



# ROBERT SINSEY VINEYARDS

COMMANDER ZINSKEY ZINFANDEL, LOS CARNEROS, NAPA VALLEY 2019





# COMMANDER ZINSKEY VS. THE MAGMA'S!

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by Rob Sinskey

Episode 2019 finds our hero, the Commander, responding to a distress signal from a distant orange planet. The evil overlord promised riches. Instead, he destroyed a verdant way of life-depleting the soil and polluting the atmosphere. His MAGMA movement transformed the formerly blue planet into an overheated orange orb where all things vinous have become deadly fruit bombs.

The Commander and his trusted lieutenant, Jenni Whitlock, race to the third planet from the sun, fueled by a special EtOH formula extracted from fermenting organic grapes. Their mission: Circle the planet to absorb the warming atmospheric carbon with natural microbes and fungi, while contrails of formula BD501 silica exhaust particles deflect the sun's UV rays, cooling the planet as the healing vapor trails criss-cross the sky. Once they have restored the precious life-sustaining atmosphere, they plan to aim their starship at the surface of the planet, inoculating the soil with the microbe rich formula BD500 that will reinvigorate the soil, turning it into a giant carbon sink. They must SAVE THE WORLD!

As they race for the planet's surface, a MAGMA zealot launches an attack... Can the Commander and Jenni complete their mission before the overheated MAGMA maniacs destroy them and all hope for the planet? Stay tuned for the continuing adventures of Commander Zinskey!

## ***Winegrowing Notes***

The adventure of 2019 was the a rare year of “above average” rainfall of 27 inches, six inches above the Carneros average. A dry April allowed for an even bud break and nice fruit set. Then, more rain in May set the stage for a great vintage. The moderately long growing season allowed for beautiful flavor development and fruit forward aromatics.

Two organically farmed vineyards make the Commander the hero that it is. The old block of Zinfandel on the top of the Vandal Vineyard ripened slowly and hung late, providing a structured, mature character while the young, hillside Capa vineyard - split between Zinfandel and Primitivo - produced a vivaciously powerful cuvée.

## ***Tasting Notes***

Commander Zinskey is on a mission to save the reputation of the true American grape. The 2019 adventure is a beacon of hope for the future of California Zinfandel with aromas and flavors of rose, quintessentially ripe black cherry, boysenberry, red currant, raspberry preserve, dark chocolate and barrel spice are bold and ready for action. The wine is ripped, round, rich and bombastic as all great Zins, yet balanced by freshness and finely integrated tannin that can be traced to organically farmed grapes on two of RSV's Northern Carneros vineyards: Capa and Vandal. A cuisine-friendly Zinfandel that can form an alliance with an array of foods from fresh summer tomatoes and roasted vegetables, to game birds, chops, pork ribs, steaks and burgers. (08/2023)

454 (12 x 750ml) cases produced







## SWEET. SPICY. TANGY.

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Every time I taste a new vintage of Commander Zinskey, I reach into my quiver of recipes and grab the one that encompasses a nuanced balance of sweet, spicy and tangy. I say “balanced” because too sweet would make the Commander weak in the knees. Too tangy would make him pucker and too much spice would be like Kryptonite. The Commander may seem powerful on the outside but inside, he is an aesthete seeking harmony.

Make the BBQ sauce with plums you’ve left on the counter just a little too long. Santa Rosa plums, who have a fleeting visit in late spring and early summer, are ideal but any juicy ripe plum is fine. If you need a little more acid in your sauce add a few extra drops of vinegar to taste.

The Commander is known for taking flavors and textures to new heights. This recipe will make him soar.

Until the Next Wine... *Maria*

## STICKY RIBS WITH TANGY PLUM BBQ SAUCE

*These tender ribs have a delicious balance of sweet, spicy and tangy. Don't stop at pork ribs. The sauce is also delicious on chicken as well as lamb and beef ribs. Serves 2 to 4*

2 rack baby back ribs, about 3 pounds

Kosher salt

Freshly ground black pepper

2 cups chopped ripe plums, preferably Santa Rosa

1 cup coarsely chopped yellow onion

1 Serrano chile seeds removed and chopped coarsely

¼ cup cider vinegar

¾ - 1 cup brown sugar (dependent on ripeness of plums)

¼ cup soy sauce

¼ cup ketchup

2 medium red torpedo onions with tops or large green onions

1. Preheat the oven to 350 degrees F.
2. Season the ribs on both sides with salt and pepper. Wrap like a sandwich in parchment paper then wrap and seal tightly with foil and place on a sheet pan seam side up. Place in the preheated oven and bake for 1 hour 15 minutes.
3. While the ribs are cooking make the BBQ sauce.
4. Heat a medium saucepan over high heat. Add 2 tablespoons olive oil and then the yellow onions and chile pepper. Cook until onion caramelizes, about 2 minutes. Reduce the heat if the onions start to blacken.
5. Add the brown sugar and cook until it is melted and bubbling, about 1 - 1 ½ minutes.
6. Add the vinegar and reduce by half. Add the plums and stir.
7. Add 1 teaspoon salt, soy sauce, ketchup, and a few grinds of black pepper. Stir well.
8. Add 2 cups water and bring to a boil. Reduce to a simmer. Cook until plums are melted, and sauce is shiny and thickened about 10 - 15 minutes. Cool to warm and purée. Reserve.
9. Remove ribs from the oven and let sit wrapped on the counter for 30 minutes then unwrap.
10. Preheat a grill to medium high. Brush both sides of the ribs with BBQ sauce.
11. Place meat side down on the grill and grill until lightly caramelized. Turn rack over and brush with more sauce. Caramelize the bone side and then turn over.
12. Repeat the brushing and turning until the sauce forms a thick coating and is caramelized to your liking. Remove from the grill to a cutting board. Let rest for 15 minutes then slice into 2 to 3 ribs portions and serve.







## FINE WINES. ORGANIC VINES.

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