



ROBERT SINSEY VINEYARDS

POV, LOS CARNEROS, NAPA VALLEY 2017





UNCERTAIN TIMES, GREAT WINES...

By Rob Sinskey

An Existential POV!

How I long for the good old days when we only had to worry about a war in a foreign land, a polarized populous, a corrupt presidency, interest rate hikes, a looming gas crisis and warnings of environmental collapse. Neil Young had a few choice lyrics for the times when he sang “Look at mother nature on the run in the nineteen seventies.” Not much has changed since then, yet everything has changed.

I was in my early twenties when we started planting our vineyards in 1982. We were still recovering from the turbulent '70's and my father just wanted to grow good Pinot Noir, Merlot and Chardonnay and I was still trying to decide if the hippie dream of self-sufficiency and getting back to nature was even a possibility. I'm still trying to figure that one out.

Throughout history, humanity has always dealt with a crisis of one sort or another. Yet, no matter what occurs, there are those who proceed with optimism, creating something good when others only see bad. We have come to the realization that we can't control what is beyond our control. However, we can create something positive and hopefully encourage others that they too can make a difference. The tired hippie slogan of “Think globally, act locally!” still rings true today. Everything we do when we create our wines is to “do no harm” and “heal an ailing earth.” I know I repeat those two refrains often, but I am told it sometimes takes repeating yourself for twenty years to get the message across. We try to look at everything we do, from the earth up, to assure we make responsibly, well-crafted wines so we can indulge in guilt-free hedonism and offer a temporary pleasure respite during uncertain times.

Winegrowing Notes

It has been well documented that 2017 was a pivotal year in Napa Valley as it was the first year of the climate-driven mega-fires. Some of the Merlot and Cabernet Franc on the Vandal Vineyard was picked before the fires started while any fruit, like the Cabernet Sauvignon, that was still on the vine after the fires began was abandoned. The total production from 2017 was dramatically reduced as a result of the fires.

The good news is that the fruit that came in was gorgeous! Low yields combined with organic, regenerative farming allowed the fruit to achieve full physiological ripeness while harvesting at night helped maintain natural acidity.

Each vineyard block was fermented separately with native yeast and aged in 30% new French oak for two years before being blended by taste to create this delicious cuvée.

Tasting Notes

The 2017 vintage of POV is a dark, rich, and handsome wine. It is a quiet, brooding and deliciously enjoyable beverage with unexpected intensity. The aromas and flavors of generous crushed berries and ripe plum were a gift from the late summer warmth. The impeccable Cabernet Franc shines with dark blackberry, savory, slightly-herbaceous notes of lavender, bay laurel, rosemary and fennel backed by olive and dark chocolate, while the Merlot adds a hint of blueberry to the mid-palate. The finished cuvée has a sense of precision as the fruit is balanced by firm tannins and a refreshing, mouthwatering crispness that should keep the wine youthful for years to come. Enjoy with something as simple as a wood oven pizza or dress it up with roast duck and wild rice, a beautiful grass-fed ribeye, leg of lamb or a mushroom risotto. (06/2022)





WHERE THERE'S SMOKE THERE'S FIRE

The crust on the perfectly roasted, rare tenderloin tasted familiar. It was tangy and barely sweet with the scent of wine, but I couldn't place it. The meat, served with sweet, melt-in-your-mouth peppers and onions, melded perfectly. The crisp-edged olive oil scented potatoes kept the barely sweet edge of the rest of the meal in check. I was visiting Quinto de Noval in the Douro Valley of Portugal. The time-worn woman who prepared it had been cooking at Quinto de Noval for many years. When I asked her how she made the beef she replied that she used the leftover port from tastings to marinate the meat so as not to waste it. In this version, the tri-tip has taken the place of the tenderloin and it fills in nicely when grilled, developing a nice smoky crust.

I often forget how delicious meat is when marinated in wine. Thinking back on this trip I thought this recipe would make a beautiful match with our POV. POV plays nicely with sweet pepper, bay leaves and cinnamon. This recipe always rekindles the gustatory memory of a beautifully marinated piece of meat kissed with smoke from the grill.

Until the Next Wine... *Maria*

GRILLED TRI-TIP IN PORT WINE WITH SWEET PEPPERS, ONIONS AND OLIVE OIL CRISPED POTATOES

The Portuguese like to add cinnamon to savory and sweet dishes alike so the addition of a crushed cinnamon stick to the marinade lifts the fruity notes of the port. Olive oil is a big part of this dish so make it a good one. Serves 8

2 medium yellow onions	Extra virgin olive oil
2 cups port or 2 cups dry red wine mixed with 1/3 cup sugar	2 1/2 pounds beef tri-tip
3 large garlic cloves, peeled and smashed	4 sweet red peppers, cored, seeded and cut into 8 pieces each
1 tablespoon cracked black peppercorns	Kosher salt
2 bay leaves	2 pounds Yukon Gold potatoes, peeled and cut into 2 inch chunks
1 4-inch cinnamon stick, crushed	

1. Slice 1 onion into thin wedges. In a large non-reactive dish or a large zip lock bag, mix together the wine, sliced onion, garlic, peppercorns, bay leaves, cinnamon stick and 2 tablespoons of olive oil. Add the tri-tip and marinate for 2 days, turning over once to make sure meat evenly absorbs the marinade.
2. Remove the meat from the marinade and drain in a colander until very dry, about 1 hour at room temperature.
3. Strain the leftover marinade into a small pot and bring to a boil. Reduce by half. This will be used to brush the meat while grilling and to season the vegetables.
4. Trim the remaining onion so that the root end is barely trimmed off to keep the onion wedges together when slicing. Trim off the other pointed side of the onion and then peel. Slice into 1/2 inch thick wedges. Place the onion in a large bowl. Add the peppers and 3 tablespoons of olive oil. Toss to coat the vegetables evenly. Season with salt. Reserve.
5. Bring a large pot of water to a boil. Salt the water so it tastes like the ocean. Add the potatoes and cook at a simmer for 15 minutes until tender. Drain well and cover with a clean towel to keep warm.
6. Season the meat with salt on all sides. Heat a grill to medium high heat. Grill the beef for 12-15 minutes on each side for medium rare. Brush 1 or 2 times with the marinade. Remove to a plate and brush with the marinade. Let the meat rest while you grill the peppers and onions. If you have room on the grill you can grill them alongside the meat. Grill the peppers and onions until nicely caramelized. Remove to a bowl and toss with 2 tablespoons of the marinade.
7. Heat a large sauté pan over medium high heat. Add 1/2 cup of olive oil. When the oil wavers, add the potatoes and cook until they are golden and crusty on one side. Turn with a thin metal spatula to brown on all sides, about 10 to 15 minutes. It's ok if the potatoes break apart. Season the potatoes with salt as you cook them.
8. When the potatoes are a deep golden color all around remove to a serving plate. Scrape the crusty bits on the bottom of the pan over the top of the potatoes.
9. Slice the tri-tip into thin slices across the grain and serve over the peppers or on its own on a serving platter.





FINE WINES. ORGANIC VINES.

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