



ROBERT SINSEY VINEYARDS

VIN GRIS OF PINOT NOIR, LOS CARNEROS 2023





A ROSÉ BY ANY OTHER NAME...

By Rob Sinskey

Might Smell as Sweet... but this Vin Gris is dry and delicious!

It was yummy and exactly what we intended but we couldn't call it a rosé or a blush for that matter. Thirty five years ago, the category had been tainted by overly sweet pink confections that sold well in grocery and liquor stores while fine dining restaurants treated any pink wine as if it were vampire repellent.

So we called it a Vin Gris instead of a rosé and made it by taking top quality Pinot Noir grapes from our organically farmed Carneros vineyards, whole-cluster pressed them to take the juice without the skins and cold fermented it to preserve the beautiful, bright and floral fruit aromatics. The idea was to make a vibrant, crisp and pure wine that could go with a wide array of cuisine from different cultures. Think a classic French brasserie with oysters, frites, pâté or croque-monsieur for lunch and then head to a Mexican restaurant and have it with fish tacos for dinner. The next day you could bring it to a Thai restaurant to go with the Pad Thai, or Indian curry, or stick it in a picnic basket with sandwiches... but one of my favorites is to go to the Low Country and have it with shrimp and grits, an oyster po'boy or even some pimento cheese and crackers.

Vin Gris is a rosé that you can dress up and dress down. You can have it in the heat of the summer at the BBQ or on the slopes in the winter with raclette. With this Vin Gris, it is always rosé season.



Winegrowing Notes

Organically farmed Carneros vineyards produce top quality Pinot Noir grapes that were night harvested and brought to the cellar, naturally chilled and dew kissed, where they were whole-cluster pressed to separate the juice from the skins to capture the pure, delicate essence of the Pinot Noir grape. The juice was then cold fermented to create a purely exciting Vin Gris of Pinot Noir.

Tasting Notes

A shimmering rosé for all seasons - this organically-farmed, whole-cluster-pressed, Vin Gris of Pinot Noir intrigues with its delicate pale salmon color - a reflection of the long, cool growing season of 2023. The wine is a pure, vibrant and well crafted beverage with flavors and aromas of pear, of jasmine, red berries and white peach contrasted with alluring notes of juicy winter citrus-like blood orange and mandarin for a crisp and clean impression. Floral notes of pear and citrus blossom add to the ethereal nature of the wine. A sip unfurls an array of delicious, mouthwatering fruit, flower and soft herb flavors that open up limitless food pairing possibilities while enjoying each sip...after sip...after sip...! (1/2024)

EVERYTHING'S COMING UP ROSÉ

I love the anticipation that builds at the winery before the release of our Vin Gris. There is no sameness to our rosé from year to year... and that's the way we like it! The Vin Gris expresses each vintage beautifully. The color, aromas, flavors, structure and overall feel reflect what mother nature delivered during the growing season. It is a singularly unique rosé that is beautiful whether consumed on its own or with a meal.

These delicious grits amped up with sharp cheddar are fabulous on their own with the rosé. Add smoky bacon and juicy shrimp and the dish becomes a moon shot packed full of pure deliciousness. I kind of like the way the color of the curled pink shrimp and red grits fit within the color spectrum of the wine. These grits not only taste good, they look good too. Can't beat that.

Cheers to another year of pink!

Until the Next Wine... Maria



SHRIMP AND GRITS

There's nothing like a simple bowl of shrimp and cheesy grits for breakfast, lunch or dinner. This recipe relies heavily on fresh tasty stone ground grits. If you can find Jimmy Red grits, all the better. This heirloom variety has a beautiful sweet corny perfume and tender yet slightly chewy texture. They're delicious in this dish or on their own with a little sprinkle of salt and a pat of butter. Serves 4

4-5 cups water
Kosher salt
4 – 6 tablespoons unsalted butter, divided
1 cup stone-ground grits, Jimmy Red variety if possible
1 ½ cups sharp cheddar cheese, shredded
4 strips thick cut bacon, sliced horizontally into ¼ inch pieces
24 large 16/20 peeled and deveined shrimp, sliced in half along vein line
½ cup water or simple shrimp stock, recipe follows
Freshly ground black pepper
3 tablespoons thinly sliced green onions for garnish

1. Bring 4 cups of water, 1 ½ teaspoons of salt and 3 tablespoons of butter to a rapid boil in a heavy saucepan (you can start with 4 cups of water and add a 5th as needed while cooking).
2. Whisk in grits and stir well until water boils again.
3. Reduce heat to a simmer, cover and continue cooking for 35-40 minutes, stirring often, adding water if needed.
4. When the grits are thick and grain is tender, season to taste with salt and add additional butter if you like richer and creamier grits. Cover and set aside off heat.
5. While the grits are cooking, fry the bacon over medium heat in a nonstick or cast iron skillet until crispy. Use a slotted spoon to set aside on a paper towel lined plate.
6. Drain all but 2 tablespoons of the bacon fat from the skillet. Place skillet over medium high heat.
7. Quickly pat the shrimp dry with a paper towel. Season with salt and pepper and add to the hot skillet. Cook until just cooked and pink about 1 minute per side.
8. Add 1 tablespoon of butter and ½ cup of shrimp stock and stir until melted and liquid is hot. Reserve in the pan.
9. Remove the cover from the reserved grits. If they have stiffened, add a little hot water and stir to loosen. Stir in the cheese until melted. Season to taste with salt. Add a little more butter if desired.
10. Spoon the grits into a serving bowl or individual bowls. Spoon the shrimp over. Spoon the skillet juices over the top. Sprinkle with the bacon and sliced green onions. Serve immediately.

SIMPLE SHRIMP STOCK

Yield: 1 cup

1 small shallot, peeled and thinly sliced
1 cup dry white wine, uncooked
Shrimp shells from 24 shrimp

1. Add the shallot, white wine and shrimp shells to a small pot with 4 cups of water. Bring to a boil over high heat, reduce heat to low and cook until liquid is reduced to 1 cup.
2. Press through a strainer to get all of the juices from the shell. Use immediately or refrigerate.





FINE WINES. ORGANIC VINES.

Robert Sinskey Vineyards & Wilding Farm
4059 Old Sonoma Road
Napa, CA 94559
707.944.9090
robertsinskey.com

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

