



ROBERT SINSEY VINEYARDS

ORGIA, LOS CARNEROS, NAPA VALLEY 2018





PRECONCEPTION FICTION...

by Rob Sinskey

Food, Friends & Orgia in Vietnam!

The war in Vietnam pervaded everything. You couldn't escape it. Each night, the primetime news ended with a morbid score that could have been a sporting event if it were not for solemn delivery of the newscaster. I spent many a lazy hour, safe in my California home, thumbing through the stunning photos of the war in *Life Magazine* - horrified by the graphic brutality, yet inspired that a few photographs, captured at the decisive moment, could make a difference... and did they! Several iconic photos, along with Walter Cronkite's famous editorial, tipped the scales, changing public opinion and the course of the war before the draft board came knocking on my door.

Decades passed, yet I could not shake the impression that Vietnam was a brutal place of devout communists who would still resent the American people. I could not be more wrong. Maria and I had the good fortune to travel to Vietnam with the Pham family. The Pham's are the founders of Red Boat Fish sauce. It is, in our humble opinion, the best fish sauce on the market. They approach their craft as we approach making wine. They start with the best ingredients and handle them impeccably. Visiting their tank room was an enlightening experience.

We met wonderful, inspiring locals through the Pham's who opened their doors, shared their food and beverages, laughed and told stories. We learned about the local crops and the amazing subtleties of different strains of rice. We ate home cooking, street food and fancy food. We played and we laughed some more before we sat down to share yet another meal. All the while, each taste filled us with ideas as to how our wines would work with the unique umami flavors of the region and how the common language of a leisurely meal and a glass of wine can bring people together.

Winegrowing Notes

Orgia is grown in the cool Carneros region where Pinot Gris ripens slowly in RSV's organically certified Vineyards. The grapes take on a beautiful rust (gris) color on the vine as they develop complex flavors. Harvest happens in the pre-dawn hours as the grapes are still cool and fresh. Treated almost like a red wine, half of the grapes ferment on their skins as the juice takes on a beautiful copper hue. The other half is whole cluster pressed to preserve the fresh aromatics and flavors. The two styles of fermentation are blended together to create a delicious cuvée that captures the texture of a skin-contact wine with a bright, inviting, floral aroma.

Tasting Notes

An Orgia of aroma and flavor. This Pinot Gris is just plain delicious. The initial aromatic bouquet gives way to a fine, ocean-mist-like salinity followed by higher tones of orange blossom, chervil and peach. A juicy burst of fruit-like flavors lead with Meyer lemon, apricot and ripe grapefruit, while orange zest, kumquat, green almond and dried straw layer into a textured and savory finish. True to the "Ramato" style, Orgia is all about versatility with food. Think about anything from funky cheese and charcuterie boards, to fresh tomatoes and veggies, seafood, curries, stir fry and tacos. Just think of the cuisine of almost any country and you will be inspired to break out the Orgia.

Phil Abram (09/2023)



FISH SAUCE!!

Fish sauce is revered around the world for its depth of flavor. Its saltiness is used for seasoning in many dishes but, on top of salt, it adds an incredible amount of flavor that can't be achieved with salt alone.

The first recorded use of fish sauce in Western civilization appeared in ancient Greece before being adopted by the Romans. Reference to garum is peppered throughout ancient Roman dishes and has an astonishing amount of mentions in the recorded recipes of Marcus Gavius Apicius. It is said the silk road trade route brought fish sauce to Asia but it is argued that fish sauce was developed independently in Asian countries.

No matter the origin, fish sauce is here to stay. Drizzle it over roasted lamb and beef. Caramelize it with sugar and toss with green beans, chilies and fried shallots. It is the secret ingredient of my Caesar salad dressing and adds a punch to vinaigrettes for use on sturdy greens.

The most important thing when using any type of fish sauce is to read the label. The best just contain fish and salt. My favorite is Red Boat produced by the Pham family in Phu Quoc Island in Vietnam. It is liquid gold. The mouthfeel is rich and luxurious, with the perfect balance of salt and the rich umami taste of fermented fish. It's so good I could drink it... and I have!

The notes of this delicious fish sauce go very well with the complex flavors and textures of Orgia. In fact, when I was tasting fish sauce in the Red Boat barrel room, the first match that came to mind was Orgia.

This Vietnamese Style Chicken Salad was inspired by a variety of chicken salads we enjoyed in Vietnam. It is fresh and delicious. The complexity of the dressing and aromatic herbs compliment the fresh aromatics and layered texture of Orgia for a match made in heaven.

Until the next wine...

Maria



VIETNAMESE STYLE CHICKEN SALAD

I like to add cucumbers, basil and green onions to this salad. I usually have a ton of them mid-summer so this salad is a great way to use them up. Red onions are traditional so if you want their sweet spark of flavor, use them instead of the green onions. Serves 4 to 6

1 pound cooked shredded chicken breast	¼ cup packed torn basil leaves, optional
5 cups shredded Napa cabbage	¼ cup packed julienned mint leaves
1 large carrot, peeled and shredded	½ cup lightly chopped toasted pine nuts, cashews or dry roasted salted peanuts
1 medium English cucumber, slice thinly	Lime Vinaigrette, Recipe Follows
3 large green onions, cut into 2-inch lengths and julienned or ½ cup thinly slice red onion	Lime Wedges
½ cup loosely packed chopped cilantro	

1. Place all of the ingredients from the chicken breast through the mint leaves in a large bowl. Pour the vinaigrette over the top and toss well. Let the salad sit for 5 minutes and then toss again.
2. Sprinkle the nuts on top and serve lime wedges on the side.

LIME VINAIGRETTE

Yield: 1 cup

½ cup fresh lime juice	¼ cup fish sauce or to taste
¼ cup grated or granulated palm sugar	2 teaspoons thinly sliced Serrano chiles
3 tablespoons water	1 medium garlic clove, peeled and chopped finely

1. Whisk the lime juice, sugar and water together in a small bowl to dissolve. If your sugar is hard and lumpy you can gently heat it in the pan over very low heat with the water and stir until dissolved. Cool before adding lime juice.
2. Add all of the ingredients together to a medium bowl and whisk until combined. Let the vinaigrette sit for 10 minutes to allow the flavors to marry.





FINE WINES. ORGANIC VINES.

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