



ROBERT SINSEY VINEYARDS

PINOT NOIR, ARIES VIOLET, LOS CARNEROS, NAPA VALLEY 2023





Pinot Noir, Aries Violet, Los Carneros, Napa Valley 2

EVOLUTION REVOLUTION...

by Rob Sinskey

Wine Then & Now!

Everything changes; some things change faster than others. We think of wine as being around forever, and, in one form or another, it has been. I can only imagine humans and wine colliding by accident as a vessel of collected fruit slowly warmed in the corner of a cave. The fruit on top was slowly eaten over several days until the bubbling juice at the bottom was revealed. The caveman, expecting sweet juice, grimaces as he tastes the now sour concoction transformed by spontaneous fermentation. Then magic! He feels a warm glow as his aches and pains dissipate. He feels happier and wants to share his new beverage and food with his clan. They start pounding on logs in a rhythmic drum beat; grunts become harmonies. They then solve all the first cave-world problems, laugh, cry and declare, "I luuv ya!" and the first wine dinner ends with everyone full and happy.

Humans weren't satisfied with a sour concoction. They wanted a tastier beverage and stumbled upon ways to elevate it through cultivation and winemaking methods, including the use of aging in clay and wood vessels.

Even though the first evidence of winemaking dates from around 6,000 B.C., fine wine is a relatively new idea. The first gathering of wine snobs, The Wine Society of London, was formed in 1874, while the first New World organization, The Sommelier Society of America, was founded in 1954. These organizations set standards for how all fine wines would be judged. But the world changed. It became more technologically proficient with remedial and interventionist winemaking, altering a wine to taste like classic styles or a supercharged caricature of a classic wine. The earth warmed up as climate change, combined with technology, made the vintage concept less important and, in many cases, changed how delicate varieties like Pinot Noir are grown and made into wine. Today's challenge is to make a wine unique to where it is grown without adding imported ingredients, including French oak barrels, to craft something not necessarily classic but delicious. A wine you want to drink with your clan. ***(continued in Winegrowing Notes)***



Winegrowing Notes

How do you make a unique, pure wine with a sense of place when the technology exists to alter it at will? We decided to set boundaries and concentrate on the fruit itself. Organic is just the beginning. Regenerative farming, based on the ideas of Rudolph Steiner and the biodynamic movement, helps grow delicious fruit that takes little more than attention to craft into a delicious beverage.

It starts with beautiful Pinot Noir from both heirloom (massale) selections and clones grown on RSVnapa's organically farmed Carneros vineyards. The delicate Pinot Noir is night-harvested and delivered to the cellar naturally chilled. The stems are removed and the fruit is placed into the fermenter for a cool semi-carbonic fermentation where the whole grapes ferment from the inside out for a naturally delicious wine.

Tasting Notes

This is a wine that does not get caught up in pretense. It is pure deliciousness. Organically farmed Pinot Noir from RSVnapa's Carneros Vineyards provide the foundation with vibrant and fresh juicy fruits like raspberry, pomegranate, and red cherry backed by a touch of citrus peel, earthy minerality, and yum. This supremely enjoyable, second vintage Aries "Violet" Pinot Noir is an elegant quaffer and the perfect carefree wine to drink with or without food, It goes with everything or nothing. Start with it, dine with it, party with it, enjoy it by the fire in winter, or put a chill on it and enjoy it on the porch in summer. Just make sure to have a backup bottle or two because one will not be enough! (12/2024) **400 cases produced**



MATCHY MATCH

Ages ago, the rules for wine and food pairings were inspired by the color of the food. Except for a few outliers, light or white dishes were destined to be paired with white wine, while dark-hued dishes were mated with red wine. Today, modern wine pairing rules smash the norms of previous generations. I think it's refreshing.

However, sometimes it's ok to revisit what we've left behind. When I saw the scarlet and bright purple hues of Scarlet Runner Beans, I wanted to create a dish for our Aries Violet. I went right for the matchy-match rules of pairings, a move I thought I'd never make again. It made me realize that we can draw from the past to help us in our efforts to make something new. I used color as a guide and this bean stew fell right into place.

The Scarlet Runner Bean stew is stellar with the Aries Violet. The stew is rich and deep in flavor without the need for meat. The brightness of Violet cuts through the richness like a knife and brightens the earthy sweetness of the beans and their broth. Cook up a big batch and save some for later. It gets better and better, just like Violet.

