



ROBERT SINSEY VINEYARDS

PINOT GRIS, LOS CARNEROS 2022



DO ELECTRIC TRACTORS DREAM OF ANDROIDAL SHEEP?

By Rob Sinskey

A Brave New Gris!

Today, everything changes! We have just taken delivery of two Monarch electric tractors. No longer do we, or our vineyard crew, have to put up with diesel fumes or chugging engine noise. It's a brave new world and we can't wait to complete our zero net carbon future.

The new Wilding Farm is our back-to-the-future experiment that will utilize the old school methods of diversified, organic, biodynamic and regenerative farming techniques while embracing bleeding edge technology that will help us reduce our footprint while improving the soil and natural habitat.

In addition to the electric tractors, solar will run the entire farm and not only power the tractors but the offices, electric trucks, vehicles and other farm implements like mowers, trimmers and work bikes. The old buildings on the property that include a 1906 barn, houses, workshops, art studio, offices and a prune drying barn from the 1930's - 1950's will be restored using reclaimed products and environmentally sound products like hemp insulation to create a healthy and energy efficient workplace. Animals (sheep, goats, cattle, horses and chickens) will reduce the need for mechanized farming while improving the health and tilth of the soil. It is a work in progress that will never be complete.





Winegrowing Notes

Pinot Gris is the best under-the-radar variety for the table, especially when grown in the relatively cool Carneros region on RSV's organically farmed vineyards. The cool, foggy mornings, warm middays, breezy afternoons and chilly nights allow the Pinot Gris to achieve optimal aroma and flavor while maintaining a bright, mouth-watering finish.

Farmed with regenerative, carbon sequestering methods, the pristine fruit is hand harvested at night, whole cluster pressed in the early morning, and cool fermented in stainless steel. The trick is to grow it well and not mess it up for a pure, living and delicious wine.

Tasting Notes

Unadorned, organically farmed Pinot Gris needs little but attentiveness to become a delicious wine. The lucky person opening the bottle is greeted by a burst of fresh, bright, citrus blossom chased by softer aromas of chamomile and almond flower. Meyer lemon, Buddha's hand, kumquat, ginger and tangerine zest highlight juicy citrus notes that, with a few swirls in the glass, open into rounder waves of crisp tropical fruit and Asian pear. A textured, mineral driven backbone drives the wine's long finish with a youthfulness that hints at future longevity for those with the patience to cellar this rare breed of California white wine with an Old World soul. (04/2023) 498 cases produced.

AROMATIC ROMANCE

The flavors of Pinot Gris are enchanting. A good Pinot Gris has heady aromas of ripe Bosc pear, ginger and white citrus blossom that slowly reveal themselves in the glass over time. Pinot Gris has an amazing capacity to ripen and still retain fresh acidity when attentively grown in the right soil and climate like in our organically farmed Three Amigos and Scintilla Sonoma Vineyards.

When I am thinking of a recipe for our Pinot Gris, the ginger notes lead me to Asian flavors of ginger, soy and scallions. The ginger in miso paste gives a lift to the delicate flavors of the fish and marries beautifully with the wine. It's a very pleasurable match.

If you can't find Arctic char, substitute Coho salmon or red trout. The miso paste also works well with white flaky fish such as cod or halibut. I added the cabbage because, if you're going to buy a tub or two of miso paste, you might as well use it up. Try the versatile miso paste with leeks, eggplant or asparagus.

Until the Next Wine... *Maria*



MISO-ROASTED ARCTIC CHAR

The flavor of Arctic Char is somewhere between salmon and trout. It is a magnet for marinades, pastes and rubs with the perfect, delicate, flaky-texture and mild taste to beautifully carry the flavor of the miso paste. Examine your fish filets for bones before cutting into portions. They run down the center of the thick upper part of the filet. Use a pair of fish tweezers to remove as many as you can find. Serves 6

1 ½ pounds skin on arctic char filet
Expeller pressed vegetable oil
¼ cup white miso paste
2 tablespoons sweet miso paste

1 tablespoon minced ginger
¼ teaspoon chili flakes
¼ cup finely sliced scallion, about 4 large scallions, white part only
save green part and slice thinly for garnish

1. Arrange rack in top third of oven. Preheat oven to 450 degrees F. Use a brush to lightly grease a half sheet pan with vegetable oil.
2. Remove pin bones from filets with tweezers and trim the edges of the skin so it is even with the edge of the flesh. Cut into 6 equal pieces.
3. Place the filets on the prepared sheet pan.
4. In a small bowl, use a spoon to mix together the miso, ginger, chili flake and scallion whites thoroughly. Rub the filets evenly with miso paste.
5. Place on the prepared oven rack and roast for 12-15 minutes until the miso has caramelized and the fish is cooked to your liking.
6. Transfer with a metal spatula to a serving plate and sprinkle with scallion greens to garnish.

MISO BUTTER-ROASTED CABBAGE

Roasting and caramelizing cabbage with miso bring out its sweet good-natured flavor and elevates it to a level where you want to eat by the bowlful (or at least I do). It is delicious against a backdrop of steamed jasmine or sushi rice. Serve it as an accompaniment to roasted fish, chicken and pork or eat it as the main event. Serves 4 to 6

Vegetable oil
1 medium head green cabbage cut into 8 wedges
¼ cup sweet miso
¼ cup white miso paste
¼ teaspoon chili flake

8 tablespoons butter, melted
1 tablespoon soy sauce
1 tablespoon mirin rice wine
4 large scallion, white part only, sliced thinly
save green part and slice thinly for garnish

1. Arrange rack in top third of oven. Preheat oven to 450 degrees F.
2. Use a brush to lightly grease a half sheet pan with vegetable oil.
3. In a large bowl mix together the miso, chili flake, butter, soy sauce, mirin and scallions whites until evenly combined.
4. Add the cabbage wedges and mix gently with your hands to evenly coat the wedges with the mixture. You can also place the wedges on the sheet pan and use the back of spoon to coat the wedges if you so desire.
5. Place the cabbage wedges evenly spaced on the oiled sheet pan.
6. Roast the wedges in the preheated oven for 15 minutes until the edges start to brown. Turn over with a metal spatula and roast for 25 to 30 minutes more until the cabbage is caramelized the edges are charred.
7. Remove to a serving plate or bowl, sprinkle with scallion greens and serve with steamed rice.





FINE WINES. ORGANIC VINES.

Robert Sinskey Vineyards
6320 Silverado Trail
Napa, CA 94558
707.944.9090
robertsinskey.com

Winemaker: Jeff Virnig
Chef: Maria Helm Sinskey
Photos and Text: Rob Sinskey
gluttons@robertsinskey.com

