



ROBERT SINSEY VINEYARDS

PINOT NOIR, CAPA VINEYARD, LOS CARNEROS, NAPA VALLEY 2017



HOME IS WHERE THE PINOT IS...

By Rob Sinskey

Capa Goes Wilding!

Once upon a time, Napa Valley was Napa Valley. There were no Stags Leap District or Carneros AVAs. It didn't matter if your vineyards were geographically located in different areas as long as they were both in Napa and, since the Valley was full of generalists, it was nice to have diverse micro-climates to be able to experiment with a multitude of varieties.

As time moved on, each region was given a name, an American Viticultural Area designation, and an identity as a specialized growing region. The Stags Leap District became synonymous with Cabernet Sauvignon while the Carneros was known for Pinot Noir, Chardonnay and more recently Merlot and Cabernet Franc. So what do you do if you planted your vineyards 40+ years ago in the Carneros region and then built your winery in the Stags Leap District?

We chose to plant our vineyards in the Carneros because of the long, cool growing season where Pinot Noir and vibrant white wines could thrive. Then we built the winery in the SLD region a few years before it became an AVA, because it had more water and a hillside where we could dig a cave to age the wines... but our heart was in the Carneros.

We have now gone full circle and returned to our roots back in the Carneros. We sold the winery in the SLD region and bought a farm adjacent to the Capa Vineyard in the Carneros. It is now an 84 acre farm with vineyards, gardens, apples and olive orchards, sheep, goats, oxen and horses. It is also the region's largest heron rookery with two ponds, eucalyptus groves and other natural habitat. Best of all, it is just over the hill from the Capa Vineyard. There is no place like home!

As of July 1, RSV will close the doors to the winery as the new owners start a remodel. We will continue to make wine in the cellar for the next few years as we develop new facilities. We hope to soon have a "pop up" in downtown Napa to host wine club members and guests and we will stage special events in the vineyards and on the road.

We hope to see you all this summer as RSV further evolves into a complete, diverse regenerative farm in the region where it all began.



Winegrowing Notes

It has been well documented that 2017 was a pivotal year in Napa Valley. The vintage ended with one of the most trying times in our four decade history. Climate change driven fires roared through the valley, threatening the winery, vineyards, homes and lives. We were fortunate to have picked the Capa Vineyard before the fires began.

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

Picked on the last few days of August, before the extreme weather and fires inundated the region, the grapes achieved optimal ripeness for delicious red fruit characteristics, mouthwatering acidity and fine grained tannins for a firm backbone. The heirloom selections of Pommard and Dijon 115 form a complimentary synergy for a delicious, long lived Pinot Noir.

Each vineyard block was fermented separately with native yeast and aged in 30% new French Oak for one year before being blended by taste to create this delicious single vineyard Pinot Noir.

Tasting Notes

The 2017 vintage of the Capa Vineyard Pinot Noir has all the elements: beautiful structure, elegant, deep berry fruit, bright acidity from the cool Carneros climate and fine tannins. The wine has aromas and flavors of violet, blood orange, bing cherry, cranberry, pomegranate, cardamom, savory herbs and cedar that come in waves of nuanced complexity, evolving with time in the glass. The wine is compact at first, showing the potential for longevity and cuisine friendliness. Then, with each sip, the crisp wine opens, revealing both youthful exuberance and the wisdom to stand the test of time. (5/2023)

408 - six pack (6 x 750ml) cases produced



THE ART OF MAKING

The sign of a good dumpling shop is a long line out the door and down the block. The reward of waiting patiently in the queue is a tray of hot juicy dumplings. Served straight from the steamer, they will be scarfed down in minutes with joyful satisfaction. Many people don't realize the labor and handiwork that goes into making superlative dumplings. The ones that rise above have a perfect balance of texture and seasoning. Pleating a potsticker plumped with filling is not easy. Pumping enough out within an hour to make the price feasible requires a maker with amazing dexterity and an eye for detail. The dumplings, usually made by women, are beautiful and delicious.

