and transferred to open-top fermenters / fermented in 32 lots / barreled-down once dry

**Yeast:** ambient, feral yeasts

**Aging:** 10 months in French Oak / 30% new barrels

**Alcohol:** 13.6%

**Fined:** yes

**Filtered:** yes

**Production #s:** 357 barrels

RSV's five different organically farmed vineyards in the Carneros region produced impeccable fruit from both heirloom selections and French clones. The well-paced harvest season allowed time to pick each block within each vineyard at optimal flavor development while maintaining bright acidity. Each block was harvested at night and brought into the cellar at dawn. Destemmed, it either went into small, open top fermenters and hand punched or into stainless steel tanks and cap irrigated. Most lots fermented on feral yeast. Once each lot achieved dryness, it was put to bed in new to three year old French oak barrels and aged in the RSV caves for one year before bottling.

**Country:** United States

**Region:** Napa Valley

**Sub Region:** Los Carneros

**Vineyard:** Napa: From all five of RSV's vineyards