



ROBERT SINSEY VINEYARDS

VIN GRIS OF PINOT NOIR, LOS CARNEROS 2024





PINK BBQ CLUB...

By Rob Sinskey

Not our first rosé rodeo!

Not too long ago, there was a time when “real” wine drinkers wouldn’t be caught dead with a glass of pink wine in front of them. Then, it seemed like overnight, the world woke to delicious rosé, and drinking pink was a sign of self-assuredness no matter the setting. Yes, cowboys and cowgirls, you can have a crisp, refreshing rosé with your BBQ... whether the chicken and ribs are done in the ‘Merican styles of Texas, Carolina, Kansas City or Memphis, or influenced by our friends in Japan, Korea, Morocco, or any where else in the world where meat meets fire, a good rosé can hold up to the tomato, mustard, soy and/or spiced sauces or rubs that make each style unique and so hard to pair with other types of wine. But don’t stop with BBQ, just about any foods from diverse cultures can work with a classically styled rosé; besides the traditional foods from the South of France, think of the Japanese izakaya fried foods like karaage, Vietnamese pho, or even the wonderfully citrusy raw fish ceviche from our friends south of the border.

Let’s get real: once rosé became popular, many wineries began making it, and some weren’t very good. RSVnapa started making rosé in a pure, delicious style from top-quality grapes well before it was popular and will continue to make it in that same pure, well-crafted style as we enter the post-pink era. Every time a wine style is exploited - as we’ve seen in the past with Chardonnay and Merlot - the wine drinker gets tired of buying over-priced, mediocre, trendy versions and stops buying them altogether. Then, those producers who have exploited the trend stop making that type of wine and move on to the next big thing, leaving only those serious from the beginning to continue with the well-crafted, delicious wine that started the trend in the first place. RSVnapa makes Vin Gris of Pinot Noir because we like it and will continue to drink it whether it is trendy or not.



Winegrowing Notes

You can't fake purity. When you are unwilling to manipulate, add, subtract, or chemically alter the wine, your only option is to grow it with care to produce the highest quality fruit possible and treat it with respect in the cellar. This great rosé comes from RSVnapa's organic and regeneratively farmed Carneros vineyards, where the most delicious Pinot Noir is grown and night-harvested by hand, gently whole-cluster pressed, and cold fermented without any skin, seed, or stems. Just pure juice! There is no place to hide blemishes. Thirty-five years ago, this Vin Gris of Pinot Noir became the benchmark of New World rosé, and RSVnapa will never compromise in its quest for a classically delicious, balanced, and elegant Vin Gris of Pinot Noir.

Tasting Notes

RSVnapa's Vin Gris of Pinot Noir is the essence of a Napa summer in a bottle. This wine is crafted from grapes grown in RSVnapa's organic/regenerative vineyards, where delicious fruit makes delicious wine. A mingling of bright and fresh aromas and flavors such as jasmine, apricot, strawberry, and blood orange provides lift while an alluring, juicy, and broad mid-palate gives it gravitas. Late Spring and early Summer fruit flavors evolve across a line of zippy, mouth-watering crispness that carries the wine straight through to a long, refreshing finish. Hold yourself to no rules when it comes to pairing this wine with any occasion or favorite ingredient; just be prepared to keep coming back for more! (03/2025) **411 cases produced.**

SERIOUSLY PINK

Ahhhh, the Pink! Our Vin Gris of Pinot Noir is a wine that shape-shifts every year to reflect the essence of the year's harvest, captured and expressed in a long, cool drink of pink. That first sip, as it passes over our rose-starved lips, awakens our senses and whets our appetite. It is evocative and conjures thoughts of what to eat with this delicious pink.

The answer? Togarashi Karaage of course! These delicious, crispy nuggets of chicken, with a subtle kick of togarashi spice, are the perfect bites to be washed down with the glorious pink. While we could drink Vin Gris with something way more serious, like a brochette of grilled shrimp with rice pilaf, it's way more fun to pop the cork and then pop a few of these delectable nuggets into your mouth and wash it down with the forever delicious and eminently quaffable Pink. At least, that's what I think. Seriously!

Until the next wine... Maria



TOGARASHI KARAAGE

I can't resist fried chicken in any form, and this is a fabulous one. A light coating of potato starch and twice-frying make the chicken extra crispy. Not a meat eater? Substitute cubes of firm tofu or meaty mushrooms instead of chicken. Servings: 4

1 ½ pounds boneless, skin-on chicken thighs or boneless skin-on breasts	2 teaspoons mirin
Kosher salt	1 whole green onion, trimmed and minced
Freshly ground black pepper	1 tablespoon shichimi togarashi
2 teaspoons grated fresh ginger with juice	½ teaspoon toasted sesame oil, optional
1 small clove garlic, peeled and pressed	4 cups expeller pressed neutral oil
1 tablespoon soy sauce	½ cup potato starch plus more if needed
1 tablespoon sake	Scallion Togarashi Mayo, recipe follows

1. Cut the chicken into 2-inch pieces and place in a medium bowl. Season with 2 teaspoons kosher salt and freshly ground black pepper.
2. Add ginger, garlic, soy sauce, sake, mirin, green onion, shichimi togarashi and sesame oil to the chicken bowl. Mix together with your hands or a wooden spoon to coat chicken evenly with marinade. Cover and keep in the refrigerator to marinate for 30 minutes to 1 hour.
3. To deep-fry, pour the oil into a heavy-bottomed pot. The pan should be large enough so that the oil rises no higher than halfway up the sides. Slowly heat the oil to 325 degrees F on medium heat. Ready 2 wire racks over half sheet pans, one to receive the dredged chicken and one to receive the fried chicken.
4. While the oil is heating up, prepare the chicken for dredging. Place the chicken in a strainer to drain off excess liquid for 20 minutes. Discard the liquid.
5. Place the potato starch in a shallow dish. Coat the chicken in the potato starch and then shake to remove the excess starch and place on one of the prepared wire racks. Continue with the remaining chicken pieces. Chicken can be placed on the rack in the refrigerator uncovered if you aren't frying immediately. Do not cover the chicken otherwise the coating will become soggy.
6. Check that the oil temperature has reached 325 degrees F with an instant read thermometer. When the oil is hot enough, gently submerge 5 chicken pieces in the oil at a time; do not overcrowd the pot. If you put too many pieces in at once, the oil temperature will drop quickly, and the chicken will end up absorbing too much oil.
7. First Deep-Fry: Fry pieces for 90 seconds, or until the outside of the chicken is a light golden color. If the chicken browns too quickly, then the oil temperature is too high. Either put a few more pieces of chicken in the oil or lower the heat. Controlling the oil temperature at all times is important for deep-frying. Transfer the chicken pieces to a wire rack to drain the excess oil. The residual heat will continue to cook the chicken as it rests on the wire rack.
8. Continue deep-frying the remaining chicken pieces. Between batches, pick up and discard the crumbs in the oil with a fine-mesh sieve. This keeps the oil clean and prevents it from becoming darker.
9. Second Deep-Fry: Heat the oil to 350 degrees F. Place 5 pieces of the resting chicken back into the oil and deep-fry for 45 seconds, or until the skin is golden brown and crispy. Transfer them to a wire rack to drain the excess oil. Continue with the remaining chicken pieces.
10. Transfer to a serving platter and sprinkle the chicken lightly with togarashi. Serve the chicken hot with Scallion Togarashi Mayo for dipping.

Note: To store leftover chicken, cool completely, place in an airtight container and store in the refrigerator for up to 3 days or in the freezer for up to a month.



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

