



# ROBERT SINSEY VINEYARDS

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PINOT BLANC, LOS CARNEROS

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# INTERNATIONAL BLANC...

By Rob Sinskey

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## *in a shrinking world!*

Large saké bottles line the counter; remnants of good times past and a promise of good times to come. The aroma of bincho smoke, grilled fish, meat and vegetables permeate the modern Izakaya in the land of the rising sun. Things have changed since my last visit. The west has insinuated itself into the beverage lists as fine wine from California, France, Spain and Italy push the classic libations of saké and beer to smaller sections. I love saké and beer with traditional Japanese fare but it also makes sense that more attention is being paid to wine.

Fresh seafood, meats and veggies, baptized by the subtle smoke of the binchotan grill, welcomes the introduction of bright whites and juicy reds into the Japanese culinary vernacular. The umami of soy sauce, mushrooms, bonito flakes and miso mixed with high notes of ume, shiso leaves, shredded cabbage and the juicy savory notes of grilled fish and poultry, make big bottles of Pinot Blanc just as appealing as that big bottle of saké. But then there are also the straight presentations of both raw and fried oysters, shellfish and crustaceans that just want to be paired with a great bottle of white wine.

The west was once the melting pot of great cuisine. Now, all cultures seem to be mining each other's culinary traditions for inspiration. There is something wonderful about celebrating authenticity and tradition but there is also something very exciting about being inspired and borrowing a shared appreciation of craft. After all, the American wine industry was inspired by the traditions of France, Italy and Germany. We emulated their techniques, adopted their varieties and eventually honed our craft and are now making some of the most enjoyable wines in the world. The same is true of cuisine, but the difference is that the melting pot is now the whole world.





### ***Winegrowing Notes***

The long, cool growing season of 2018 created beautiful, evenly-ripened Pinot Blanc with intoxicating aromatics, vibrant crispness and elegant mouthfeel. This cuvée includes three of RSV's organically farmed Carneros vineyards. The grapes were night-harvested by hand, then delicately whole-cluster-pressed with the juice cold-fermented before a rest on the lees for added complexity. The wine exhibits the beauty of the Northern California sunshine balanced by the cool, maritime influence of the Carneros growing region.

### ***Tasting Notes***

The beautiful, organically-farmed, Pinot Blanc fruit needed little but a delicate hand in the cellar to create a superlative wine. It is particularly inviting with initial notes of gold kiwi, buttercup, and golden delicious apple that together create a lovely bouquet that is fresh and bright. A sip bursts with carefree deliciousness worthy of all occasions as juicy fruit flavors of Meyer lemon, pear, apricot, hazelnut lead into a clean, refreshingly long finish that demands another sip or bite of food. It's a big, beautiful bottle of wine that will turn heads and make happy company.



## A SHUCKER'S DREAM

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Some dream of oysters with Champagne or Muscadet - I dream of oysters with a nice, chilled glass of our Pinot Blanc. The lemony-citrus notes and crisp edge are dreamy with these crunchy fried oysters. The brightness of the Pinot Blanc holds up beautifully to the vinegar fueled mignonette. Grab an oyster knife, shuck and slurp a few raw oysters with mignonette for an “of the sea” moment; then, bread and fry the rest for a crunchy, succulent bite washed down by a long cool drink of Pinot Blanc.

Until the next wine...

Maria



## MIGNONETTE SAUCE

**Yield:**  $\frac{2}{3}$  cup

$\frac{1}{4}$  cup finely minced shallots, about 2 large shallots  
 $\frac{1}{8}$  cup red or white wine vinegar

1 teaspoon coarsely ground black or white peppercorns  
Pinch of sea salt

1. Whisk all ingredients together in a non-reactive container or add to a mason jar and shake well. Let sit at least 30 minutes to allow the flavor to develop.
2. Store in the refrigerator until ready to use. Serve chilled.

## CRISPY PANKO OYSTERS

***Serve these oysters on their own with lemon, ketchup, tartar or tonkatsu sauce, or pile them high into a soft roll with lots of shredded lettuce. They are delicious either way. Serves 2 to 4***

12 medium shucked oysters, preferably Pacific Northwest  
 $\frac{1}{2}$  cup all-purpose flour for dusting  
1 large egg beaten with 2 tablespoons of cool water  
1 cup Panko bread crumbs, lightly crushed

Expeller pressed vegetable oil for frying  
Kosher salt to finish  
2 lemon wedges for serving

1. In a medium pot, add enough oil to fill 1  $\frac{1}{2}$  inches deep. Slowly heat oil to 350-375 °F while you bread the oysters.
2. Place the oysters on clean kitchen or paper towel to drain and pat the tops dry with another towel.
3. Prepare a shallow dish with the flour.
4. In another shallow dish, beat the egg with the water.
5. Do the same with the Panko.
6. Place the dishes side by side – flour, then egg, then Panko. Have a parchment-lined sheet pan to receive the breaded oyster.
7. Dredge oysters lightly in flour, shake off excess then dip into the beaten egg to coat evenly.
8. Set oysters on the Panko and gently press them into the bread crumbs on both sides. Reserve on the prepared sheet pan. They can be breaded in advance and stored uncovered in the refrigerator.
9. Ready a perforated rack to receive the fried oysters. Fry oysters in oil until lightly browned. Turn them over if necessary. When they are golden on both sides, remove them with a slotted spoon and drain on the prepared rack. Sprinkle lightly with salt.
10. Serve immediately with a wedge of lemon and the sauce of your choice. Caution: Fried oysters can be extremely hot inside even when the outside is warm to the touch so be careful with your first bite.





## FINE WINES. ORGANIC VINES.

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