



ROBERT SINSEY VINEYARDS

MARCIEN, PROPRIETARY RED, LOS CARNEROS, NAPA VALLEY, 2013

A close-up photograph of a dark, textured wine label. The word 'MARCIEN' is embossed in large, gold-colored, serif capital letters. Below the name, there is a horizontal row of five small dots, with the second dot from the left being gold and the others being dark. At the bottom of the label, the year '2013' is embossed in gold-colored, serif capital letters. The background is blurred, showing hints of green and red.

MARCIEN

2013



RESTRAINT AND DISCIPLINE...

By Rob Sinskey

The first time I peered into that ground glass viewfinder, I was hooked. It was a twin lens reflex camera - I think a Yashica or a Rolliflex - but everything looked sharper and more organized when I viewed the world through that two and a quarter inch square...perhaps because I didn't yet know I needed glasses!

My little high school on the central California coast came equipped with a neglected darkroom and a few old cameras in a closet-like corner of the Home Ec. classroom. Once I showed interest, I had free reign and I owned that closet for the next four years.

Yes, I was that geek, omnipresent at every event, camera dangling from my pencil neck, taking pictures for the school newspaper and yearbook. That camera was power. With it, I could excuse myself from class to cover anything I deemed newsworthy and insert myself into any activity or meet any person. I loved it. I quickly embraced the concept of the decisive moment and I would lie in wait for the peak in action and emotion to reveal itself in my little square so I could press that shutter as if I were squeezing off a round.

With only 12 exposures to a roll of film and a clumsy reloading method, every shot had to count. I needed restraint and discipline and had to see everything in the frame, not just the subject, and know when something would ruin an otherwise perfect shot. I learned when not to shoot and I learned that what I left out of the frame was as important as what was left in, a lesson that continues to pay off to this day.

With approximately 200 acres of vines, editing is important. We could just throw everything together but that would be like a messy snapshot of a wine. Instead, each cuvée is a precise composition that is edited in a series of tastings until each wine tells a story of time and place. Of the blended reds, Libration is the most open and gregarious, POV is lush and ready for the table, Marcien is studied and serious - a classic wine that evolves over time.

Marcien is probably the toughest wine to edit. It requires restraint. Each lot of wine is analyzed by taste and character. Only the most structured and the most likely to evolve selections make it into Marcien. Oh, there's always the temptation to make more, but that might ruin the shot. Like squeezing off a frame with an old camera, we only have one chance to get it right and Marcien is the best shot of the vintage.



Winegrowing Notes

A great vintage - 2013 was another drought year but the growing season was close to perfection. Every variety from each of RSV's organically farmed vineyards produced high-quality fruit that took little more than attentiveness to craft into memorable wine. It was an early, picture-perfect harvest as the grapes queued up to be picked in an orderly fashion. RSV's three vineyards planted with Bordeaux varieties in the Carneros region (Vandal, OSR and Three Amigos) each offered fruit at peak-ripeness yet still maintained natural, mouthwatering acidity. The RSV wines of 2013 have a vibrant structure that can't easily be replicated by wines made from other growing regions.

The fruit arrived at the cellar door in the early morning where it was destemmed and fermented on native yeast before being put down for just shy of two years' rest in small French oak barrels in the RSV caves. The wine then spent another few years in bottle before release.

Tasting Notes

The 2013 Marcien is a "Right Bank" of Napa wine with suppleness balanced by structure. Deep, dark-fruit, perfectly ripe tannin and mouth-watering crispness makes for a classically proportioned stunner of a wine. The moment the cork is pulled, beautiful aromatics waft from the bottle. The bouquet and flavor profile is as effusive as it is complex - fruity, floral notes of violet, black cherry, pomegranate, plum and cassia intertwine with the earthy, herbal notes of bayleaf, dark chocolate, licorice, espresso and graphite, all elevated by a frame of French oak. The impression is of a finely-woven, seamless experience. The California sunshine left its mark in the rich mouthfeel, while meticulous farming combined with disciplined winemaking preserved the freshness and supple tannin structure that will keep this wine evolving for decades.

