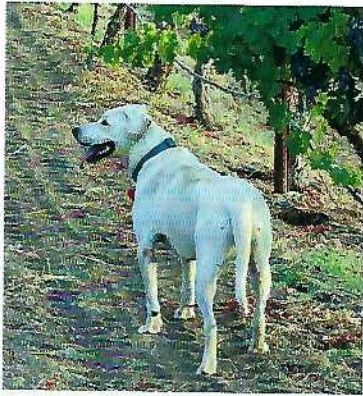


Robinson Family VINEYARDS

AUTUMN 2023

A happy anniversary for RFV: our 25th commercial harvest!



Hi everyone,

After pretty temperate conditions through the entire growing season, the grape crop in Napa Valley has taken its sweet time this year, with harvest running a good three-four weeks later than usual. But it's worth the wait. This year, we have a heavier crop with more tonnage, and with the longer hang time the fruit is ripening gradually and evenly, and looking and tasting fantastic.

IN THE VINEYARD & AROUND THE RANCH

Sauvignon Blanc came in the third week of September and our estate Malbec was the first red varietal ready for harvest the last few days of the month. That means a very busy October!



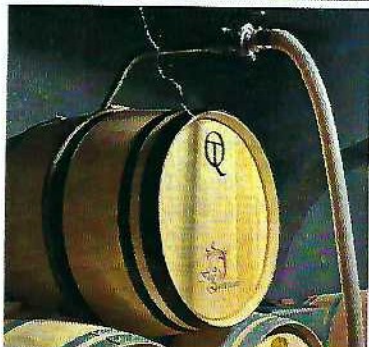
Earlier, we interplanted some new vines on the estate. Some were to replace old or diseased vines, but in an area where the vine rows are wider, we also added an additional row of vines to supplement our production.

We have lots of new four-legged helpers around the property this harvest. Marcie, a year-and-a-half-old rescue dog, is enjoying hanging out in the vineyard with Tom or just relaxing in the cool of the patio or office. Our herd has grown by six calves this season, and the cows have been grazing on the hillsides, munching down the grasses as part of our wildfire protection, and we've also loaned them out to the neighbors to help them out.

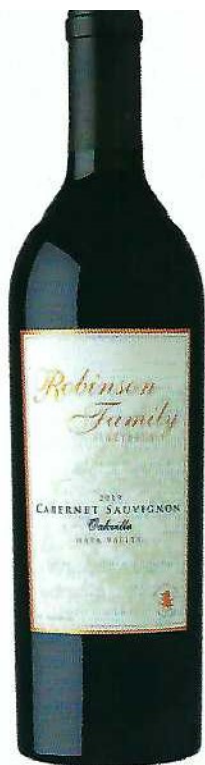
The whole family loves home-grown fruit, so we also planted a new orchard and a sunflower patch. The lower orchard by the winery entrance has deep, fertile soil and we've planted apple, plum, peach, nectarine, and apricot trees here. The upper orchard, located closer to the house on the hillside, is planted to peach, apple, plum, walnut, nectarine and avocado. The olive grove we planted a few years ago has matured nicely and we hope to harvest olives to make olive oil in the near future.

IN THE CELLAR

Just because harvest started late didn't mean there wasn't plenty to do. There were summer blending sessions with our winemaker, Kristof, then in early September we bottled our 2021 vintage.



And, we scored not one but two(!) of only 680 "Fleur de Quintessence" barrels in the world. Crafted by Tonnellerie Quintessence, these are sourced from two acclaimed forests in France. Jupilles was designated a French royal forest in the 14th century and then a national forest in 1791. Tronçais is a larger forest whose majestic oak trees have been cultivated since 1670. These two forests provide some of the finest-grained oak available. These limited-edition barrels contribute to the fruit and floral aromatics and add refined tannin structure to the wine, so we're using them for our Reserve Cabernet Sauvignon. (Be sure to ask Susie how she pulled off getting them.)



