



# ROBERT SINSEY VINEYARDS

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PINOT BLANC, LOS CARNEROS 2016

*Pinot Blanc*

*Los Carneros*



*2016*

*Robert Sinskey Vineyards*



# SHELTER WITH TASTE...

by Rob Sinskey

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## *finding balance in a brave new world!*

There is a fantasy that winegrowing and winemaking is glamorous - that it is all just hobnobbing with mayor Pete in a wine cave. I hate to burst your bubble, but we're just farmers that make a fancy, delicious beverage from our crops.

There are a lot of things to worry about as farmers. We are always watching the weather for frost, hail, rain, humidity, wind and heat spikes. Any of these at the wrong time could spell disaster. Then there is mildew, pestilence and bird damage. But that's not all... labor, bureaucracy, taxes, recession and even mechanical issues with our tractors and equipment can lead to financial ruin. Of course, we have always lived in the shadow of a looming earthquake, but we've now added wildfires and power grid shutdowns to the list of potential trip wires. I never thought a pandemic would trump everything that came before.

Wine, by its very nature is social and the pandemic has changed - maybe permanently - the way we socialize. Instead of going to restaurants and bars, we are now cooking at home or ordering takeout and, if we socialize at all during the shelter at home order, we do it with our immediate family, housemates or with friends via video chat. If there's a positive take, it's that families are connecting again over a fresh cooked meal and the kitchen is once again the center of our gated castle. We have relearned the joys of lifting a glass with our family and discussing our fears and our dreams. In some ways, we will look back on this time as an opportunity to reconnect.

Nature throws a lot at farmers because nature abhors a monoculture. If something is too successful, it creates an environment where disease and pestilence can mutate or propagate, unchecked by natural processes. The way to combat disease pressure naturally is to emulate the rhythms of nature and overcompensate for the destructive aspects of farming by encouraging biodiversity and to resist the temptation of overproduction by finding balance. RSV finds balance by farming the soil with cover crops, practicing low or no-tillage to encourage soil tilth and resist the use of herbicides, synthetic fertilizers or pesticides - the things that break the deal with natural processes. Then we encourage diversity by allowing groves of trees to co-exist with vineyards, hedgerows between properties and beneficial insectaries. We encourage life by allowing sheep to graze the vineyards where they not only control the growth of the cover crop, but leave behind waste that encourages healthy populations of microbes that break down nutrients to a form that vines can access easily. In some ways, humans have become a monoculture. Maybe we need to strike a deal with nature and overcompensate for the damage that humans do by healing an ailing earth.

## ***Winegrowing Notes***

Three organically farmed vineyards in the Carneros region of Napa produce some of the most delicious Pinot Blanc. RSV farms these vineyards organically, with methods based on the principles of biodynamic farming laid forth by Rudolph Steiner. It is a method of farming with the goal of “healing an ailing earth” by overcompensating for the destructive nature of farming with techniques that embrace natural systems.

The Pinot Blanc from these three vineyards - OSR, Three Amigos and Scintilla Sonoma - produce gorgeous fruit that requires little to turn into stunning wine. The grapes are night harvested, gently whole cluster pressed and cold-fermented in stainless steel fermenters. The bright nature of the wine is balanced by lees contact.... other than that, the wine is as pure and delicious as it gets and is bottled in half bottles and magnums so you can start with it or party with it.

## ***Tasting Notes***

One taste of RSV’s Pinot Blanc serves as a delicious reminder of how much more there is to the world of white wine than the dominate varieties, Sauvignon Blanc and Chardonnay, on wine lists and shop shelves. Fruit notes of apricot, Meyer lemon, Golden apple and melon lead, while layers of honeysuckle, hazelnut and frangipane add complexity that makes this wine wonderful on its own or with a wide array of food. Salads with seasonal fruit, hearty vegetables, cheese, shellfish, whitefish, charcuterie, soups and roasted game birds make for perfect table. (04/2020)

760 (12 x 375ml) cases produced

398 (6 x 1.5L) cases produced



# WHAT LIES BENEATH

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It's no lie. RSV's Pinot Blanc is immensely quaffable. There's something about that first sip that draws you in. Perhaps it's the vivacious flavors of citrus, almond and green melon with a hint of yellow apple or maybe it's the richness that you feel on your tongue in the middle of your mouth with a refreshing and memorable zip of acidity that gives you an insatiable desire to take a bite of food and another sip. I don't know exactly what it is that draws me back time and again to our Pinot Blanc when I'm selecting a wine for a vegetable dish, salad or a nice wedge of funky cheese. There is so much more to this wine than is first revealed. Its true character shows in what lies beneath, the subtleties that bubble to the surface as the wine relaxes in the glass and opens up to its full glory. This depth is what makes it so incredible with this simple but subtly complex cauliflower dish - which I could eat every day for a week... it's that addictive.

The secret is mustard seed oil. It has been long used in India to lend an indescribable taste to many dishes. Once you taste it, you won't forget it. Its subtle heat lifts ingredients to the next level. And like many dishes that might be puzzling to pair with a wine, it sings delightfully with RSV's Pinot Blanc.

Until the Next Wine....

*Maria*



## AROMATIC CAULIFLOWER WITH MUSTARD SEED OIL

*If you don't have cauliflower in the house substitute 1 inch diced peeled potatoes for the cauliflower. Nigella seeds can be found online [wholespice.com](http://wholespice.com), my favorite site to stock up on whole and ground spices. Serves 4*

¼ cup pure mustard seed oil  
2 teaspoons nigella seeds  
2-4 dried 2-inch long red chilies, depending on spice level  
3 pounds cauliflower, broken into small florets  
1 teaspoon ground turmeric

¼ cup chopped fresh cilantro  
4 green onions, root removed, white and greens thinly sliced  
Kosher salt  
Freshly ground black pepper

1. Heat a large sauté pan over medium high heat. Add the oil and then the nigella seeds and chilies.
2. When the seeds began to pop, add the cauliflower and turmeric. Stir to coat the cauliflower evenly with turmeric and oil. Season to taste with salt.
3. Cook stirring occasionally until the cauliflower starts to brown. If the oil starts to smoke, reduce the heat.
4. Slowly and carefully add ¼ cup of water to the pan and cover tightly with a lid. Reduce heat to medium. Gently shake the pan to distribute the water.
5. Cook until the cauliflower is soft, about 6 minutes. If the pan dries out before the cauliflower is soft add a little more water 1 tablespoon at a time and cover with the lid after each addition.
6. When the cauliflower is tender remove the lid and add the coriander and green onion. Stir well and continue to cook until the water evaporates completely and pan is dry.
7. Transfer to a serving plate and grind black pepper over.







## FINE WINES. ORGANIC VINES.

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