



ROBERT SINSEY VINEYARDS

ABRAXAS, VIN DE TERROIR, SCINTILLA SONOMA VINEYARD, LOS CARNEROS 2017





THE GOOD WITH THE BAD...

by Rob Sinskey

What's keeping us apart is bringing us together!

It is hard to be convivial in a pandemic. Our mission for the past 35 years has been to bring people together over the common bond of food and wine. Well, that mission has been altered a bit, at least for now. We can't, for now, gather at that large, sixty person winery table for seasonal feasts with guests from around the world. I miss the summer food and wine festivals (mostly I miss seeing my friends at those festivals) and I can't hop on a plane to share our wine at wine dinners in restaurants around the country. Forget about overseas - the rest of the world... they don't want us anyway. Instead we video chat happy hour with our friends and family, Zoom with our colleagues from wine shops and restaurants and dine with our immediate family.

There is an upside - time. We are home. We gather our family and, except for take-out here and there, we make dinner together. We talk. We actually work on projects and have time to complete them. So far we have built tables, planted gardens, built a greenhouse, cleaned out sheds, played music, gotten exercise, played with the dog and, in the evening, we take the veggies from the garden and fruit from the trees and make things. Fresh Anaheim chilis get roasted, peeled and stuffed for Chile Rellenos. Squash and eggplant have become nightly staples as they are either simply prepared and sautéed or turned into a tart or baba ganoush. Radishes are served with Maria's special "crack" butter as an appetizer. Peaches that aren't eaten fresh become a peach frangipane tart, a morning smoothie or grilled and served alongside an heirloom bone-in pork chop from our friends at Fatted Calf.

We now have time to make these things together, sit together and raise our glasses as we enjoy the fruits of our labor and talk. We discuss our fears and our dreams. We complain about the government. We reminisce and tell stories.

Food and wine is better than therapy. It slows us down, gives us pleasure, sustains and relaxes us, but, most importantly, it brings us together so we can solve our problems and achieve our goals together.

Winegrowing Notes

Abraxas is a Vin de Terroir from RSV's organically farmed (with BD principles) Scintilla Sonoma Vineyard. A Vin de Terroir is a single vineyard wine made of multiple grape varieties - in this case Riesling, Pinot Gris, Pinot Blanc and Gewürztraminer. The cool, wind blown Scintilla Sonoma Vineyard is ideal for these aromatic white varieties. Each is planted adjacent to the other, picked individually at optimal ripeness, whole cluster pressed and cold fermented to preserve the freshness of the wine, and then blended to create the most elegant, balanced and delicious white wine of the vintage.

Tasting Notes - by Phil Abram

This 2017 vintage of Abraxas is one of the more generous in recent memory. It produced a wine that is complex, clean, refreshing and shows the best of California sunshine balanced by the cooling San Pablo Bay breeze that influences RSV's organically farmed Scintilla Sonoma Vineyard in the Carneros region. Chamomile, buttercup, honeysuckle and soft herbs lead a floral bouquet that evolves into a rush of fruit like kumquat, lime, green apple, and honeydew melon. The first sip bursts with juicy flavors of tropical fruit like passionfruit and white pineapple, fresh summer peach, green apple and a twist of Meyer lemon. Orange blossom, lemon balm and a soft honey'd note chase a line of minerality that drives long length and carries the wine's complexity. (07/2020)

2448 (12x.750ml) cases of standard size bottles with glass stoppers and 200 (6x1.5ltr.) cases of cork finished magnums produced.





A LITTLE MAGIC

I look forward to just-picked, garden-ripe tomatoes all year long. It's rare to catch me eating an out of season tomato because they lack the joy and magical aroma of one just plucked from the vine.

The minute that first tomato begins to ripen, my mind drifts towards a good BLT, a sandwich whose success depends greatly on the taste and texture of perfectly ripe tomatoes, quality smoked bacon and a dollop of mayonnaise.

Good mayonnaise is key. Though some may have brand loyalty for store-bought iterations, homemade is best. Making it yourself allows lots of options from the minute the first ingredient hits the bowl.

I use classic mayo as the best all-around mayo for sandwiches. However, aioli slipped into a cold roast beef with black pepper and watercress is a bit of heaven. Anchovy Aioli is also exceptional with roast beef but is particularly delicious slathered on a simple tomato sandwich whose juices soak into the soft yet crusty artisan bread and mingle with the aioli for a roll-your-eyes-back moment.

Mayonnaise and aioli aren't just for sandwiches. Slice some colorful heirloom tomatoes, arrange on a beautiful plate and plunk a variety of mayo/aioli in bowls and let people choose the one they like. Use mayo/aioli to dip fried things like little fish, Swiss chard stems and French fries. Thin the sauces with a little lemon juice or water and drizzle over salads like basil aioli over a salad Nicoise. The sky is the limit for these magical sauces.

