



ROBERT SINSEY VINEYARDS

LIBRATION WHITE, LOS CARNEROS 2019



SOLID FOOTING...

by Rob Sinskey

on a slippery slope!

I am not sure I know what solid footing is anymore... and it is an almost sure bet that I am not alone in feeling this way. This past year was a “s#!+” - show, with drought, record heat, fires, pandemic and imposed closures being just some of the obstacles thrown in our path. It seemed like every time we got up, we just got knocked down again. We are very aware that people are hurting and it has been a tough year for many.

It hasn't been all downside though. My kids came home from college and indulged in projects and adventures they could not have done if things were “normal.” I was able to play my guitar enough that I finally got past three chord songs. Maria became quite adept at pottery and ceramics. We actually had time for family projects and built a greenhouse, planted a vegetable garden and were home to harvest the fruits and vegetables. Since the winery was not open or running at full capacity, we spent a lot of time in the home kitchen, cooking with much of that produce.

It seems like the kitchen became the high point of our day. While we worked on our projects, we would have one eye on the clock, anxiously awaiting dinner time so we could break out our favorite beverages and cook and eat together. A moment of normalcy in abnormal times.

It seems like our food choices this past year became more about comfort. Chicken wings, fish and chips, tacos, donabe one pot dishes, risotto, pizza, shrimp cocktail, rotisserie chicken, crab cakes, pork ribs and, of course hamburgers and hot dogs were on heavy rotation. Except for a few of these dishes, wine does not seem like the likely choice, but this is where a well crafted aromatic white wine like RSV's Libration White, a delicious blend of Pinot Blanc and Muscat Blanc à Petits Grains, fits in so well.

Libration is all about balance (one definition of the word is that moment when a scale vacillates just before finding equilibrium) and it does its job so well that it is an exceptionally welcome dinner companion. It is a wine with solid footing that will help you find yours.



Winegrowing Notes

RSV planted every vine for every wine. Location is critical to grow grapes that allow you to do less in the cellar in producing an excellent, well made wine. RSV's organically farmed Carneros vineyards have ideal micro-climates for the delicate, aromatic white grapes of Pinot Blanc and the noble Muscat Blanc à Petits Grains. The philosophy is grow it well by helping nature do its job and handle the fruit with respect. Minimal intervention is key in making a wine that is alive and vibrant on the palate.

The 2019 weather patterns were true to the new normal with little rain in December of 2018. Then, only 3 inches of rain fell from the 4th to the 8th of January then, by late February, up to 27 inches of rain fell in Carneros when the average for the season is 20. It was quite cool, with lows in the 30s and highs in the mid-50s. May left us with another 1-3 inches of rain that caused a light fruit set. All in all, mild weather during the growing season helped preserve the natural acidity, fostered a long hang time that culminated in ideal ripeness and full flavor.

Tasting Notes

Winemaker Jeff Virnig is so excited about this wine that he wrote a poem about it: "I would drink it at the bazaar, I would drink it at the bar. It's so yummy in my house, I would drink it with a mouse."

A breath of fresh air is a great way to describe this 2019 vintage of Libration White. This is the white wine you didn't realize you've always wanted, but now that you've discovered it, you should always have some at the ready. It is a beautiful aromatic blend of Pinot Blanc and the noble Muscat Blanc à Petits Grains, grown in RSV's organically farmed Carneros Vineyards. Floral yet dry with aromas and flavors of fresh pear, melon, white peach and apricot with a burst of soft white flowers and sweet herbs with savory olive notes. There is a juicy, round deliciousness to this wine, matched by its long refreshing finish. Party with it and pour it with your favorite dishes. This wine is extremely flexible with stunning complexity and a balanced, round, fresh, textured finish. Yummy.



BALANCING ACT

Balance is important in life. When you have equilibrium, you can absorb the punches and keep on rolling. The same is true when applied to food and wine. Although components of a dish can help heal a match with an off-kilter wine, both are better approached with balance in mind.

Crab is delicious eaten on its own without embellishment, but its richness is nicely balanced by a modicum of acid. Soft, aromatic herbs showcase, lift and complement the sweetness of the crab... and a light drizzle of sweet and tangy turmeric balsamic pulls it all together and makes it soar.

Add Libration White and you have a combo that's pretty darn good. The Muscat in the blend lends high rose petal and grapefruit aromatics to the mix along with mouth piquing texture. This combination of aromatics and texture marries seamlessly with the bright citrusy, golden apple notes of Pinot Blanc. A combo that sends the blend home.

The aromatics of Libration are beautiful with the sweet herbs of the crab mix. The wine also cuts through the light but sneaky richness of the crab. Add the crunch of the vegetables and you are definitely on a roll that keeps on rolling long after the last bite.

Until the Next Wine.... *Maria*



DUNGENESS CRAB LETTUCE CUPS WITH TURMERIC BALSAMIC

Sometimes it's nice to have an easy, throw-together recipe. These delicious, crunchy crab stuffed lettuce cups are simple to make and fun to eat. The freshness and quality of the crab is of the utmost importance, so make sure to procure the very best. The turmeric balsamic adds sweetness and punch to the mix. Substitute a sweet white "balsamic" in a pinch. Yield: 8 lettuce cups

8 ounces fresh crab meat, well drained

1-2 teaspoons minced fresh red chili, select chili and amount based on desired spiciness

1 tablespoon thinly sliced green onion

3 large fresh mint leaves, finely julienned

3 medium sprigs fresh cilantro, coarsely chopped

4 large fresh Thai basil leaves, finely julienned

2-3 teaspoons fresh lime juice

Kosher salt

8 little gem lettuce leaves or 8 trimmed romaine heart leaves

½ cup julienned carrot

½ cup thinly sliced English or Persian cucumber

Turmeric or white balsamic vinegar

Flaked sea salt to garnish

Cilantro sprigs to garnish

1. In a small bowl toss together the crab, chili, green onion, chopped mint, cilantro and basil until evenly combined. Try to leave crab as chunky as possible.
2. Add lime juice to taste and then season with salt to taste.
3. Arrange lettuce cups on a serving plate. Divide carrots evenly between the cups, then top with the sliced cucumber and crab.
4. Drizzle with turmeric balsamic. Garnish with cilantro sprigs and a few flakes of sea salt. Serve immediately.







FINE WINES. ORGANIC VINES.

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