



ROBERT SINSEY VINEYARDS

BLANC, LOS CARNEROS 2019



HARVEST MOON...

by Rob Sinskey

No, those orbs aren't cocktail olives on the Blanc label... rather they're an illustrative representation of the phases of the moon. The moon has a mysterious effect on the natural world, with a more profound effect on farming than most realize. Of course we all know it is responsible for tides but something called geotropism - how plants respond to gravity - is a life force that is ignored by most. Geotropism impacts the water uptake of seeds, the direction of leaves, the growth of stem and roots in the correct direction (even in total darkness) and how sap flows. Knowing how the moon impacts farming can determine the timing of planting, pruning and harvest.

Growing fine wine is all about the natural world and how these "life-forces" interface with farming. Humans have a tendency to dominate nature, ignoring and interrupting natural cycles, making plants dependent on human input. This practice results in a more generic tasting crop. If you strike a deal with nature and work with its natural rhythms instead, you can produce a crop with distinctive flavor and structure. Our goal is to work with nature to grow and craft the most elegant, tasty wines we can produce.

Natural rhythms are being interrupted as human interference creates erratic weather patterns like extreme heat and drought that confuse both plants and farmers. For us farmers, climate change is the number one issue we face today and it will have a profound impact on wine style and quality for decades to come. I have been accused of not staying in my lane and talking too much about politics instead of winemaking; however, if winemaking is about expressing natural rhythms, then climate change policy IS winemaking and we simply need more people to care so we can do our job bringing you pure, tasty and elegant wines.



Winegrowing Notes

RSV's organically farmed Pinot Blanc from three different vineyards in the Carneros provides the palette from which we craft this beautiful Blanc. Sheep mow the cover crops, hawks keep the birds from pecking at the tasty clusters of grapes, owls patrol for gophers and ground squirrels at night and the marine layer keeps things bright and fresh. Combine the natural rhythms of nature with the care to nurture the grapes with a night harvest and whole-cluster press and you have the best scenario for making an excitingly expressive Pinot Blanc that will take you to the moon and back.

Tasting Notes

An absolute delight! This 2019 Blanc has an old world inspired sense of balance, freshness and texture that takes the mind to the whites of the Loire Valley and Alsace, with a purity that can only come from Pinot Blanc grown in RSV's organically farmed Carneros Vineyards. A bouquet of chamomile and lemon balm give way to delicious flavors of crisp Meyer lemon, tart apricot, white peach and a hint of orange zest. It all comes together to create an inviting juiciness with clean, slate-like mineral backbone and a zippy, mouthwatering finish. *(Phil Abram 09/2022)*



THE DANCE

RSV's Blanc is far-reaching. It has an ability to dance with many dishes that would trip over other wines. Hit it with spice, sweetness, salt or tang and it just two steps on through - no problem.

The elegant fruitiness of the wine, think apple, citrus and melon, give it the perception of sweetness; of which it has none. It is bone dry, yet the fruitiness allows it to shine with dishes that have salty, spicy and/or sweet elements. It can even cut in and dance nicely with ginger, a difficult partner for many wines.

And the finish... this dish hits your mouth with a never ending tsunami of flavor. Blanc struts right on through and lifts your palate above the intense flavors of the hoisin sauce and provides a bright crisp finish that invites you to take another forkful of shrimp and broccoli. It makes a brilliant combo.

Take a sip, a bite and dance with Blanc; the white wine that makes a mighty fine partner at the table.

Until the Next Wine.... *Maria*



SHRIMP AND BROCCOLI IN HOISIN SAUCE

This is a quick and delicious dish to serve when you are in a hurry. If you have the option, choose wild caught shrimp over farmed. They are plump and meaty and avoid the pitfalls of farm-raised shrimp. If you buy shell-on shrimp, peel the shrimp and save the shells to make a quick shrimp stock. Serves 4

20 pieces 16/20 size shrimp or prawns, peeled
Kosher salt
2 tablespoons soy sauce
¼ cup hoisin sauce
1 teaspoon sesame oil
Vegetable oil
2 cups broccoli florets cut into bite-sized pieces

3 large green onions, green and white parts thinly sliced
2 teaspoons minced garlic
1 tablespoon minced fresh ginger
½ teaspoon red chili flake, optional
¼ cup water or shrimp stock, recipe follows
Freshly ground black pepper
Thinly sliced green onion, green tops only, for garnish

1. Place the shrimp in a medium bowl. Sprinkle with 1 teaspoon kosher salt and toss. Let sit for 20 minutes at room temperature or overnight in the refrigerator before cooking.
2. In a small bowl, combine soy sauce, hoisin sauce and sesame oil; set aside.
3. Heat a large nonstick skillet or wok over high heat. Add 2 tablespoons of vegetable oil and then quickly add the broccoli. Stir-fry the broccoli until crisp-tender.
4. Add the green onions, garlic and ginger and stir-fry until aromatics are golden, 1 minute. Add chili flake if using.
5. Add the shrimp and stir-fry until they start to turn pink, 2 to 3 minutes longer. Add stock or water to pan. Let the liquid steam away.
6. Add the hoisin sauce mixture to the pan. Bring to a boil and reduce liquid to a glaze. Toss the shrimp and broccoli to coat.
7. Transfer to a serving dish and garnish with slice green onions. If desired, serve with rice.

SIMPLE SHRIMP STOCK

Place shrimp shells in a small sauce pan. Add ¼ cup dry white wine and bring to a boil. When wine is almost completely reduced add cold water to cover by 1 inch. Bring to a boil and reduce heat to a simmer. Simmer for 30 minutes and then strain. Use immediately or freeze up to 6 month tightly sealed for later use.





FINE WINES. ORGANIC VINES.

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