

ROBERT SINSEY VINEYARDS

VIN GRIS OF PINOT NOIR 2021



Los Carneros



- 100% RSV grown Carneros Pinot Noir
- CCOF Certified Organic Vineyards
- Whole-cluster pressed, never saignée
- Free run - No skin, seed or stem contact during fermentation
- Pure - Never blended for color
- Produced in small batches since 1991
- Limited production, yields determine quantity

Winegrowing Notes

2021 was the first time in 35+ years that the ponds collected zero water; no subsurface water and no rain was collected during the vintage. RSV dramatically reduced production to conserve water and help keep the vineyards healthy. The Vin Gris was the only wine produced in 2021 and, because of the drought, the vines produced 30% less fruit than expected. The upside - smaller and lower weight clusters created fruit with amazing intensity and flavor for a beautifully expressive Vin Gris. Exuberant aromas and flavors are intertwined with a mouth watering crispness and just the right back bone of minerality to balance the lush fruit... an exceptional wine.

Wine Tasting Notes

A stunner at first press... whole cluster that is! This beautifully elegant Vin Gris of Pinot Noir over-delivers. Each individual heirloom and French clone of Pinot Noir within RSV's organically farmed Three Amigos Vineyard brings something unique to the wine's composition, creating layers of flavor and structure for a wine that is worthy of any meal or occasion. The aromatics are intense yet maintain a harmonious balance with delicate notes of citrus blossom, rose petal and jasmine countered by zesty blood orange, grapefruit and Meyer lemon vitality. The flavors round out with a softer influence of macerated red berries - raspberry, strawberry, cranberry and cherry. The wine has a generous texture that maintains its refreshing nature with a line of minerality that carries through to a zippy finish. This Vin Gris is an eager partner for veggies, seafood, paninis, charcuterie, just about anything off the grill and even slightly spicy foods like tacos and curry - all these magical pairings encourage another sip... and possibly another bottle!

FINE WINES. ORGANIC VINES.

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a return to classicism!

It started out as a protest. The New World was being overrun by insipidly sweet pink libations in the late 1980's through the '90's. Some even called their wines "white" as in White Zin, but we also saw White Merlot and other "white" versions of red varieties that were clearly pink. Something needed to be done to save the reputation of New World rosé and Napa wine in general. We accepted the risky mission.

The goal: a classically styled, dry rosé from RSV's top quality, organically farmed Pinot Noir grapes as a protest against the sweet, afterthought of a wine that was being passed off as rosé. We night harvested, whole cluster pressed and then cool fermented heirloom and French clones of Pinot Noir from our Carneros vineyards to create an aromatically beautiful, crisp rosé that played well with your favorite foods. Though it took ten years to catch on while people weened themselves from sweet libations throughout the '90's, it has been RSV's fastest selling wine since, with a cadre of chefs and civilians who count it on their short list of favorite wines. We couldn't agree more.

ALL THINGS PINK

by Maria Helm Sinskey

The vibrant, heady white peach and wild strawberry notes of the Vin Gris make it an admirable and flexible companion for many dishes, especially ones that are packed with highly aromatic herbs and a touch of spice like these shrimp toasts. The sweetness and nice pink color of the shrimp, along with toasted sesame seeds, add the finishing touch to the match. They make a delicious start to any meal or gathering.

SHRIMP TOAST

These sesame-crust toasts are packed with flavor. The herbs and aromatics play deliciously with the sweetness of the shrimp. Yield: 20 pieces

½ pound peeled and deveined shrimp	¼ teaspoon sesame oil
1 large egg white	½ teaspoon granulated sugar
2 teaspoons cornstarch	1 teaspoon kosher salt
¼ cup coarsely chopped cilantro leaves	½ teaspoon fish sauce
2 teaspoons finely chopped jalapeños	5 slices white bread
¼ cup thinly sliced scallions, plus thinly sliced green ends for garnish	¼ cup sesame seeds
1 teaspoon grated ginger	

1. Coarsely chop 4 shrimp and reserve in a small bowl in the refrigerator.
2. Put the remaining shrimp, egg white, cornstarch, and cilantro in a food processor and pulse until pasty.
3. Add the jalapeños, scallions, ginger, sesame oil, sugar, salt, fish sauce and pulse until combined. Add the coarsely chopped shrimp and pulse until combined but still chunky.
4. Use a spoon to divide the mixture evenly among the bread slices. Spread in an even layer to the edges of the bread.
5. Place the shrimp toast on a parchment lined sheet pan and place in the freezer for 1 hour or overnight to firm up and make them easier to cut and handle, otherwise they will be very floppy.
6. Bring 1 ½ inches of oil to 350 degrees F in a heavy-bottomed pot.
7. Cut each bread slice into 4 squares, flip over and gently press the shrimp side into the sesame seeds to lightly coat.
8. Using a large fork, carefully place each piece shrimp-side down into the oil.
9. Fry until golden, 2 to 3 minutes. Remove onto a rack or paper towel. Garnish with sliced green onion and serve immediately.

Visit robertsinskey.com/eat/recipes/ for other tempting originals by Maria Helm Sinskey.