



# ROBERT SINSEY VINEYARDS

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LIBRATION, EARTH-MOON, L1, RED WINE, LOS CARNEROS, NAPA VALLEY 2018





## ***Nature in the balance!***

Nature will seek balance. Except for massive volcanic eruptions, asteroid strikes or other extreme natural disasters, most earthly change occurs slowly, allowing for nature to apply its own checks and balances and adapt through evolution... if something becomes too successful, nature counters with a predator, competing plant, bug, fungus or a disease to bring things back into balance. That has been the natural law until humans changed the calculus.

All living things are selfish by design. The goal is to thrive with little to no regard of consequence. Most lack empathy for other living things. If their actions cause the demise of others, well, so be it... survival of the fittest. Then humans showed up and instead of brute force, we developed a brain that allowed us to outcompete and in many ways, conquer nature.

*There wanted yet the master-work, the end  
Of all yet done; a creature, who, not prone  
And brute as other creatures, but endued  
With sanctity of reason, might erect  
His stature, and upright with front serene  
Govern the rest, self-knowing; and from thence  
Magnanimous to correspond with Heaven,  
But grateful to acknowledge whence his good  
Descends, thither with heart, and voice, and eyes*

***Paradise Lost, John Milton 1667***

Our intelligence might be our downfall. We are good at developing tools to exploit and dominate the natural world for our nutrition and comfort. For all intents and purposes, humans have acted as miners, stripping the oceans of fish, developing industrial farming methods that deplete life nurturing soils, release carbon and pollute with runoff, we have a bad habit of clearing rainforests for grazing land, polluting the air with fossil fuels, covering natural habitat with buildings and roads. We have changed the natural environment so quickly that nature can no longer keep up and all evidence suggests humans are creating the next mass extinction event.

We have something that other living things do not - at least as far as we know. We have the super power of reason with self awareness and the ability to learn and understand cause and effect. The question is: Can enough of us apply our power of reason to turn things around and reverse the damage done by humans imposing their will on nature? It is never too late to strike a deal with nature and overcompensate for the damage done by humans. We just need to apply a little more reason and empathy to tip the scales in the favor of the natural world so nature can do her job and help us find balance again.



### ***Winegrowing Notes***

Libration seeks balance, not only in the “balanced wine” concept of acid, sweet/dry, tannin, fruit and oak, but in that the creation of Libration shouldn’t hurt your palate or the planet. It is made from organically farmed grapes... but beyond the organic certification, the soil is farmed in such a way as to increase its carbon sequestering ability and improve its tilth. Habitat has either been maintained or created for animals, birds and insects with hedgerows, trees, grasses and cover crops. Where it needs more help, we add owl, bird, and bat boxes, and graze sheep. The winery is majority powered by solar and all wine production water is reclaimed in engineered wetlands and re-used in the culinary gardens. If the scales tip in one direction, we try to counter balance to make up for the damage done by our activities.

### ***Tasting Notes***

Welcome back to the table, Libration. The 2018 vintage, a fruit forward cuvée of Merlot, Cabernet Sauvignon and Cabernet Franc, has verve with bright fruit notes of boysenberry, tart plum, cherry and cranberry aromas... testament to the vibrancy of its youth. Savory herbs like thyme, sage and bay leaf lend themselves to an earthiness typical of RSV’s Carneros terroir while alluring flavors of vanilla, cinnamon and mocha show as the wine opens with time. Drink now with friends around a grill full of meats and veggies or save it and witness the wine evolve for years to come. *(Phil Abram 9/21)*

1176 (6 x 1.5 Ltr.) cases produced (Magnums only)

### ***What’s in a Name?***

Libration is all about balance. The name itself has several meanings. The most common is in astronomy where an oscillation of the moon allows parts near the edge, that are often not visible from the earth, to come into view. Another meaning is the vacillation of a scale just before it comes into balance. Libration Earth-Moon L1 refers to the Libration or Lagrangian Point in space referred to as L1 where gravity is perfectly balanced between the Earth and the Moon so a satellite can be parked in space without moving.

