Robert Sinskey Vineyards

MUSCAT À PETITS GRAINS, SCINTILLA SONOMA VINEYARD, LOS CARNEROS 2022


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à Petits-Grains
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Scintilla Sonoma Vineyard
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MUSCAT MISFITS...

by Rob Sinskey

"Here's to the crazy ones, the misfits, the rebels, the troublemakers, the round pegs in the square holes..." This famous '90s quote, later used in a tech ad campaign, is our story. We have never chosen the easy, predictable path because it reeks of bland mediocrity. Who would only want to grow Chardonnay and Cabernet? Well, it seems like many do, but not us! It's neither fun nor enlightening to do what everyone else is doing.

No one in their right mind would plant Muscat in Carneros. It isn't economically viable, but you can't discover the happy accident without breaking the "rules" and taking some risks. We initially planted Muscat with the idea that it might become part of the Abraxas cuvée, but it didn't fit. It had too much character and overshadowed the other varieties. It became our happy accident when we started making it on its own, and we love it.

We now believe that this selection, Muscat Blanc à Petits Grains, grown in RSVnapa's organically farmed Carneros vineyard by the bay, creates one of the finest wines made from this grape. Fermented dry, it develops into a beautifully aromatic wine that pairs well with the foods we enjoy.

Muscat has been maligned for years. Many perceive it as a simple, sweet, and sometimes sparkly "soda pop with a buzz" style of wine, but the noble Muscat Blanc à Petits Grains, when properly cultivated and treated with respect, is a delightful, food-friendly wine.

"...and while some may see them as the crazy ones, we see genius, because the ones who are crazy enough to think that they can change the world, are the ones who do."

We know we're not changing the world through Muscat, but maybe, just maybe, we can inspire some to move away from the status quo and provide hope to other misfits to change the world... of wine!

Winegrowing Notes

Once upon a time, someone had a wild idea to plant Muscat Blanc à Petits Grains in RSVnapa's Scintilla Sonoma Vineyard. The vineyard is near the sloughs of Carneros, just a short distance from the waters that flow into San Pablo Bay. It is a wind-swept area with natural "air conditioning" from morning fog and afternoon breezes. The clay loam soil, enriched over the years by organic, biodynamic, and regenerative farming practices, adds a mineral-like elegance to a variety that can become overly intense if grown in more fertile soils and warmer climates.

The grapes were night harvested to preserve freshness, whole cluster pressed and cold fermented for a pure, refreshing and elegant Muscat Blanc à Petits Grains

Tasting Notes

RSVnapa's organically farmed Muscat Blanc à Petits Grains stands out in fiery defiance. It rejects preconceptions. A pop of the cork releases a wild, untamed bouquet of jasmine, lime, Meyer lemon, green apple, and guava that contrasts with a restrained and elegant flavor profile. A surprising suppleness, balanced by minerality, is provocative. It's silky yet fiercely expressive through the mid-palate and finishes with a zesty kick that leaves your mouth tingling, daring you to pair it with the adventurous cuisines of the cultural melting pot. This Muscat Blanc à Petits Grains is perfect as an unexpected aperitif, a rebellious partner for lunch, a spirited addition to your picnic, or a surprising dinner guest. This wine refuses to conform, yet it never fails to please. (07/2025) 257 (12 × 750ml) cases produced

MUTABLE MUSCAT

We love the many faces of Muscat. Whether it's sparkling, sweet, or dry, it holds a place in our hearts. It has a complex fragrance and compelling texture that makes it a magnet for all types of dishes.

When cooking for Muscat, simple is best. Grilled fish with citrus, herbs and aromatic steamed rice, roast chicken with lemon and fennel, or moist cornbread brimming with the flavor of fresh sweet corn, slathered with salted butter and just a drizzle of honey or maple syrup. This cornbread is one of my go-to recipes when summer corn is in season.

Serve the cornbread as a side for simple BBQ and homemade baked beans. Don't worry about treading on the delicate nuances of the Muscat. It will surprise you and rise to the occasion, as it always does, with its sultry floral notes and dry, tongue-tingling finish.

All the more reason to love it!

Until the next wine... *Maria*

CORNBREAD WITH FRESH SWEET CORN

This cornbread gets a lot of face time when sweet corn is in season. When fresh corn is unavailable, omit it from the recipe and add an additional ½ cup of buttermilk and 1 tablespoon of sugar to compensate for its absence. Yield: 1 10-inch cast iron skillet

1 ⅓ cups (6⅔ ounces) stone ground cornmeal like Bloody Butcher Red Cornmeal from Full Belly Farm in California's Capay Valley
1 cup (5 ounces) all-purpose flour
2-4 tablespoons granulated sugar
1 ½ teaspoons baking powder
¼ teaspoon baking soda
1 ¾ teaspoons kosher salt
2 medium ears of corn, kernels cut from cob (about 2¼ cups)
6 tablespoons unsalted butter, cut into 6 pieces
1 cup buttermilk
3 large eggs
Salted butter to serve
Maple syrup or honey to drizzle, Optional

1. Adjust oven rack to middle position and heat oven to 400 degrees. Whisk cornmeal, flour, sugar, baking powder, baking soda, and salt together in a large bowl.

2. Process corn kernels in a blender until very smooth, about 2 minutes. Transfer the puree to a medium saucepan (you should have about 1 ½ cups). Cook the puree over medium heat, stirring constantly, until it is very thick and deep yellow, and it measures ¾ cup, 5 to 8 minutes.

3. Remove pan from heat. Add 5 tablespoons of butter and whisk until melted and incorporated. Add buttermilk and whisk until incorporated. Add eggs and whisk until incorporated. Transfer the corn mixture to a bowl with the cornmeal mixture and, using a rubber spatula, fold them together until just combined.

4. Melt the remaining one tablespoon of butter in a 10-inch cast-iron skillet over medium heat. Scrape the batter into the skillet and spread it evenly into a layer. Bake until the top is golden brown and a toothpick inserted in the center comes out clean, 23-28 minutes. Let cool on a wire rack for 5 minutes. Remove the cornbread from the skillet and let it cool for 20 minutes before cutting into wedges and serving.

FINE WINES. ORGANIC VINES.

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