



ROBERT SINSEY VINEYARDS

PINOT GRIS LATE, LOS CARNEROS 2018



SWEET RELIEF...

By Rob Sinskey

The Grande Finale!

A few things helped get me through the challenges of the past year: family, the home garden, music - both listening to others and attempting to play - home cooking, wonderful beverages and a great dessert.

Watching Maria cook is like watching an accomplished musician perform their magic. Every move is informed by decades of experience, repetition and unlimited curiosity. Each ingredient is added with purpose and anything that does not elevate the whole is edited out; no unnecessary guitar solos or cowbells in her dishes.

What is even more impressive is how she applies her experience to the grande finale. Each dessert is a riff on sweet harmony, balanced by salt, acid and texture... they are never about the one sweet note but are an intricate concert of flavor that allows room for an equally intricate and complex beverage like RSV's Pinot Gris Late.

Dessert wines have a mixed reputation. Some are too sweet and cloying to be enjoyable after the first sip. Sugar may grab your attention like a cymbal crash but it will not keep your attention or play well with others. The "PG" Late is delicately sweet, like a tree-ripened crisp-apple with a thin slice of firm cheese and a drizzle of honey. Yes, it is sweet, but it is so much more. It is sweet relief.

(PS. Sweet Relief is also the name of a musicians fund, sweetrelief.org, that provides financial assistance to all types of career musicians and music industry workers who are struggling to make ends meet while facing illness, disability or age-related problems. In other words, Healing Musicians in Need. RSV will be making a donation. We hope that if music has contributed to your wellbeing during these trying times, you will consider helping those who have brought you joy.)



Pinot Gris Late, Los Carneros 3



Winegrowing Notes

Pinot Gris, grown on RSV's organic - and soon to be certified "regenerative" farmed vineyards - is left on the vine for weeks after the grapes are harvested for RSV's "dry" white wines. The goal is to create a delicately sweet and nutty wine inspired by the "Vendage Tardive" style. The wine is refreshingly sweet; similar to biting into a perfectly ripened pear or apple with a touch of almond. It is truly sweet relief for the end of a meal with delicate desserts or paired with cheeses. It ages gracefully and gains complexity as the years pass and the fruitiness recedes while nuttiness comes to the fore for a uniquely sublime experience.

Tasting Notes

The RSV Pinot Gris Late is a revelation in the New World sweet wine landscape. Complexity, freshness, backbone... it has all three and screams for a bite of not-too-sweet dessert ASAP! It has aromas and flavors of honeysuckle, chamomile, pineapple, golden delicious apple, apricot, and lemon curd with a touch of almond that bursts with juicy freshness and lifts the wine through a long finish. It is a sweet wine for the ages like those from Bordeaux, Alsace and Tuscany; one especially fit for fruit and nut-based desserts, but don't ignore savory partners like foie gras and salty cheeses. (02/2021)

645 (12x375ml) cases produced

THE ETHEREAL LIGHTNESS OF BEING

Don't pigeonhole RSV's Pinot Gris Late as just another dessert wine. That would be a huge mistake. This wine has far more breadth than a wine solely designated for the last course. Pinot Gris Late soars with a nice piece of cheese; be it goat, sheep or cows' milk. This wine performs gracefully whenever it is put to the test. Blue cheese, no sweat. A stinky washed rind or white molded goat, no problem. Black pepper crusted foie gras or duck with a nice bit of roasted quince, divine.

You can drink Pinot Gris Late in place of dessert if you desire something lightly sweet and fresh with zero fat. It's a wonderful way to end a meal and refresh your taste buds. The Pinot Gris grapes we grow for this wine are not ripened to within an inch of their lives so they retain their natural acidity, which makes Pinot Gris Late refreshing instead of cloying. The desire is to make a wine that is ethereal, with a kiss of sweetness - not heavy and sticky.

If you do decide to pair Pinot Gris Late with dessert, seek one out with a modicum of sweetness like this Basque-style Japanese cheesecake. It brings out the best of the Pinot Gris Late. For a pop of sweet, drizzle with maple or green walnut syrup. Just a drizzle though, otherwise you will drown the delicate flavors of the cake and the wine.

This cheesecake is irresistible like the Pinot Gris Late. Once you've taken the first bite, it's hard not to go back for another, and another.

Until the Next Wine.... *Maria*





BASQUE-STYLE JAPANESE CHEESECAKE

Basque or Japanese-style? This cheesecake recipe combines the best of both. Light like Japanese versions but with a set center and deeply toasted top of Basque ones; it is a cheesecake with the perfect amount of weight and density that's simple to make. The hardest part is lining the pan with parchment paper. Serves 10 (9" cake)

Note: To make the cake gluten free, use tapioca starch. Tapioca starch makes the cake a touch smoother than flour.

1 cup heavy cream

¼ cup full-fat Greek yogurt

3 tablespoons all-purpose flour or 2 tablespoons tapioca starch

24 ounces (3 8-ounce packages) cream cheese, left at room temperature until very soft

1 teaspoon kosher salt

1 cup superfine sugar

1 tablespoon Meyer lemon juice

1 teaspoon pure vanilla extract

4 large eggs, room temperature

Green walnut or maple syrup to drizzle, optional

1. Preheat the oven to 425 degrees F. Place an oven rack in the middle of the oven.
2. Butter a 9-inch spring form pan. Line with a piece of parchment paper that comes up to the top of the sides. Lay a second piece of parchment paper across the first to form a cross. Press, pleat and crease the paper so it is tucked securely into the bottom of the pan and flattened against the sides. Lightly butter the parchment. This will prevent the cheesecake batter from leaking out the bottom of the pan. Reserve.
3. In a medium bowl, whisk together the cream and yogurt until smooth.
4. Sprinkle the flour or starch over and whisk until smooth. Reserve at room temperature.
5. Place the softened cream cheese in a large bowl with the salt and sugar. Cream until very smooth with a rubber spatula.
6. Break the eggs into a small bowl. Add the lemon juice and vanilla then whisk until smooth.
7. Using the spatula, beat the eggs into the cream cheese mixture one-third at a time. Beating after each addition until mixture is smooth and eggs are fully incorporated.
8. Switch to a whisk and slowly pour the cream mixture into the cream cheese mixture while whisking constantly. Whisk gently until smooth. You don't want to incorporate too much air or the cake will soufflé.
9. Pour into the prepared pan and bake for 15 minutes. Rotate pan halfway and continue to bake for 15 minutes. Rotate again and bake for 8-10 minutes more until the top is darkened and cake is set.
10. Remove from oven and cool at room temperature for 30 minutes. Place in refrigerator and chill for one hour before serving. Cut with a wet knife to keep the cake from sticking to the knife. Drizzle with syrup if desired.

Note: If you make the cake a day in advance and refrigerate overnight, take it out of the refrigerator an hour in advance of serving and leave at room temperature to take the chill off.



FINE WINES. ORGANIC VINES.

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