



ROBERT SINSEY VINEYARDS

ORGIA, LOS CARNEROS, NAPA VALLEY 2019





ORGIA REDUX

by Rob Sinskey

A Trip Through Time

Bellies full after a leisurely Florentine lunch of Pici, Polpettine, Pollo Alla Griglia, Insalata, Spinaci, Pane e Olio d'Oliva, and a bottle or two of Ramato Pinot Grigio, the group decided it was time to take a nap. I, on the other hand, took advantage of the quiet time to write a story about Orgia.

Maria and I have been traveling for the past month, trying to pack it all in before we find ourselves grounded by the reconstruction of the old Wilding Farm structures and the downtown Napa tasting room and restaurant. But today, we are in Florence, Italy, guests of our good friends Lee and Cristina Hudson of Hudson Vineyards who, in turn, are guests of the Antinori family.

It is fitting we are back in the place it all began for Maria and I nearly thirty years ago. Not long after we met, Maria was sent off to a culinary program in Florence by her old employers and she asked me to meet her there. Without informing the other, we used this trip as a kind of audition to test our own rules of engagement. We were both looking for the same thing: an adventurous partner who travelled well - even without knowing the local language - and a person who lustfully enjoyed the world of food and wine. Italy sealed the deal.

I met up with her right as the program was ending, straight off the plane to a sendoff feast of pasta, vegetables and Florentine beef, seared in a bed of hot coals, all washed down with beautiful Tuscan wines. The next morning we left for our new temporary home, a restored stone barn in the hills above Sienna in an almost abandoned village called Orgia. It seemed fitting that we were in the town where an ancient secret Bacchanalian festival took place, where revelers ate, drank and indulged in uninhibited carnal pleasures. A few millennia later, the word "orgia" became "orgy"... appropriate because we spent the next week or so indulging in a gloriously, hedonistic orgy of Italian food, wine and, well, other pleasures! That experience left an indelible impression and we loved the fact that a town named Orgia was the beginning of our journey together.

Decades later, we decided to make a skin-contact, ramato-style, Pinot Gris inspired by the skin-contact wines of Northern Italy. We called it Orgia because this lustful wine celebrates life in its, beautiful, messy glory.

Orgia is made using the traditional ramato (Italian for copper) method, where the Pinot Gris grapes get a little extra skin contact time while fermenting. This process gives the wine its alluring copper hue and an intriguing flavor profile. Orgia doesn't take itself too seriously but it does deliver seriously good taste.

Winegrowing Notes

The Southern Carneros region is the ideal place to grow Pinot Gris. The cooling winds from the bay allow the grapes to ripen slowly, letting the skins develop a beautiful copper/rust hue and complex flavors while maintaining a fresh crispness. The fruit from RSVnapa's organically farmed vineyards are night-picked to maintain freshness, then delivered to the cellar in the wee hours of the morning where half is whole-cluster-pressed and the other half is fermented on the skins for two weeks. The wine is both enticingly aromatic and texturally complex.

Tasting Notes

Organically farmed Pinot Gris from RSVnapa's Carneros vineyards has a stunningly beautiful copper hue, a clue that this isn't your everyday Pinot Grigio. This well-crafted libation is not an overly funky orange wine but is more like an enlightened old-world classic that makes an elegant, aromatic first impression with aromas and flavors of apricot skin, pear and citrus peel, with a bouquet that is shy with an inviting intrigue. A sip reveals an unexpected burst of flavor - tangerine, white mulberry, pear and peach - balanced by a touch of sea salt minerality that finishes with a touch of fine tannin for a wine with impeccable balance. A wine for all seasons and flavors, it can be paired with almost anything but thrives with all sorts of raw and cooked seafood, fresh summer vegetables and herbs, caprese and Greek salads, charcuterie, noodles from all countries, risotto, pizza, fish tacos, and all things pork... with a special affinity for BBQ ribs. (06/2024)



PICKLED

Pickled - a loaded word of many meanings. My favorite definition involves harvesting vegetables during the bounty of their season and pickling them so they can be enjoyed throughout the year. The memories of summer, spring, winter and fall come flooding back every time a jar is opened.

Pickles, whether they be sweet, spicy or vinegary, always find their way to the winery table. Adding Wilding Farm to the RSV mix has added a lot more vegetables to our lives. We eat as many as we can fresh and the rest is pickled, pureed or frozen for later use. Nothing goes to waste.

Do not fear the pickle with wine. While you can certainly eat forkfuls of pickles on their own, most of the pickles we serve add spark to complete an enjoyable meal. Pickles are delicious when served with grilled and cured meats, fried fish, grilled fish, game, poultry and all types of cheese. Add them to a sandwich on crusty, toasted homemade bread or a big salad for a burst of brightness. When you serve pickles, reach for a refreshing bottle of wine, like Orgia. It has enough texture and acidity to go head to head with any pickle. The unique character of Orgia can get you out of a pickle when pickles are on the menu.

