



# ROBERT SINSEY VINEYARDS

PINOT NOIR, FOUR VINEYARDS, LOS CARNEROS, NAPA VALLEY 2017



# THE BUTTERFLY EFFECT...

by Rob Sinskey

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## *A Tale of Two Monarchs!*

Giggles erupted as the butterfly slowly fluttered its colorful wings, tickling as it walked along the bare armed 4 year old version of myself. The world was still awe inspiring at that age and the idea that something so beautiful could gracefully float in the air and land on me with a silent agreement that we were not a threat to one another, was pure magic. Monarchs were not in short supply in those days, as they migrated thousands of miles to gather for their annual love fest. Unfortunately, we have taken them for granted and they are now considered endangered.

There are many reasons the Monarch is in decline and they are all related to human activity. Climate change, habitat destruction, herbicides and pesticides are the primary reasons for their struggle. Modern, chemical farming seeks to destroy anything that competes with it. That means that herbicides, tillage and fire are used to clear the land. The beneficial plants, such as milkweed, that the butterflies need to feed on, are being wiped out. Then if there are any crop threatening insects, broad spectrum insecticides are deployed that will kill any insect that happens to take a rest break on the crops.

What does this have to do with grapes? Directly, nothing. Indirectly, everything. As grape farmers, we have the option to farm organically and maintain or plant beneficial habitat as hedgerows around the perimeter of our vineyards and to maintain cover crops between the vine rows. It doesn't have to be just grape farmers; any farmer can choose a path that does no harm if they are incentivized. That is where you can make a difference. When you support organic farmers, by choosing organic ingredients over conventional, you can assure their success and convince conventional farmers to change their evil ways.

As one Monarch is in decline, another ascends. RSV has two all electric Monarch tractors on order that will allow us to farm our land with zero emissions and help control costs. This tractor not only has the benefit of not burning fossil fuels, it has many data collecting and autonomous features. We hope that it will allow us to do less harm while we farm and help our quest to complete the "Perfect Circle" so we can give back where we can. The more we can assist nature to do its job by encouraging biodiversity, we can feel better about our craft that is, after all, about bringing joy and guilt-free hedonism to the world.



## ***Winegrowing Notes***

The 2017 Pinot Noir from RSV's organically farmed Carneros Vineyards were night-picked by hand and put to bed into the fermenters before the wake up call came. The Napa hills were on fire with the Atlas Peak fire bearing down on the winery. The area was evacuated and all roads closed. For three days we thought we had lost the winery until the fire department sent a video showing the battered winery still standing. Winemaker Jeff Virnig and GM Phil Abram hoofed it through vineyards to circumvent the guarded closed roads to make sure the fermenting wine was still in good shape. They discovered the inside of the winery to be pristine and proceeded to punch down the wines. The Pinot Vintage of 2017 was saved.

According to Jeff Virnig: The 2017 "Los Carneros" Pinot Noir has been a close companion - bright refreshing and accessible. The 2017 "Four Vineyards" Pinot Noir has all that but with a more restrained character. A late August and early September heat wave resulted in a flurry of night picking to bring in the 13 individually fermented lots from 10 clones and heirloom selections at quintessential ripeness. Fermented on native yeast, the wines were punched down and cap irrigated before being put down to small french barrels for a year long rest in the caves. The cuvée was created after tasting through the individual lots and crafting the most elegant Pinot Noir of the vintage.

## ***Tasting Notes***

Fresh summer flowers waft from the glass with a graceful nod to the terroir of RSV's organically farmed Los Carneros Pinot Noir vineyards. Each swirl reveals fruit-like red berry and Bing cherry notes, bright and ethereal, and framed by black tea, herbs and a whisper of cinnamon and baking spices. Finely-woven, supple tannins meet high-tone, mouthwatering juiciness for a structural balance that will carry years of enjoyment. Hedonists opening now will particularly love this wine with almost anything from the vegetable garden, foraged mushrooms, truffles, roast chicken, game birds and butcher shop favorites. (07/2022)

The equivalent of 577 cases produced for 1154 (6x750ml) cases





## SUBLIME SESAME

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The flavor of sesame is sublime with Pinot Noir. It's a match for the ages that can be delivered with a sesame dusted cracker topped with a bit of cheese, a bowl of tahini-slicked noodles or these brightly flavored, rice paper wrapped dumplings scented with sesame oil.

