



ROBERT SINSEY VINEYARDS

BLANC, LOS CARNEROS 2022



100 years of life and 40 years of wine!

Two numbers: 40 and 100. As I write this, RSVnapa celebrates its 40th season, while my mother, Peggy Webber, marks her 100th year on this planet. Both milestones are achievements worth celebrating, and I assure you, many corks will be popped.

One hundred years is mind-boggling. My mother was born in 1925, into a world with no interstate highways, airlines just beginning to expand beyond mail and short passenger routes, the U.S. was headed toward the Great Depression, operators had to manually connect calls via switchboard, and indoor plumbing was still a rarity in many American homes.

The things she witnessed from 1925 to 2025 are astonishing: the rise of radio, movies, and television; World War II; the atomic age; the Korean War; the Vietnam War; conflicts in the Middle East; the assassinations of a President, activists, and candidates; and the first manned landing on the moon.

My mother was the daughter of a wildcat oilman who lost his fortune during the gas wars. She began working as a dancer in bars at just two years old to earn loose change for food. When she was sixteen, her father died, so she and her mother left Tucson on a train for Hollywood. She immediately landed work in radio, met the great Orson Welles, and went on to a distinguished career in dramatic radio, film, and television. She mastered voices and became known as the “scream queen” for her overdub work for Audrey Hepburn in *Wait Until Dark* (1967) and for starring in many other “B” horror movies. As a teenager, she voiced Ma Friday on Jack Webb’s *Dragnet* radio show, and she is the last surviving actor to have worked with both Alfred Hitchcock and Orson Welles.

At 100, she still believes she has unfinished business. She finds it difficult to comprehend how radio transitioned into the internet age—where amateurs can now build successful podcast careers—and that artificial intelligence may soon emulate voices once crafted only by skilled artisans. It’s a brave new world full of opportunity, but we all sense that something is lost when human spontaneity is stripped away from the creative process.

Although wine has existed for thousands of years, the industry has undergone dramatic changes over the past 40 years. When I started in this business, Napa Valley had only about 135 wineries; today, there are more than 550. The dominant grapes are now Cabernet Sauvignon and Chardonnay. In the 1980s, many more varieties were still planted throughout the valley, and fermentation often occurred in redwood and concrete vats instead of today’s temperature-controlled stainless steel fermenters. Small oak barrels were less common, and few wineries relied heavily on scientific methods or remedial techniques to refine wines. It was about place, craftsmanship, tradition, and a bit of luck. The land and the human element were the most influential factors in shaping a wine’s style. Often, the absence of strict scientific control and advanced fermentation technology meant that a wine’s character was dictated by its vineyard site rather than intervention. There was beauty in imperfection: most wines carried a distinct sense of place, with the environment leaving its imprint on the wine more than the winemaker did.



Technology has been both a blessing and a curse for the wine world. Today we can “fix” wines to match a desired flavor profile. While this has created more technically competent wines, it has also diluted individuality, as vintners chase ideals and trends instead of letting terroir speak for itself. Soon, artificial intelligence may even influence how we grow and make wine. As with my mother’s reflections on the loss of craft in the creative arts, something vital risks being lost in winemaking when human judgment and imperfection are replaced by machine precision.

As we step into this brave new world, RSVnapa has choices. We won’t completely shun technology—electric tractors, solar power, and some farm robotics are here to stay—but we are determined to preserve the human element in winemaking, crafting pure wines that remain inseparably connected to the land.

Winegrowing Notes

Pinot Blanc may not shout for attention, but it rewards those who listen. Grown on three of RSVnapa's organic, biodynamic, and regenerative vineyards, it thrives in living soils and under the cool Carneros skies that give it its lively edge and graceful backbone.

Harvested by hand at night, the fruit is treated gently from the start: whole-cluster pressed, slow-fermented at cool temperatures, and a rest on the lees just long enough to build character without losing finesse. After bottling, the wine takes its time, aging for a few years before release—emerging elegant, quietly confident, and unmistakably shaped by the land.

Tasting Notes

Pull the cork for an olfactory journey through an orchard at harvest—apples and pears up front, followed by a slow reveal of white blossoms and a whisper of wild herbs. The 2022 vintage carries the warmth of the season, delivering juicy, sun-ripened fruit, but Carneros' cool nights and foggy mornings snap everything back into focus with a clean, mouthwatering finish.