## PUMPKIN PATCH

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Is squash a pumpkin or is pumpkin a squash? I've never been able to remember but I love them all. Tender summer squash that rains down on us all summer and hard winter squash that we rely on to get us through the cold season are mainstays of meals at home and at the winery.

This year, the winter squash seeds were planted in May; late for squash but I hoped not too late. It looks as though we got them in just under the wire because we're currently experiencing a squash explosion in front of the winery.

I plucked a small red kuri from the vine to dream up this fantastic recipe for our delicious Libration Red. Libration isn't shy and can stand up to a lot of flavor - which is what this pasta delivers. Sweet squash and fried caramelized onions play off the salty pancetta and parmesan while the pine nuts add their unique flavor and go surprisingly well with the underlying graphite notes of the wine.

Libration is big, bouncy and ready to drink now but you will be equally rewarded if you manage to hold onto a few bottles for a gathering down the road.

Until the Next Wine.... *Maria*



## RED KURI SQUASH TORCHIO WITH PANCETTA, CARAMELIZED ONION AND SAGE

*I love the sweetness and density of red kuri flesh. You can sub kabocha or butternut squash if you can't find red kuri and you can sub plain torchio or the pasta of your choice if you can't find pumpkin torchio. Balsamico mosto cotto is a cooked balsamic must that is sweet and much less tangy than balsamic vinegar. If you can't find it, place 1 cup young balsamic vinegar in a pan, sweeten it with ¼ cup sugar and reduce to a syrup for similar effect. Serves 4*

1 ½ - 2 pound red kuri squash or other fine grained winter squash	4 medium sage leaves, finely julienned
Extra virgin olive oil	3 tablespoons unsalted butter
Kosher salt	250 g (about 8 ounces) pumpkin torchio pasta
Freshly ground black pepper	3 tablespoons toasted pine nuts
4 ounces pancetta, finely diced	Balsamico mosto cotto
1 medium onion, sliced into thin wedges	Shaved parmesan to serve, optional

1. Preheat the oven to 450 degrees F.
2. Carefully cut squash in half. Scoop out seeds and cut into 8 wedges. Peel the wedges with a peeler then cut squash into ½ inch pieces. The squash is very hard so if you feel you are in peril cutting it with a knife place the squash in a plastic bag and throw it on the floor to break it apart and then proceed with the cutting process.
3. Place the squash in a bowl and toss with 2 tablespoons of olive oil. Sprinkle with salt and pepper and toss again. Spread out onto a sheet pan in a single layer. Place in the preheated oven and bake for 15 to 20 minutes until golden and tender. Remove from oven and cool. Reserve at room temperature for up to 4 hours. May be made 1 day ahead and stored in the refrigerator until ready to use.
4. Heat a large sauté pan over medium high heat. Add 3 tablespoons of olive oil and then pancetta. Cook until the pancetta is translucent and exuding its fat but not browned. Reduce heat if the pan starts to smoke.
5. Add the onions and stir well. When the onion starts to brown, reduce the heat and stir frequently until the onions and pancetta are fried and golden, about 4 to 5 minutes. Season to taste with salt and pepper. Drain off excess fat into a heat proof dish.
6. Add the squash to the onion mixture. Stir to combine evenly and reserve in the pan.
7. Bring a large pot of water to a boil. Salt the water so it tastes like the sea. Add the pasta and cook al dente according to package directions.
8. While the pasta is cooking, add the sage and butter to the squash mixture and heat until the butter is melted. Transfer the pasta from its cooking water directly to the pan. Add a ½ cup of the pasta cooking water and toss or gently stir with the squash mixture until evenly combined. Add additional pasta cooking water and toss to make a creamy and glistening sauce. The pasta should slide easily from the spoon and not be sticky or clumpy. Spoon into individual bowls or a serving platter. Drizzle with balsamico mosto cotto and sprinkle pine nuts over. Serve with shaved parmesan on top or on the side.





## FINE WINES. ORGANIC VINES.

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