



ROBERT SINSEY VINEYARDS

MUSCAT À PETITS GRAINS, LATE HARVEST, SCINTILLA SONOMA VINEYARD, LOS CARNEROS 2023





SA-WEET!

by Rob Sinskey

New Year, New Wine

If there were a prize for an underdog grape in the wine world, Muscat would win. It earned an undeserved bad rap after youthful first impressions of drinking too much cheap Moscato d'Asti - then attempting to get out of bed the day after! This experience indelibly stamped Muscat in the aversion part of the brain, and I forgive you for shunning the variety if this was your initiation to the grape.

This is not your normal Muscat. It was grown by RSVnapa in the organic and regenerative Scintilla Sonoma Vineyard, and it is deliciously versatile. There are many sub-varieties and styles of Muscat, but RSVnapa only grows the noble Muscat Blanc à Petits Grains on the organic/regenerative Scintilla Sonoma Vineyard. For years, RSVnapa crafted this tasty grape into a vibrant, dry wine, but the grape can also be picked late for an elegantly sweet wine. So here it is, the inaugural vintage of the Late Harvest iteration. The grape has a range of aromas and flavors unlike anything else, with magnolia, honeysuckle, jasmine, citrus, apricot peach, and lychee fruit with a hint of pithy grapefruit-like bitterness in the finish for a balanced wine that is great with all kinds of delicious foods: sweet, savory, and spicy.

Don't assume it is just another clunky, sweet-sticky dessert wine because it is late harvest. This wine is the vinous equivalent of biting into a perfectly ripe peach with a vibrant, bright siren call of a finish that beckons you back for more.

Winegrowing Notes

The organic, regeneratively farmed Scintilla Sonoma Vineyard by San Pablo Bay is the perfect place to grow aromatic white wines. It is in the cool growing region of the Carneros, where the low-lying vineyard benefits from the morning fog and cooling afternoon winds, helping the grapes maintain vibrancy to make the wine feel alive.

Since 1991, RSVnapa has embraced biodynamic methods to “heal an ailing earth” by using BD preps to jump-start and encourage natural processes with vigorous populations of microorganisms. This healthy, living soil provides nutrients in a form the vine can access when it needs it and not be dependent on human inputs. The use of cover crops, compost, low-tillage, and grazing animals revitalized the soils, reduced the use of fossil fuels, and sequestered tons of carbon.

The grapes were harvested late in the growing season when the sugars were naturally high, yet the bright, mouth-watering acidity remained intact. Hand-picked at night and delivered naturally chilled to the cellar door for an early morning crush, this wine is nurtured to emphasize the quality of the fruit, resulting in a well-balanced, elegant, late-harvest Muscat Blanc à Petits Grains.

Tasting Notes

This elegant, late-harvest wine is like no other. It is on the off-dry to delicately sweet spectrum: bright, balanced, and delicious. The noble Muscat Blanc à Petits Grains is grown on RSVnapa’s organic and regenerative Scintilla Sonoma Vineyard. The wine leaps from the glass with beautiful floral aromas of magnolia, honeysuckle, and jasmine flowers. Flavors of citrus, apricot, peach, and lychee fruit, with a hint of pithy grapefruit-like bitterness in the finish, make it a great food wine that will go with not-too-sweet fruit- and nut-based desserts, your favorite cheese course, or the slightly spicy cuisines of Thailand, Vietnam, India, and Mexico. (01/2025)

500 (12 x 375ml) cases produced





LATE AGAIN

Making sweet wine is all about love and trust. It's challenging to grow because the longer you leave the fruit on the vine, the more susceptible it is to weather and disease. You must trust the weather report and your grit to make a late-harvest wine.

The reward is a delicious, hard-won libation when everything falls into place. The Muscat Late's beautiful succulent aromas, with a modicum of tannins, and faint bitterness (in a good way) pair beautifully with delicately sweet desserts such as this Almond Cake with Kumquat Marmalade.

Trust, love, and the fruits of our collective labor will make it a hit at your table.

Until the next wine... Maria

ALMOND CAKE

This moist cake has a beautiful, delicate crumb. It is delicious on its own, but a dab of marmalade jam, fresh berries with soft whipped cream, or ice cream wouldn't take away from its splendor. You can substitute 1 cup GF flour for the all-purpose flour for a gluten-free version. Serves 9 to 10

1 cup all-purpose flour
2 cups almond meal, Recipe Follows
1 ½ teaspoons baking powder
½ teaspoon baking soda
1 teaspoon kosher salt
6 ounces unsalted butter, room temperature

1 cup sugar
4 large eggs
½ teaspoon finely grated lemon zest
¼ teaspoon almond extract
1 cup buttermilk

1. Preheat the oven to 375 degrees F. Butter and flour a 10 x 2-inch cake pan.
2. In a medium bowl, mix together the flour, almond meal, baking powder, baking soda, and salt.
3. In a stand mixer fitted with a paddle attachment or with a hand mixer, beat the butter and sugar together until light and fluffy.
4. Scrape down the sides of the bowl. Beat in the eggs one at a time, ensuring each is fully incorporated before adding the next. Once all the eggs are added, beat in the lemon zest and almond extract.
5. On low speed, starting with the dry ingredients, add the dry ingredients and buttermilk alternately, half at a time. Mix on medium speed for a few seconds to fully incorporate the batter after the last of the buttermilk has been added.
6. Pour the batter into the prepared pan and bake for 45-50 minutes until a toothpick inserted into the center comes out clean. Let the cake cool slightly in the pan, then turn out onto a rack. Flip the pan over onto a plate so the rounded side is up. Let it cool before serving. This cake tastes best when made one day in advance.

HOMEMADE ALMOND MEAL

Almond meal is simply finely ground almonds. I like to lightly toast whole blanched almonds to dry them to crunchiness and bring out their nutty flavor.

3 cups blanched almonds

1. Preheat oven to 350 degrees F.
2. Spread almonds evenly on a sheet pan. Toast in the oven for 12 minutes. Stir. Return to oven and toast until the almonds are lightly golden, 5 to 10 minutes more.
3. Let the almonds cool completely, then process to the texture of coarse cornmeal in a food processor.
4. Measure out the amount of almond meal you need for your recipe, then mix the measured almonds with ¼ cup of sugar from your recipe and grind to a fine meal. The sugar will keep the almonds from grinding into a paste. Do not over process or you will make almond butter.

KUMQUAT MARMALADE

Yield : 4 cups +/-

1 ½ pounds Kumquats

1 pound sugar

½ cup water

1. Slice the Kumquats one-eighth inch thick. Remove seeds as you go.
2. Add the sliced kumquats to a 4-quart pot. Add sugar and water and mix well to combine evenly. Let the mixture sit for an hour or so or overnight if you have the time.
3. Bring to a boil over medium-high heat. Skim off the foam that rises to the surface. Reduce the heat to low, so you consistently see a few bubbles.
4. Cook for 35 to 45 minutes or until the marmalade is thick and bubbly. Stir more frequently as it thickens.
5. Ladle into 4 sterilized ½ pint jars. Seal and flip over to cool upside down. Store in a cool, dark place for up to 6 months or in the refrigerator. Extra marmalade can be refrigerated in a small container and used first.



FINE WINES. ORGANIC VINES.



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