



ROBERT SINSEY VINEYARDS

POV, LOS CARNEROS, NAPA VALLEY 2016





VINEYARD RUMINATIONS...

By Rob Sinskey

An Evolving POV!

When you work against nature, bad things happen. This could be a catch phrase for a sci-fi movie where the well-meaning scientist unintentionally unleashes a monster; but I'm not talking about science fiction. We are witnessing a "nature out of balance" scenario on a global scale in the form of the pandemic. Ostensibly, it started when the Chinese government thought it made economic sense to encourage a poor community to raise wild animals in captivity for food. This brought disparate animals together that would normally not live in close proximity to one another; at least not in a high density environment. The natural order was disturbed so nature attempted a correction by spreading disease. The same parallel can be made with climate change. We humans have been altering nature to serve our needs without giving back. Nature is about balance and once the scales tip, nature can't evolve fast enough to offer its own checks and balances. The result is a chain reaction of "natural" disasters.

From our point of view, a fine wine (or any agricultural product) shouldn't hurt your palate or the planet. This ideal simply means that, as farmers, it is our responsibility to overcompensate for the damage modern farming inflicts by striking a deal with nature. We attempt to emulate natural patterns by offering assistance to natural processes like the soil's ability to absorb and sequester carbon or provide habitat for insects, birds and animals. Industrial farming has for too long acted like miners, pulling nutrients from and destroying the tilth of the soil. The result is a toxic landscape where birds, insects and living things, other than the targeted monoculture, are no longer welcome and any interlopers are treated to a chemical slurry of pesticides, herbicides and poison bait. This pattern needs to change.

We feel a particular sense of urgency to heal an ailing earth and have committed to continually do better. We are not perfect and we recognize that there's plenty of room for improvement. We view agriculture as inextricably linked to nature's rhythms and will always look for holistic solutions that will not just treat symptoms but attempt to address the cause.

Winegrowing Notes

The last of the “normal” vintages before “fire season” became an annual event. The 2016 vintage was ideal for Merlot, Cabernet Franc and Cabernet Sauvignon from RSV’s organically farmed vineyards on the “Right Bank of Napa Valley,” aka the Northern Carneros. Near flawless growing conditions offered elongated hang time due to the mild weather in July and August. The POV was selected from 15 individually fermented lots; the harvest of these started on September 13th and ran to October 11th. As a comparison, the 2015 vintage started on September 11th and ran to September 29th. The elongated hang time of 2016 softened tannins and optimized fruit characteristics.

Tasting Notes

A succulent rendition of POV with more fruit forward characteristics than the 2015 vintage. Fully ripened tannins balance the fruit with mouth-watering and mouth-filling flavors and textures. Elegant fruit characteristics of black and red berries, cherry compote and black plum are laced with notes of lavender, rose and dried herbs and framed by a delicate balance of French oak that elevates the aromatics and complements the richness. This sumptuous wine is ready to accompany a savory meal upon release with the optimal structure to evolve long into the future. (04/2021)





AROMATIC BEAUTY

I live by my nose. The scent of citrus blossoms carried by the slightest of breezes on a damp morning is like winning the lottery. While my keen sense of smell brings a vivid world full of scent to me, it is also useful for sniffing out gas leaks and foods past their prime; two things which make it potentially life-saving as well. What I love most about my ability to smell is the pleasure it allows me when enjoying a good meal. A good meal for me is full of heady aromatics in both the food I'm eating and the wine I'm drinking. The pleasure of sharing both together harmoniously sustains my mind and my taste buds. When I cook beautifully scented Persian food, like this rice dish, I get excited to pair it with one of our subtly expressive wines. While Albaloo Polo would work with many of them, POV hits the mark and melds deliciously with the deep aromatics of the rice and lamb.

POV is stuffed with layer upon layer of aromatics that express themselves slowly over time. It is this slow expression that excites me most. POV doesn't hit me over the head, it slowly intoxicates me with its scent. You smell the aromas of this rice dish before you see it. Aromas that will make you salivate before the first bite. The sour cherries in the rice pull out the captivating sour cherry notes from the brilliantly edged Merlot, while the dried herb scent of Cabernet Franc and Cabernet Sauvignon mingle with the delicate green herbs steamed into the rice. The crispy tangy tiny lamb meatballs round it out nicely.