IN YOUR AUTUMN 2023 WINE CLUB SHIPMENT

Signature Wine Club:

2019 Estate Cabernet Sauvignon, 2021 Sauvignon Blanc, 2016 Estate Malbec, 2012 Great Legs Syrah

6-Bottle Club:

2019 Estate Cabernet Sauvignon, 2013 Reserve Cabernet Sauvignon, 2014 Estate Merlot, 2014 Estate Cabernet Franc, 2017 Estate Malbec, 2019 Estate Petit Verdot

4-Bottle Club:

2019 Estate Cabernet Sauvignon, 2022 Sauvignon Blanc, 2014 Reserve Cabernet Sauvignon, 2018 Estate Merlot

NEW RELEASE SPOTLIGHT: 2019 ESTATE CABERNET SAUVIGNON

Estate Grown, Stags Leap District, Napa Valley

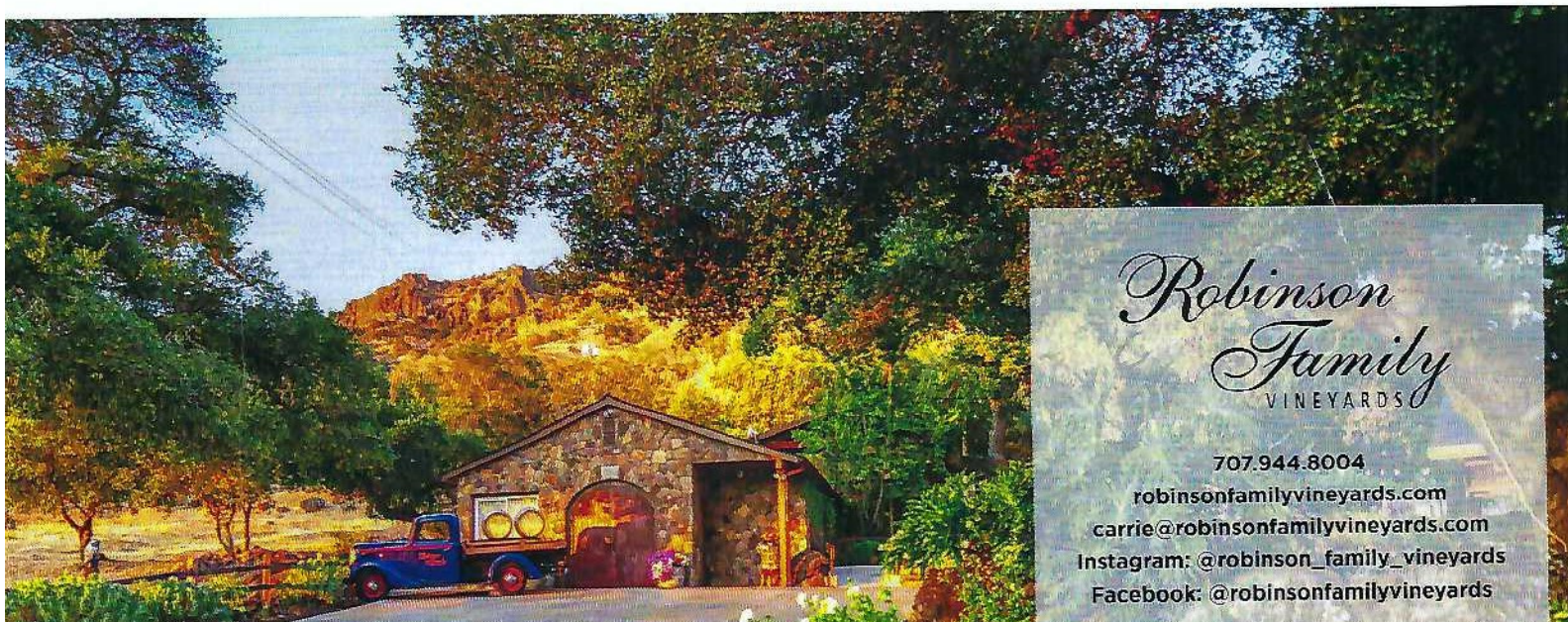
Aromatics of pine needles, violet and forest floor. Bright yet rich with length, complexity and roundness, with flavors of juicy black cherry, currants, creamy butterscotch, cedar and graphite. Extraordinary!

WHERE WE'RE GOING AFTER HARVEST

We will be participating in the San Diego Food and Wine Festival in mid-November. Stop by and say hi!

WHERE WE RECOMMEND YOU EAT ON YOUR NEXT TRIP TO NAPA...

With our limited production, we sell most of our wines directly to consumers, but we're proud to have our wines on the wine list at a few restaurants here in Napa that are special to us: **Cole's Chophouse**, **Allegria Restaurant** and **Il Posto**. If you're making a trip to Napa, we recommend you check any (or all of them) out.



*Robinson
Family*
VINEYARDS

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