This is Pinot Blanc grown on RSVnapa's organic, biodynamic, and regenerative vineyards, so, in addition to being delicious, it's a reflection of living soils, healthy vines, and a thriving ecosystem. It's crisp enough to cut through rich dishes, generous enough to stand alone, and playful enough to keep a second bottle on hand. Keep it chilled, keep it close, and keep Blanc in rotation and at the ready to elevate every type of cuisine. (09/2025)



PURE JOY

There's something deeply satisfying about a savory pie. In the U.S., pie usually means sweet—but elsewhere in the world, it can just as easily mean buttery, salty, and gloriously savory. This onion, potato, and feta version, scented with herbs de Provence and sweet onions, falls firmly into the latter camp.

It's the kind of dish that works any time of day: warm from the oven with a glass of wine, room temperature alongside a salad, or even cold from the fridge, snatched for a quick breakfast on your way out the door. That's the joy of food like this—easy to make, versatile to serve, and always delicious.

Pinot Blanc is the natural partner here. Fresh and crisp yet layered with Golden Delicious apple, citrus, and a whisper of cream and honey from its time on lees, it brings lift and contrast to the pie's savory richness. Grown on RSVnapa's organic, biodynamic, and regenerative vineyards, Pinot Blanc isn't just a wine—it's a reflection of healthy soils and thriving ecosystems that bring vitality to the glass. Together, the pie and the wine create pure joy: flaky, buttery crunch meeting orchard-bright refreshment.

Of course, the recipe is just a starting point. Try swapping in spinach, mushrooms, sausage, or another cheese and let Pinot Blanc do the heavy lifting. Its versatility will shine no matter how you tweak the filling.

Until the next wine... *Maria*



ONION, POTATO, AND FETA PIE

This golden, flaky pie is fragrant with herbs de Provence and layered with potatoes, onions, and feta. It makes an easy appetizer or main dish alongside a salad or soup. It can be served warm or at room temperature, so it's perfect for a gathering. Pro tip: filo dries quickly, so have everything ready before you start layering.

1 ½ pounds small potatoes peeled and sliced one-eighth inch thick	1 5 ounces Greek-style feta cheese, crumbled
Kosher salt	4 large eggs, beaten
1 packet defrosted frozen filo pastry (about 9 sheets)	2 teaspoons dried herbs de Provence
6 ounces melted unsalted butter	Freshly ground black pepper
1 large sweet yellow onion, thinly sliced into wedges	

1. Preheat the oven to 400°F.
2. Bring a medium pot of water to a boil and salt well. Add sliced potatoes and bring back to a boil. Reduce heat to a simmer and cook for 7 minutes, drain in a colander and let cool. Do NOT rinse potatoes.
3. Line a 10" cast iron skillet with a 12" x 12" sheet of parchment paper. Brush the paper lightly with melted butter. Lay 1 sheet of filo pastry onto the buttered paper and brush gently with melted butter. Add a second sheet of filo dough at a 45 degree angle to the first and brush with butter. Add a third sheet of filo at a 45 degree angle and brush with butter. Press into the sides and bottom of the skillet well to form a shell. Let the edges of the filo hang over the sides of the skillet.
4. Top with one-third of the potatoes and press down. Sprinkle one-third of the onion evenly over the potatoes. Then sprinkle one-third of the feta over the onion. Sprinkle with ½ teaspoon of herb de province, one-third of the eggs, salt and pepper. Top with 3 sheets of filo positioned and buttered as before to cover the layer. Let the edges of the filo hang over the sides of the skillet.
5. Layer the potatoes, onion, feta, herbs de Provence, egg, salt and pepper as before on top of the filo then top with 3 sheets of buttered filo to cover the layer then repeat the potatoes, onion, feta, herbs de Provence, egg, salt and pepper. You will have three layers of potatoes.
6. Gently scrunch over the edges of filo towards the center to almost enclose it like a pie. This does not need to be perfect and flat as the ruffled pastry will go really nice and crispy in the oven.
7. Brush the surface with melted butter and sprinkle with some flakey sea salt and a little more herbs de Provence over the top. You can also trim away any excess paper.
8. Place the pan over a high heat on the stove top for 2 minutes to cook the bottom of the pastry.
9. Transfer to the preheated oven and bake for 20-25 minutes. Reduce heat to 350 degrees F and continue to bake until golden brown and the onions are tender, about 20 minutes more.
10. Remove from the oven and allow to cool for 10 mins before slicing.





FINE WINES. ORGANIC VINES.

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