For a magical sauce, you need a magical wine – Abraxas. From the start, Abraxas has been rooted in magic. It is rumored that Abracadabra arose from the name Abraxas. Abraxas lives up to its magic with food. It's single vineyard blend of aromatic grapes shape shifts to match a multitude of dishes. A perfect BLT. Check. A plate of sliced tomatoes with aioli. Check. Little fried fish dipped in lemon aioli. Check. The list goes on and on.

Grab a bottle and a whisk and get crackin' on your perfect summer sauces.

Until the Next Wine....

Maria

CLASSIC MAYO *Yield: 1 ½ cups*

1 teaspoon minced shallot
1 teaspoon Dijon mustard
1 teaspoon white wine vinegar
1 large egg yolk

½ teaspoon kosher salt
Freshly ground black pepper
¼ cup extra virgin olive oil
1 cup expeller pressed safflower or other vegetable oil

1. In a glass bowl, whisk together shallot, Dijon, vinegar, salt and pepper. Let sit for 10 minutes.
2. Whisk in the egg yolk.
3. Whisking briskly, add the oil a few drops at a time until the liquid thickens and lightens a bit. Increase the oil flow to a constant thin stream.
4. Continue whisking until all of the oil is incorporated and mayo is light and fluffy. Leave at room temperature for 1 to 2 hours then refrigerate for up to 1 week.

LEMON MAYO *Yield: 1 ½ cups*

1 teaspoon shallot minced
2 teaspoons fresh lemon juice
½ teaspoon kosher salt
Freshly ground black pepper

1 large egg yolk
¼ cup extra virgin olive oil
1 cup expeller pressed safflower or other vegetable oil

1. In a glass bowl, whisk together shallot, lemon juice, salt and pepper. Let sit for 10 minutes.
2. Whisk in the egg yolk.
3. Whisking briskly, add the oil a few drops at a time until the liquid thickens and lightens a bit. Increase the oil flow to a constant thin stream.
4. Continue whisking until all of the oil is incorporated and mayo is light and fluffy. Leave at room temperature for 1 to 2 hours then refrigerate for up to 1 week.

Basil Mayo - Add 2 tablespoons finely chopped or pureed basil leaves to Lemon Mayo. Blanch basil leaves to retain their bright green color. Pick 30 large basil leaves. Blanch for 1 minute in salted boiling water. Drain in a strainer and run under cold water. Squeeze dry. Finely chop or pound with a little extra virgin olive oil in a mortar and pestle.

BASIC AIOLI *Yield: 1 ½ cups*

1 large garlic clove pressed
2 teaspoons lemon juice
½ teaspoon kosher salt
Freshly ground black pepper

1 large egg yolk
¼ cup extra virgin olive oil
1 cup expeller pressed safflower or other vegetable oil

1. In a glass bowl, whisk together pressed garlic, lemon juice, salt and pepper. Let sit for 10 minutes.
2. Whisk in the egg yolk.
3. Whisking briskly, add the oil a few drops at a time until the liquid thickens and lightens a bit. Increase the oil flow to a constant thin stream.
4. Continue whisking until all of the oil is incorporated and aioli is light and fluffy. Leave at room temperature for 1 to 2 hours then refrigerate for up to 1 week.

Anchovy Aioli - Add 3 finely chopped anchovy filets to basic aioli

PERFECT BLT (FOR ME)

Choose thick or thin cut bacon based on your preference. If you go for thin and crisp add on a few more slices. Choose bread that has a nice flexible crumb and won't crumble, dissolve or fall apart under the weight of the tomato juices. Serves 4

8 slices lightly toasted sourdough
8 tablespoons Mayo or Aioli of choice
3 medium heirloom tomatoes, generous slices
Flaked sea salt

Freshly ground black pepper
4 mounds of iceberg lettuce leaves
16 slices bacon, cooked until crisp

1. Lay down 4 slices of toasted bread. Spread with 1 tablespoon of mayo and top with sliced tomato to cover the bread. Sprinkle tomato with salt and a few grinds of pepper. Top the tomatoes with a mound of lettuce and press down.
2. Spread the remaining slices of bread with mayo. Top with bacon and lock the bacon slices into the bread by pressing into the mayo.
3. Flip over and top the lettuce with the bacon bread topper. Press down firmly to compact ingredients.
4. Cut each sandwich diagonally on a cutting board and serve on a platter or 1 sandwich each on individual plates.





FINE WINES. ORGANIC VINES.

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