



ROBERT SINSEY VINEYARDS

COMMANDER ZINSKEY, LOS CARNEROS, NAPA VALLEY 2023





ZINSKEY DIPLOMACY...

by Rob Sinskey

The continuing adventures of Commander Zinskey!

The starship shuddered as it hit escape velocity. Commander Zinskey knew better than to trust Dr. Muck's unproven rocket. Still, he was desperate to escape the clutches of the Icy Magma gang and felt it was worth the risk. Then, the unthinkable happened... the starship emitted an eerie, ear-splitting metallic groan. He knew he had only moments to act. The Commander grabbed the bottle of his transformative elixir, pulled the eject lever, launching the capsule free of the exploding starships' booster as it exploded into an orange fireball.

His hopes dashed to travel back in time, defeat BJ Frump in a fair presidential election, prevent ecological collapse, and stop the world from turning orange; Commander Zinskey had to think of a Plan B.

Commander Zinskey realized that without a starship, he couldn't alter time and would have to deal with the present. He needed his closest allies. He grabbed his Z-Phone and called his lovely cousin, Private Prima, and her trusty telepathic border collie, Tivo. Together, they colluded to use their special gifts to infiltrate the Blanc House. The captivating Private Prima's mission - distract BJ Frump while Commander Zinskey swaps his diet soda with the Zinskey elixir. It will only take one sip to enlighten BJ Frump to the wonders of the natural world, give him a taste for real food, and a desire to engage in meaningful conversation. Then, Tivo will mind-meld with Frump and cure his narcissistic megalomania. If the plan works, the world will be saved over a glass of real American wine.

Stay tuned for more adventures of Commander Zinskey, Private Prima, and Tivo the space dog.

Winegrowing and Tasting Notes

The Commander continues to evolve. Once self-reliant on a regime of Zinfandel, he now seeks a partner to face the challenges of a new world order. The Commander has enlisted his cousin Prima and her space dog Tivo, who bring their Primitivo superpowers to this adventure. This special blend of hillside Zinfandel and Primitivo, grown in RSV Napa's organically farmed, cool Northern Carneros Vineyards, creates an elegantly robust foundation of complexity.

Commander Zinskey attacks with a commanding aromatic cloud of summer-ripe red, black, and blue fruit. A sip prompts a Pavlovian response to the welcoming brightness, a residual effect of the long, cool 2023 growing season. Behind the bold exterior lie delicate flavors of Santa Rosa plum, strawberry, pomegranate, and fresh blackberry, backed by a touch of spice that conjures the Old World.

This delightful adventure of Commander Zinskey evokes memories of early California Zinfandel, when balance was standard and structure was a key component of the enjoyable wines from an old-school grape. Drink now or save it for a future adventure!





SEMI-SMASHED LIFE!

I used to love the semi-smashed life; then I grew up into a proper adult with responsibilities. These semi-smashed burgers remind me of my younger days when I was thrown together and looking for a good time!

Juicy and full of flavor, they will light up your mouth and the room. With a burger in one hand and a glass of the delicious, rambunctious Commander Zinskey in the other, this fearless duo will make your cares seem worlds away.

The Commander is a wine for that other world, always dry, it's bursting with bright, deep fruit balancing on a high wire of structured, mouth-watering crispness. Sure, you may be tempted to get smashed, but the semi-smashed life is better.

Until the next wine...

Maria

SEMI-SMASH BURGER WITH NSS SAUCE

I like to use 80/20 meat/fat ratio ground beef. Many prefer 75/25, but the burgers get too greasy. The 80/20 blend still keeps it juicy while rendering the excess fat during the cook for that beautiful crust. When you form the burger balls, avoid overworking the beef or handling it too much. You want it to spread out when smashing for that amazing texture that semi-smash burgers are known for. Just loosely form it with your hands, and you're done. Serves 4

2 lbs 80/20 burger meat, divided into 8 even pieces
Kosher salt
Freshly ground black pepper
2 tablespoons unsalted butter, softened
4 sturdy sesame buns

¾ cup diced red onion
8 thick slices sharp cheddar
4 mounds butter leaf lettuce or iceberg
1 recipe NSS Sauce, recipe follows

1. Form the ground beef lightly into 8 balls. Season all surfaces with salt and black pepper. Reserve while you toast the buns.
2. Spread the softened butter thinly on the cut sides of the buns.
3. Preheat a large cast-iron pan or griddle over medium-high heat and quickly toast the buns to golden brown. Remove to a plate. Arrange the bottom of the bun on the plate, toasted side up, to receive the cooked burgers.
4. Turn the heat up to high. You want the cooktop to read 450° F or more. You do not need any oil. You want the beef to stick and form a crust, and the oil will prevent that from happening. If your pan isn't big enough, you will have to cook the burgers in 2 batches. Don't worry, the cooking time is short.
5. Place 1 heaping tablespoon per burger of minced onion in the pan. Space them evenly, as you will be smashing the burger down over the top of them. You will need room to do this. Place one ball of meat over each mound of onion and flatten with a spatula to as close to ½ inch thick as possible. Cook 90 seconds before flipping. When you flip, you need to make sure you carefully scrape up the edges with a thin metal spatula. This will make sure the crust stays intact, which is the whole point of a semi-smash burger.
6. After flipping, top the burger with cheese and cook 90 seconds more. With the spatula, make two stacks of two burgers each and place them on a toasted bun bottom. Cook the remaining burgers the same way.
7. Top with 2 tablespoons or more of the NSS Sauce and then the lettuce and bun top. Serve additional sauce on the side. The sauce is also a delicious topping for ripe, juicy tomatoes that can be served alongside your burger instead of on top. Enjoy.

NOT SO SECRET SAUCE

I love the sweet tanginess of this sauce. Use it to dress cucumbers and tomatoes, too!

4 teaspoons Dijon mustard, Grey Poupon preferred
4 tablespoons ketchup
2 tablespoons mayo
2 heaping tablespoons finely chopped cornichon
2 heaping tablespoons finely chopped sweet pickle

2 heaping tablespoons minced red onion
1 teaspoon white wine vinegar
Ground black pepper
Pinch kosher salt

1. Mix the mustard and vinegar in a small bowl. Season to taste with salt and pepper.
2. Let sit for 30 minutes, stir, and adjust seasoning to taste. Leftover sauce can be stored in the refrigerator for up to 3 days.





FINE WINES. ORGANIC VINES.

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