



ROBERT SINSEY VINEYARDS

MUSCAT À PETITS GRAINS, SCINTILLA SONOMA VINEYARD, LOS CARNEROS 2018





BRAVE MUSCAT...

by Rob Sinskey

I am too old to even try to be cool. I would even say that sometimes I prefer not to be cool. It takes too much energy to be hip (uncool word!) and the very effort makes you avoid even the perception of uncoolness by missing out on many wonderful, but uncool, things. I prefer simple pleasures and pure enjoyment to take precedent in my life... even if those things are perceived as uncool.

One of my favorite wine varieties is as uncool as they come. It's pronounced "musk-cat"! Could they have thought of a more uncool name for a delicious grape? Muscat is many things to different people. Some think of it as cheap, sweet, bubbly stuff while others just think of it as sweet without much character. But if you're willing to dive into uncool waters, Muscat can be one of the most deliciously dry, aromatically fascinating, cuisine oriented and refreshing wines there is.

The Muscat à Petits Grains is a noble ignoble of Greek origin. Its tiny berries, tight clusters and lower yields make the wine more complex and elegant than other selections of Muscat. If you think of Greek cuisine then you might be able to imagine how pleasurable a chilled, floral and crisp white wine makes for the perfect pairing.

Be brave, be uncool, drink Muscat!



Winegrowing Notes

2018 was a respite between two devastatingly severe fire seasons. RSV's organically farmed and wind-swept Scintilla Sonoma vineyard is close to the bay and away from the fray where the grapes can ripen slowly to maintain their bright, floral qualities. They are then night picked, whole cluster pressed in the morning and cold fermented to further capture the freshness and aromatics of this gorgeous and delicious wine.

Tasting Notes

This delightful Muscat à Petits Grains is sure to go down quickly and easily. Aromas and flavors of fresh linen, jasmine, chamomile, meyer lemon, honeydew melon and lime zest make up the initial impression while waves of round, fresh citrus fruit with a wet stone minerality hits amid a long, clean and refreshing finish. It's a wine that can be dressed up and dressed down from backyard picnics to elegant dinners. It will be the highlight of any celebration.

443 (1.2 x 750ml) cases produced



SIDE SHOW

I often find creative side dishes that emphasize the bounty of a season are much more exciting than the main dish. Many times, when I dine at a restaurant, I'll eat the sides and take the meat home to be turned into leftovers the next day. During the summer in particular I'll skip meat altogether and throw together a meal of vegetable side dishes and salads. Sometimes I think we depend on a piece of meat or fish to cement our wine choice be it white rose or red. Having vegetables helps me to break out of the box.

RSV's dry Muscat smashes the box. It has such a beautifully unique and exotic bouquet of textures and aromas it's hard to pin it down to one dish, so why not throw a bunch of beautifully roasted and grilled vegetables with bright herbs and a kick of spice to help it soar.

After all, with a wine as intriguing as RSV Muscat à Petits Grains the sky's the limit.

Until the Next Wine.... *Maria*

ROASTED CARROT WITH CUMIN & MARASH CHILI

The carrots caramelize and sweeten with roasting. The chili offers a nice contrast to their sweetness. I like to double the recipe and serve the carrots chilled the next day with a green salad and chewy pita bread. Serves 4

1 pound carrots, peeled
Extra virgin olive oil
Kosher salt
½ teaspoon cumin seed

½ teaspoon Marash chili
Labneh, recipe follows
Fresh cilantro leave to garnish

1. Preheat oven to 425 degrees F.
2. Heat a large saute pan over medium high heat. Add 2 tablespoons of olive oil to the pan. Add the carrots and sear until golden about 3 to 4 minutes. Season with salt.
3. Add cumin and chili then toss well to combine.
4. Add 1 cup warm water and bring to a boil stovetop then place in the oven and cook for 25 to 30 minutes until water has evaporated and carrots are tender and caramelized.
5. Spread a heaping spoonful of Labneh on a serving plate. Top with carrots. Drizzle with olive oil and sprinkle cilantro leaves over.

LABNEH

The longer the yogurt drains the thicker the Labneh will be. You can fold in chili and freshly chopped soft herbs for a nice sandwich spread. Yield: about 2 cups

2½ cup whole milk Greek yogurt
1 teaspoon kosher salt

2 teaspoons lemon juice

1. Mix all ingredients together in a small bowl.
2. Turn out into a fine mesh strainer and allow to drain over a bowl for up to 3 hours at room temperature or overnight in the refrigerator.
3. Store in an airtight container in the refrigerator for up to 1 week.





GRILLED EGGPLANT WITH FETA, MARASH CHILI AND GARDEN HERBS

My garden bursts with eggplants of all shapes and sizes in the summer. I'm always looking for ways to use them up. This salad combines smokiness from the grill with a burst of fresh herbs and a little heat from chili flakes. Serve at room temperature or chilled. Eggplant pulled fresh from the garden has a sweetness not found in supermarket eggplant so I often salt store bought eggplant to pull out some of the juices which might be bitter. Serves 4

1 medium eggplant, about 1 pound
Kosher salt
Extra virgin olive oil
1 tablespoon minced sweet red onion
1 tablespoon red wine vinegar

2 tablespoons lemon juice plus more to taste
6 ounces crumbled feta
½ teaspoon Marash chili
4 large fresh mint leaves
2 teaspoon fresh oregano leaves, coarsely chopped

1. Slice the eggplant ½ inch thick. Sprinkle both sides lightly with salt. Place on paper towels to drain for 30 minutes turning once. Discard paper towels and brush slices on both sides with olive oil.
2. Preheat grill to high. Grill eggplant on both sides until golden and tender. About 2 minutes per side. Remove to a serving dish.
3. In a small bowl whisk together the vinegar, lemon juice and red onion. Season to taste with salt and then whisk in olive oil to taste.
4. Drizzle the dressing over the eggplant. Sprinkle with Feta then the Marash chili and a little salt.
5. Tear the fresh herbs leaves over the top and drizzle with a little olive oil.



FINE WINES. ORGANIC VINES.

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