



ROBERT SINSEY VINEYARDS

ORGIA, LOS CARNEROS, NAPA VALLEY 2017





An Enlightened Look at Biodiversity!

A satisfying snap breaks the silence as the bug zapper connects with its target. I feel elation in dispatching the annoying house fly, yet I feel guilt for mindlessly killing an insect that inconvenienced me. This small scale electronic bug eradication pales in comparison with the mass insect death that occurs everyday on industrial farms. The major culprits for this bug out are habitat loss and insecticide use.

Now you may think that it is a good thing to have less bugs. We all hate the “bad” bugs like mosquitos; but what about their place in the food chain? Fish need them, so do frogs, birds and spiders. What about the “good” bugs; the pollinators like honeybees and the predators like ladybugs? Most commercial insecticides are broad spectrum, meaning they are not targeting the nuisance bug, they are killing all of them. When you purchase wine or food produced from “conventional” chemical farms, you are zapping insects from existence.

The world has experienced a decline of more than 75% of flying insect biomass in just the past 27 years. This broken link in the food chain will ripple through agriculture and food supplies like a tsunami if nothing changes. Organic needs to be the baseline for all agriculture if we want to avoid a potential hunger crisis.

What does this have to do with wine? Everything. Wine is a luxury item that should do no harm and ideally reverse the damage done by industrial agriculture. Chemical farms are less concerned with quality than they are in bringing to market goods at the lowest cost per unit. We fine wine producers have the ability to not only farm without harmful chemicals but provide habitat for insects, birds, amphibians, reptiles and other animals by cultivating a biodiverse environment in our quest to make a delicious beverage. If you, as the consumer, demand that all the items you eat and drink start on an organic farm, then the farmers will be encouraged to change. Guilt free hedonism is, and will always be, our mantra.

Winegrowing Notes

The vintage of 2017 was as exciting as riding a bronco on a rollercoaster in a hurricane. The drought was almost broken by a record 28 inches of rain that fell by the end of February, followed by another 1 to 3 inches in April. Then a blistering, week-long heat wave towards the end of August and into September accelerated ripening. Low yields combined with organic, regenerative farming methods allowed the fruit to achieve full physiological ripeness, while a night harvest helped maintain natural acidity. All the Pinot Gris was harvested before the climate-change-induced wildfires rampaged through Napa and Sonoma. While those fires ended the rest of RSV's harvest that year, none of the Pinot Gris was impacted. RSV's total production from 2017 on has been dramatically reduced, as RSV has not and will not try to fix a smoke tainted wine and will only craft wine from grapes harvested before the fires.

Tasting Notes

The 2017 Orgia is a stunningly elegant "ramato" style Pinot Gris. Just the right amount of skin contact during fermentation lends the wine a beautiful copper hue and "grip" on the palate from tannin that weaves a hint of salinity behind the savory notes of dried herbs and aromatic fruits. Flavors of quince, blood orange zest, apricot and loquat are subtle and delicious. The wine is also savory and aromatic, with a touch of tarragon, dried herbs, almond and apple blossom, all framed by an intriguing texture and mouthwatering crispness to make this wine your go-to for traditional and challenging pairings alike. (05/2022)





OF THE SEA

Hamachi, or yellowtail, is a member of the jack fish family and not a tuna as commonly assumed. It is firm-fleshed, delicate and buttery; attributes that marry well with salt and brine. The coveted belly is rich and fatty, and crisps up nicely when grilled over high heat. Pair it with a bright sauce of capers and sweet tomatoes for a winning combination.

The crisp salinity of Orgia reminds me of the sea. I think this is the reason so many sea creatures are a wonderful match with this wine. If you can't find Hamachi, use another firm white-fleshed fish such as Turbot or Halibut, or go totally wild and serve it with seared scallops, shrimp or crab. You can use the same "sauce" as follows as a dressing for all. The Orgia will stand up to any salt-water combo you throw at it.

Until the Next Wine.... *Maria*

GRILLED HAMACHI BELLY WITH CAPERS AND TOMATOES

This dish is equally delicious hot, warm or cold so there is no rush to get it to the table. It is one of the reasons I like serving it on a warm summer's day. Serves 4

2 trimmed Hamachi belly, 1 - 1 ½ pounds
or substitute filet
Kosher salt
Freshly ground black pepper
4 large sun-dried tomatoes, finely julienned
or 1 cup fresh cherry tomatoes, halved

2 tablespoons drained olive oil packed capers
plus 1 tablespoon of their olive oil
½ teaspoon finely grated lemon zest
1 tablespoon lemon juice
Extra virgin olive oil
Flat leaf parsley to garnish

1. Season the Hamachi belly and let sit for 20 minutes at room temperature before grilling.
2. In a medium non-reactive bowl, mix the tomatoes, capers and their oil, lemon zest, lemon juice. Season to taste with salt and pepper. Let sit for at least 30 minutes before adding additional olive oil to taste. Adjust with acid or oil based on how tangy you want the mix to be.
3. Heat a well-seasoned grill to high. Grill Hamachi until the edges turn white. Carefully turn over with a metal fish spatula. Cook 2 to 3 minutes more. Transfer to a serving plate. Sprinkle with parsley.







FINE WINES. ORGANIC VINES.

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