For both dumplings and Pinot Noir, it is the art of making that makes them special. The Capa Vineyard Pinot Noir is the result of the tireless handiwork of many people that shepherd the grape from the vineyard to the cellar to your table. A good Pinot Noir springs from the hands of those who know how to handle it gently to achieve the perfect balance of texture, aromas and flavor. While dumplings are meant to be consumed shortly after the moment of making, a good Pinot Noir needs time to rest and develop its nuances.

Pinot Noir and Shumai has the shared art of making. The juicy chicken and umami from the shiitake are harmonious with the Pinot Noir produced on our Capa Vineyard. Have fun making the dumplings and keep in mind that they don't have to be perfect. Sometimes a little imperfection makes everything perfect.

Until the Next Wine... *Maria*



CHICKEN SHUMAI

Traditional Shumai are made with a mixture of pork and prawns. If you'd like to use prawns with the chicken to give the dumpling a pop of salinity, use half chicken and half prawn. Mince prawns finely before adding. Yield: 20 to 25 dumplings

4 medium dried shiitake mushrooms,
soaked in warm water for 20 minutes or fresh
1 pound ground chicken
4 spring onions, finely chopped
2 medium garlic cloves, minced
2 teaspoons kosher salt
1 ½ tablespoons soy sauce

1 ½ tablespoons Shao Xing wine or Japanese mirin
½ teaspoon ground white pepper
2 teaspoons sugar, optional
1 tablespoon cornstarch
1 teaspoon toasted sesame oil
20-25 round shumai wrappers* or wonton wrappers trimmed into circle
¼ carrot cut fine dices for garnish

1. Trim the stems from the mushrooms and finely dice. Discard stems.
2. Place the shiitake mushrooms, ground chicken, spring onions, and garlic in a large mixing bowl.
3. Add the salt, soy sauce, Shao Xing wine, white pepper, sugar, corn starch, and sesame oil. Mix everything well until evenly combined and mixture is a thick sticky paste.
4. Make an "OK" sign with your left hand and turn your hand so the "O" is horizontal. Center the dumpling wrapper on the "O" with your index finger and thumb slightly apart to form a "U".
5. Scoop about one heaping tablespoon of filling with a spoon and place it in the middle of the wrapper. Gently press down with the back of the spoon while gently squeezing the wrapper with your hand to form a cylinder shape.
6. While still squeezing the dumpling gently, flatten the top by using a butter knife then flatten the bottom by using your hand and fingers. It's tricky at first but you will get the hang of it by the 25th dumpling.
7. Place the dumplings in a bamboo or vegetable steamer that has been lined with perforated parchment paper**. Garnish with carrots at the center of each dumpling. Leave enough space between each dumpling to prevent them from sticking to each other.
8. Repeat the process until the filling or wrappers run out.
9. To steam: fill a large pot/wok with water and bring it to a boil. Place the dumpling-filled bamboo steamer over the water. If you don't have a bamboo steamer you can use a steamer insert. Close the lid and steam for 8-9 minutes over medium-high heat. (Do not overcrowd the steamer. Steam two to three batches if needed.)
10. Remove the steamer from the heat and serve Shumai immediately while warm. The dumplings are delicious on their own or served with dipping sauce. Recipe follows.

****dumpling wrappers are usually found in the freezer section, however busy Asian markets will have them in the refrigerator section.***

*****Perforated parchment paper is a non-stick paper sheet that is used to line the steamer. It prevents the dumplings from sticking to the steamer. If you don't have perforated parchment paper you can use non-stick baking paper and cut it into a round and cut small holes around the center of the circle.***

DIPPING SAUCE

Chinese black vinegar really makes this dipping sauce pop. It is readily available online and in Asian grocery stores.

4 tablespoons soy sauce

4 tablespoons Chinese black rice (Chinking) vinegar or rice vinegar

1 tablespoon sugar

½ teaspoon chili flakes or to taste, optional

1 tablespoon thinly sliced green onions

1. Combine soy sauce, vinegar, sugar, and chili flakes in a small bowl and mix until sugar dissolves. Sprinkle with green onions.





FINE WINES. ORGANIC VINES.

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