While some may look at the spices in this recipe and reach for a white wine, RSV's Four Vineyards Pinot Noir's soft berry and plummy fruit hold up beautifully to the ginger, black pepper and jalapeño in this dish. The wine's perfumed aromas of baking spice and violets meld seamlessly with these flavors. The fine, supple tannins of Pinot Noir support this eclectic mix without interference. A hint of earth in the wine enjoys the ride with the juicy umami of shiitake mushrooms and contrasts beautifully with the melting sweetness of finely shredded cabbage and carrots.

Go ahead. Roll a few today.

Until the Next Wine... *Maria*



## RICE PAPER DUMPLINGS

*This recipe requires the gathering and chopping of ingredients but once the filling is mixed together, they're a breeze to wrap and fry. Use them as a starter or as a main course with some side vegetables. I use a soy based dipping sauce but aged Chinese black vinegar with a drop of sesame oil is also delicious. Yield: 20 2" x 4" dumplings*

1 pound ground turkey (can substitute ground beef, pork or chicken)	6 large shiitake mushrooms, tops only, diced
2 cups finely shredded green cabbage	2 tablespoons soy sauce plus more for dipping sauce
1 small onion, finely diced	1 tablespoon sesame oil plus more to sauté and for dipping sauce
1 large carrot, peeled and shredded	2 green onions, white and green parts finely chopped
2 medium garlic cloves, minced or pressed	1 ½ teaspoons kosher salt
1 tablespoon minced fresh ginger	1 cup of cold water mixed with 2 tablespoons seasoned rice vinegar
1 teaspoon ground black pepper	20 round rice paper wrappers, 8½" diameter
1 small jalapeño chili, seeded and minced	Safflower or canola oil for frying

1. In a large bowl, mix together the turkey, cabbage, onion carrot, garlic, ginger, black pepper, jalapeño, shiitake, soy sauce, sesame oil, green onions and salt until evenly combined.
2. Place the cold water and rice vinegar mixture in a shallow bowl or pie plate large enough to accommodate the rice wrapper. If the water is warm the wrappers will soften too quickly and spilt.
3. Ready a cutting board to receive the damp wrapper and to wrap the dumplings on.
4. Line a sheet pan with parchment paper and then place a piece of plastic wrap on top to receive the finished dumplings.
5. Dip the rice wrapper into the water until it is thoroughly moistened. Lay on the cutting board and wait until the wrapper is flexible enough to roll. It should be softened but not too floppy.
6. Place about one-third cup of filling on the edge of the wrapper closest to you and flatten lightly. Roll the filling over to cover with the wrapper. Bring the sides of the wrapper to the center to cover the filling and roll like a burrito tucking the sides in as you go. Flatten the dumpling lightly and place on the prepared pan. Repeat with the remaining wrappers and filling.
7. Do not let the finished dumplings touch each other or they will stick together and tear. Dumplings can be covered with plastic wrap and additional dumplings placed on a second layer.
8. When the dumplings are all wrapped, cover the pan tightly with plastic wrap to keep them from drying out and refrigerate if you won't be cooking them immediately.
9. Heat a large non-stick skillet over medium heat. Add 2 tablespoons of vegetable oil and 1 teaspoon of sesame oil. When the pan is hot, add the dumplings and cook until golden and blistered about 2 minutes. Do not let the dumplings touch or they will stick together. Turn the dumplings over and brown on the other side for 2 minutes. Turn back to the first side, reduce the heat and cook for 2 more minutes until the dumplings are cooked through. Use a spatula to transfer to a serving plate while you cook the remaining dumplings.
10. Make the dipping sauce: Mix 1 tablespoon soy sauce and ½ teaspoon sesame oil per person in small bowls.
11. Serve dumplings hot with dipping sauce.



## FINE WINES. ORGANIC VINES.

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