I've included some of my favorite pickle recipes below. Make a jar or two. You don't have to make huge volumes - unless you're drowning in a bountiful harvest. Play around with different vegetable and spice combinations. Use jars or another container. Just be sure to store your finished pickles in the refrigerator. If you want to make them shelf stable, use official pickling guidelines to keep things safe. Enjoy a glass or two of Orgia while you're pickling but be careful... Orgia is so quaffable, the vegetables might not be the only thing that ends up pickled!

Until the next wine...

Maria



SWEET PICKLES

HOT SWEET SPICED PICKLED CARROTS

Yield: 2 pints

4 large carrots, peeled and thinly sliced into rounds
1 small red onion, peeled and sliced thinly
1 recipe Basic Sweet Pickle Liquid, recipe below
½ teaspoon whole coriander seed

¼ teaspoon whole cumin seed
1 dried bay leaf
½ teaspoon hot red pepper flakes

1. Divide the carrots and onions between 2 pints jars. Pack them in.
2. In a small pan, bring the basic sweet pickle liquid to a boil.
3. Stir in the coriander, cumin, bay leaf and hot pepper flakes.
4. Divide evenly between the two jars. Screw on lid tightly.
5. Turn jars over and cool on counter to room temp then store in the refrigerator for up to 1 month.

CAULIFLOWER AND SWEET RED PEPPER RINGS

Yield: 2 pints

4 mini sweet red peppers
4 cups loosely packed cauliflower florets
½ small red onion, thinly sliced
1 recipe Basic Sweet Pickle Liquid, recipe below
⅛teaspoon ground Turmeric

¼ teaspoon celery seed
1 teaspoon whole yellow mustard seed
1 dried or fresh bay leaf
½ teaspoon hot red pepper flakes

1. Cut the tops off the peppers. Remove the seeds and slice into ⅛ inch thick rings.
2. Divide the cauliflower, peppers and onion evenly between 2 pint jars. You can pack them in.
3. In a small pan, bring the basic sweet pickle liquid to a boil.
4. Stir in the turmeric, celery seed, mustard seed, bay leaf and hot red pepper flakes.
5. Immediately pour over the vegetables in the jars. Divide evenly between the two jars. Screw on lid tightly.
6. Turn jars over lid side down, and cool on counter to room temp then store in the refrigerator for up to 1 month.

BASIC SWEET PICKLE LIQUID

Yield: Enough for 2 pints of pickles

¼ cup kosher salt
2 cups white vinegar

1 ¼ cups water
¾ cup sugar

Place all of the ingredients in a small pan and bring to a boil. Reduce to a simmer and stir until all of the solids are dissolved. Remove from heat and reserve at room temperature.

Note: Any leftover pickling liquid can be stored in a tightly sealed jar in the refrigerator for up to 1 month.

VINEGAR PICKLES

DILLED CUCUMBERS

Yield: 1 pint

1 large (1 pound) English cucumber
2 large bushy fresh dill sprigs
1 ¼ cup Basic Vinegar Pickle liquid, recipe below
¾ teaspoon dill seed

¾ teaspoon whole yellow mustard seeds
½ teaspoon hot red pepper flakes
2 whole garlic cloves, peeled and trimmed

1. Slice the cucumber into ⅛ inch thick rounds.
2. Pack the cucumber, fresh dill and garlic into a pint jar. You can really pack them in.
3. In a small pan, bring the Basic Vinegar Pickle liquid to a boil.
4. Stir in the dill seed, mustard seed, and hot red pepper flakes.
5. Immediately pour over the cucumbers in the jar. Screw on lid tightly.
6. Turn the jar over lid side down, and cool on counter to room temp then store in the refrigerator for up to 1 month.

GREEN BEANS AND SWEET RED PEPPER STRIPS

Yield: 1 pint

½ pound green beans, trimmed
1 medium red bell pepper, seeded and cut into ½ inch thick strips
½ small red onion, sliced into very thin wedges

½ recipe Basic Vinegar Pickle Liquid, recipe below
1 teaspoon whole yellow mustard seed

1. Pack the beans, pepper strips and onions into the jar so they are standing on end.
2. In a small pan, bring the basic vinegar pickle liquid to a boil.
3. Stir in the mustard seed.
4. Immediately pour over the vegetables in the jar. Screw on lid tightly.
5. Turn the jar over lid side down, and cool on counter to room temp then store in the refrigerator for up to 1 month.

BASIC VINEGAR PICKLE LIQUID

Yield: Enough for 2 pints of pickles

1 ½ cup white vinegar
1 cup water

¼ cup kosher salt

Place all of the ingredients in a small pan and bring to a boil. Reduce to a simmer and stir until all of the solids are dissolved. Remove from heat and reserve at room temperature.

Note: Any leftover pickling liquid can be stored in a tightly sealed jar in the refrigerator for up to 1 month.



FINE WINES. ORGANIC VINES.

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