Until the next wine...

Maria

SCARLET RUNNER BEAN STEW

This rich stew is a people pleaser. Meat eaters and vegans alike will rejoice that there is finally a meal they can agree on. You can bump it up with additional root vegetables or leave it as is. If your meat eaters can't go without, add a little bacon at the beginning, but don't go overboard or you will mask the complexity of the beans and vegetables. Yield: 6 to 8 cups

1 pound dried beans	Kosher salt
Extra virgin olive oil	Freshly ground black pepper
2 large garlic cloves, trimmed and peeled	6 to 8 cups water
1 small yellow onion, medium dice	1 bay leaf
1 large stalk of celery, medium dice	1 ½ cups tomato puree
1 large carrot, medium dice	

1. Place the beans in a large bowl and cover with water by 5 inches. Let them soak overnight. Drain the beans and place them in a large pot the following day. Fill it with cold water to cover the beans by two inches and bring to a boil. Turn off the heat and let the beans sit for 15 minutes. Drain the beans and reserve.
2. In a 5-quart saucepan over medium-high heat, add the olive oil and then the garlic. Sauté the garlic until lightly golden.
3. Add the onion, carrots and celery. Cook until the vegetables begin to turn golden. Season with salt and pepper.
4. Add the beans and water. Add enough water to cover the beans by 3 inches.
5. Add the bay leaf and bring to a boil. Reduce heat and simmer for 30 minutes; add 2 teaspoons salt to the beans and the tomato puree and continue to simmer for another 30 minutes or more until the beans are tender. Note: Dried beans can take up to an hour or more depending on the size, type and age of the beans. If the beans absorb all of the liquid before they are tender, add more boiling liquid to the beans.
6. Remove from the heat when the beans are tender and the juices are thickened and stew-like. Season to taste with salt and pepper. Let stand for 10 minutes, then stir and taste again for seasoning. Adjust if necessary.
7. Serve with nice crusty bread or the side of your choice.



HERBED POTATO DUMPLINGS

These delightful dumplings full of potato flavor can be shaped and then frozen on a floured sheet pan in a single layer. Gather the frozen dumplings and place them immediately in a zip lock bag for storage. Keep frozen until ready to use. Do not defrost the dumplings before sautéing. Use them directly from the freezer. They will need more oven time to cook the dumplings through and through. The dumplings are delicious slathered in melted butter or as a side for soups and stews.

Serves 4 to 6

1 ½ pounds russet potatoes
1 cup all-purpose flour
¼ teaspoon baking powder
Salt
Freshly ground black pepper

1 large egg, lightly beaten
1 tablespoon chopped chives
1 tablespoon chopped parsley
4 tablespoons unsalted butter

1. Preheat the oven to 350 degrees F.
2. Wash the potatoes, prick them with a fork, and place them on a sheet pan. Bake them in the preheated oven for 1 ½ hours until they are very soft. Do not turn off the oven. Cool them slightly and scoop out the insides. Rice the scooped-out potato with a ricer or mash them with a fork. Place them in a bowl with a damp cloth to retain their heat. The potatoes must be used while they are still warm.
3. Mix together the flour, baking powder, and 2 teaspoons of salt and add to the potatoes. Grind some pepper over and taste the potatoes to ensure enough seasoning.
4. Add the egg and chopped herbs to the potato mixture. The dough should be slightly sticky if it is too sticky, add a little more flour.
5. Place the dough in a bowl and cover with plastic wrap. Let dough rest for about 10 minutes.
6. Turn the dough out onto a lightly floured surface. Knead lightly and add a little more flour if the dough is overly sticky. Roll the dough into thin ½-inch logs and cut into 1-inch pieces. Place the pieces on a lightly floured sheet pan.
7. Heat a medium-sized sauté pan over medium-high heat. Add 2 tablespoons of butter. Add enough dumplings to cover the pan in one layer. Cook them until they are golden on one side. Use a spatula to flip the dumplings over. Cook until the other side is lightly golden and finish in the oven for 5 minutes to finish cooking. Repeat with the remaining dumplings. Serve immediately.





FINE WINES. ORGANIC VINES.

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