

ROBERT SINSEY VINEYARDS



MUSCAT À PETITS GRAINS, LATE HARVEST 2023

Scintilla Sonoma Vineyard, Los Carneros



- Regeneratively farmed since 1991... before there was a name for it
- CCOF Certified Organic Vineyards
- Delicate whole-cluster pressed fruit
- No barrels for a bright, pure and true wine
- Harvest Sugar: 27.0° Brix
- Residual Sugar: 6.4° Brix
- 500 (375ml) cases produced

Winegrowing Notes

A grand late-harvest beverage grown on RSVnapa's organic, regenerative Scintilla Sonoma Vineyard. The 2023 harvest was ideal for a late-harvest style wine with a cool growing season and long hang-time for optimal flavor development, balanced alcohol, and residual sugar.

The grapes were picked early in the morning on November 8th, then whole-cluster pressed. The juice was allowed to settle for three days before careful racking. The goal for fermenting this beverage was "low and slow" - low temperature and slow fermentation. The aim was to achieve an alcohol content of around 11-12% with balanced levels of total acidity (TA), pH, and residual sugar without overly sweet characteristics. The temperature was slowly reduced to stall the fermentation. With 6.4% residual sugar and a pH below 3.30, the goal was achieved to create an elegant and balanced wine... not too sweet and not too dry... it's just right.

Tasting Notes

RSVnapa's organic, biodynamic, and regenerative Scintilla Sonoma Vineyard, located in the cool Carneros region near the bay, is an ideal place to grow stunningly elegant, aromatic grapes. This late-harvest wine is not overly sweet, but more like tree-ripened fruit. Imagine the pleasure of biting into a perfectly ripe pear or crisp apple. The sweet fruit is balanced by a zing of lemon or pineapple, with floral tones of almond and orange blossom, along with a hint of magnolia. This is an elegant, not-too-sweet wine with rare freshness and a long finish, showcasing the best of the cool 2023 vintage and the bay-influenced microclimate of the Scintilla Sonoma vineyard. It's a perfect complement to fruit and nut-based desserts or to offer a delicious, sweet counterpoint to salty cheeses and spicy Thai food. (09/2024)

FINE WINES. ORGANIC VINES.

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MUSCAT DANCE...

by Rob Sinskey

Earworms! Like it or not, they burrow into your brain. It happens at the grocery and big box stores; or even restaurants. You know what I'm talking about... it's when you hear a song that you wouldn't normally listen to, but it invades your psyche, and you can't get it out of your head. It is particularly acute during the holiday season. Then there are the good earworms. It's when you hear something that speaks to you with a perfect hook that you can't help but silently sing it over and over, tapping the steering wheel or dancing in the aisles.

Muscat! It's an earworm for your mouth. You weren't looking for it, but here it is. However, this one is a good one. A taste and the hook is set. You can't stop thinking about what you want to cook for this wine and who you want to share it with. A seasonal fruit tart, a simple poached pear, a Basque cheesecake, homemade ice cream, spiced nuts, a selection of ripe, creamy cheeses, or even spicy Thai food. This wine will bring out the hidden baker in you or the flamboyant chef who flambes bananas or cherries!

This late-harvest Muscat generates contagious enthusiasm and gets you dancing with the perfect partners: food and friends.