SIMPLE SUCCULENCE!

There was a time in my younger years when I would relish the thought of boning out the entire mid-section of a small hog then seasoning and wrapping the belly around the lean eye of the loin to keep the meat moist and full-flavored. Those heady days of the “perfect” whole hog Porchetta - with crispy skin and fatty drippings - are long gone. Now, I am more than satisfied with this simplified, scaled-down version of the porchetta of days past. This version is most successful when a high-quality chunk of loin with a nice, thick layer of fat is procured. Ask your butcher for the fatty end of the loin with a generous cap of richer dark meat layered with fat. The juicy fattiness will sing with the racy acidity and fine tannins of the oh-so elegant Marcien. The rosemary and fennel will pull out the perfumed notes of the wine while its deep dark cherry flavor and kiss of dusty minerality will add grace. This is a song worth singing!

Until the Next Wine....

Maria



“PORCHETTA” STYLE PORK LOIN

A delicious pork roast with the fragrance and flavor of Porchetta without the fuss. Choose a pork loin with a nice fat cap and, if you can find one with skin, you will be paid back with buckets of flavor. Serves 4-6

2 pounds pork loin roast, with skin if possible
2 tablespoons kosher salt
1 tablespoon ground fennel seed
1 teaspoon coarsely ground black pepper
1 large garlic clove, pressed

1 tablespoon chopped fresh rosemary leaves
1 ½ pounds medium Yukon Gold potatoes,
unpeeled and well-scrubbed
Extra virgin olive oil
Additional salt and black pepper to season potatoes

1. Use a sharp knife to score the skin on the diagonal in both directions to form small diamonds. Go through the skin and into the fat about ¼ inch deep but do not cut into the meat. If you do not have a skin-on loin, score the fat into diamonds.
2. In a small bowl, mix together the fennel seed, black pepper, garlic clove and rosemary.
3. Cut 6 ten-inch lengths of butcher’s twine.
4. Starting on one side of the loin with the short end facing you, slice into the meat a ½ inch below the fat cap. Follow the curve of the loin. Stop before you reach the end of the fat cap on the other side. Leave the meat attached by ½ inch.
5. Rub the salt herb mixture into the cut and all over the outside of the loin evenly. Pat the flap of meat back into place against the loin. Tie the roast at even intervals to hold the flap in place. Trim the ends of the string to ¼ inch with a sharp pair of scissors.
6. Wrap the loin tightly in plastic wrap and let sit overnight in the refrigerator.
7. Remove the roast from the refrigerator 45 minutes before cooking. Remove the wrap and let sit on a rack to drain away any accumulated juices. No further seasoning is necessary before cooking.
8. Bring a large pot of water to a boil. Add a scant handful of salt and then the potatoes. Return to a boil and then reduce the heat to a simmer. Simmer for 15-20 minutes until a knife stuck into a potato slides out easily. Drain the potatoes and let cool to warm before cutting into 2-inch pieces. Reserve at room temperature.
9. Preheat the oven to 400 degrees F.
10. In a large pan over high heat, sear the skin/fat side down until it is crusted and golden, about 3-4 minutes. Turn the loin over and add the potatoes to the pan, encircling the loin. Season the potatoes with salt and pepper and drizzle with olive oil to coat. Reduce the heat to medium high and continue to cook until the potatoes are golden on one side, about 3 minutes. Turn the potatoes over with a fork or tongs.
11. Place the pan in the preheated oven and roast for 20-30 minutes to 145 degrees F. You can also remove roast at 138 degrees F, cover and let rest until the temperature rises to 145 degrees F.
12. Let the loin rest for 15 minutes before slicing thinly. Serve with the potatoes on the side.





FINE WINES. ORGANIC VINES.

Robert Sinskey Vineyards
6320 Silverado Trail
Napa, CA 94558
707.944.9090
robertsinskey.com

Winemaker: Jeff Virnig
Chef: Maria Helm Sinskey
Photos and Text: Rob Sinskey
gluttons@robertsinskey.com