This is the way I love to eat and drink. I hope this meal captivates you in the same way.

Until the Next Wine... *Maria*

SOUR CHERRY RICE WITH HERBS AND LAMB MEATBALLS (ALBALOO POLO)

This aromatic rice dish is heavenly. The combination of bright herbs, tart cherries, saffron and crunchy Tahdig satisfies all of your senses. Serves 4 to 6

1 recipe sour cherries, recipe follows
1 recipe lamb meatballs (Ghel Gheli), recipe follows
2 cups basmati rice, soaked in cold water for 1 hour and rinsed
8 cups water
1 ½ tablespoons kosher salt, for boiling the rice and will be rinsed out
2 tablespoons ghee, butter or oil
1 large pinch saffron threads, dissolved in 2 tablespoons hot water
¼ cup chopped dill

¼ cup chopped parsley
¼ cup chopped cilantro

Garnish

1 tablespoon pistachios, slivered
1 tablespoon slivered almonds, lightly toasted
1 cup full fat yogurt
1 cup sprigs of dill, parsley, mint, cilantro

1. In a large covered pot, bring 8 cups water and salt to a boil.
2. Add the rinsed rice and boil on high heat uncovered for about 5-8 minutes, or until the rice has slightly softened. Drain the rice in a colander, rinse and set aside.
3. Melt 2 tablespoons ghee in a non-stick pot over low heat.
4. In a small bowl, mix 1 cup of the lightly cooked rice with the saffron-water mixture. Spread evenly in the bottom of the pot. This will be the crispy rice layer at the bottom of the pot known as Tahdig.
5. Toss the remaining rice with the herbs. Begin by layering a third of the partially cooked rice and a third of sour cherries into the pot and repeat until all of the rice and cherries have been layered in the pot.
6. Wrap the lid with a clean towel and place on top of the pot securely. Allow the rice to steam over low heat for about 45 minutes.
7. Turn the pot out onto a serving platter. Rice should come out as a cake with the crispy Tahdig on top.
8. Arrange the meatballs on the serving platter around the rices and garnish with pistachios and almonds. Serve with a side of yogurt and a platter of fresh herbs.

SAFFRON-SCENTED SOUR CHERRIES

Don't throw away any of the cherry syrup!! After using what you need to glaze the meatballs, extra syrup can be saved to drizzle over desserts or mixed into cocktails. Yield: ¼ cup

12 ounces (335g) sour cherries in syrup or 1 ½ cups pitted
fresh or frozen sour cherries cooked with ½ cup sugar until liquid
becomes syrupy, about 15 minutes

2 tablespoons unsalted butter
¼ teaspoon kosher salt
1 tiny pinch saffron, dissolved in 2 tablespoons hot water

1. Drain the cherries over a bowl and reserve the syrup. Syrup will get used later with the meatballs.
2. Add the cherries to a small saucepan. Add the butter, salt and saffron water and gently mix over low heat for 2 minutes until just starting to bubble. Reserve.

GHEL GHELI (MEATBALLS)

You will find yourself eagerly popping these easily prepared, tiny, spice-scented meatballs into your mouth as they come out of the sauté pan. Their sweet and savory flavor is addictive. Yield: 70 bite-sized meatballs

1 pound ground lamb
1 small onion, finely chopped or grated
1 ½ teaspoons kosher salt
½ teaspoon ground black pepper
½ teaspoon ground turmeric
¼ teaspoon ground cinnamon
¼ teaspoon ground cardamom
Extra virgin olive oil

1. Place all the ingredients with the exception of the oil in a medium bowl and mix well.
2. Roll into small balls the size of walnuts and place on a sheet pan lined with parchment paper.
3. Heat a large frying pan with oil and saute the meatballs until they are fully cooked and crispy on all sides, about 5 minutes.
4. Just before serving reheat the meatballs in a small saute pan and toss with ¼ cup of the cherry syrup to coat lightly.





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

