

PINOT NOIR THE HALF BOTTLE

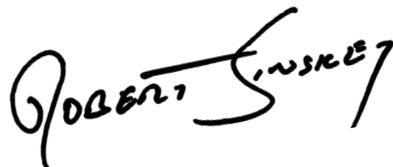


Just a Little Bit... is all you need!

The biggest changes rarely begin with grand gestures. It's the small stuff, those almost imperceptible tweaks, that shift the whole system. Move the sheep, pull back on tilling, let a patch of cover crop run wilder... and suddenly the soil is breathing easier. A single adjustment becomes a chain reaction, and nature responds.

Sometimes a little bit is a lot, or it's just right. Take half-bottles of Pinot Noir. They look humble enough, but small vessels can hold big stories. Inside them are decades of intention. Way back when phylloxera returned in the 1980s, we decided it was time to change our strategy from trying to conquer nature to striking a deal with nature. We would encourage nature to do what it does best: achieve balance.

We started with little steps — employing cover crops, applying compost teas, reducing tillage. The results inspired us to go further with biodynamic practices that encouraged larger, healthier populations of microbes and mycorrhizae that would, in turn, break down raw organic materials into nutrients and shuttle them to the vines when needed. The vines became healthy enough to fend off attacks from the dreaded root louse and became more resilient to extremes in weather. Not only did we end up with healthier soil, vines, and environment, it provided us with fruit that took little but attentiveness to craft into elegantly superlative wines.

A handwritten signature in black ink that reads "Robert Sinskey". The signature is written in a cursive, flowing style with a long horizontal line extending from the end of the name.


20  19

ROBERT SINSEY VINEYARDS

PINOT NOIR

LOS CARNEROS - NAPA VALLEY

276 BARRELS PRODUCED

PRODUCED & BOTTLED BY ROBERT SINSEY VINEYARDS
NAPA, CALIFORNIA USA  ALC. 13.8 % BY VOL.

PINOT NOIR, LOS CARNEROS, NAPA VALLEY 2019

This wine is a mosaic of small decisions that add up to clarity, honesty, and beauty. The 2019 Pinot Noir glides between brightness and depth: red plum, cherry skin, hibiscus, and a whisper of forest floor, all wrapped in soft tannins and a lifted, mouthwatering acidity. It's elegant without being precious, savory without being heavy, and perfectly suited to a dish with layers of flavor.



WINEGROWING NOTES

2019 was a year when “just a little bit” made all the difference. Winter rains recharged the soils, and the season settled into the kind of steady, cool-morning / warm-afternoon rhythm that Carneros does best. No drama, no heat spikes — just a long, measured glide toward ripeness.

RSVnapa’s organic, regenerative vineyards, now decades into low-impact farming, responded beautifully. A little more cover crop, a little more grazing, a little less disturbance, and the microbes and mycorrhizae did what they always do when we get out of the way: they fed the vines what they needed, when they needed it.

The fruit came in vibrant and balanced. Hand-harvested, native-yeast fermented, and aged with a light touch of French oak, the 2019 Pinot Noir carries the quiet confidence of a season that grew on small, steady decisions.

A LITTLE LEEWAY

If you'd asked me what to pair with our Carneros Pinot Noir, a Cuban sandwich wouldn't have been at the top of my list. Normally I look for classic inspiration. Herb roasted game birds and chicken, pasta or risotto redolent with cheese and mushrooms and bacon-flecked coq au vin come to mind - but a sandwich, heck no. When I gaze upon a cute half bottle of our Carneros Pinot sitting on the kitchen counter, high-lighted by a ray of sunshine, it gives me a sense of delight and the urge to play; and, without the commitment of a whole bottle, why not play along.

Should you undertake the following recipe(s) - you will be playing with your food quite a bit! Your reward is a crusty, soft roll stuffed with juicy tender pork, delightfully sweet and melting Swiss cheese, smoke from a bit of ham, a spike of yellow mustard and the crunch and punch of a vinegar kissed dill pickle. It sounds weird on paper but boy oh boy when you take that first bite, all seems right with the world. Wash it down with a sip of pinot and your future will suddenly seem brighter.

Until the next wine...

Maria



CUBAN SANDWICH

A good Cuban sandwich really scratches your itch if you're a fan of succulent pork, melted cheese and the pop of pickle and mustard. I love to make my own Cuban bread for these sandwiches. They're easy to make and can be baked and frozen weeks in advance of your Cubano fix. Use leftover roasted pork or dive in deep and make the Cuban Mojo Pork to really make a heavenly toasted sandwich. For vegetarians, substitute marinated grilled Portabello mushrooms or any sautéed mushroom for that matter. Serves 6

3 loaves Cuban bread*, 10" length or ciabatta

Yellow mustard, to taste

12-15 long slices dill pickle

18 thin square slices Swiss cheese, cut in half into triangles

30 thin slices roast pork (shoulder or tenderloin),
see Cuban Mojo Pork Shoulder Recipe

12 thin slices smoked ham

Softened butter

1. Cut the bread in half lengthwise. Spread a thin layer of yellow mustard on the cut sides.
2. Top cut bread halves with 6 triangles each of swiss cheese.
3. Top the bottom half of bread with 4 to 5 long slices of dill pickle, 10 slices of roast pork, 4 slices of ham. Close the sandwich with the top half of the bread. Spread the top of the bread with butter.
4. Heat a skillet, griddle or sandwich press over medium-high heat. Add the sandwich buttered side down and spread the bottom of the bread with butter. Place a heavy weight on top of the sandwich, like a cast iron sandwich press, to press the sandwich.
5. Cook for about 4-5 minutes, flip and cook until the cheese is melted, and the bread is toasted, 4-5 minutes more. If bread is toasting too quickly reduce the heat.

**Find the recipe—and more of Maria's irresistible originals—at robertsinskey.com/recipe/cuban-bread/.*



CUBAN MOJO PORK SHOULDER

This pork shoulder needs to marinate overnight before slow-cooking, but the result is a juicy spice infused shoulder tangy with citrus juices that's perfect for Cuban sandwiches or as a main dish to accompany sides of your choice. Serves 8 to 10

8 cloves garlic	1 teaspoon ground cumin
½ medium Spanish or yellow onion	½ teaspoon freshly ground black pepper
4 to 6 pounds bone-in or boneless pork shoulder	1½ cups bottled or freshly squeezed sour orange juice or ½ cup lemon juice, 1 cup orange juice
1 tablespoon dried oregano	
1 tablespoon kosher salt, plus more as needed	

1. Smash 8 peeled garlic cloves. Thickly slice the onion. Reserve.
2. Place 1 tablespoon dried oregano, 1 tablespoon kosher salt, 1 teaspoon ground cumin, and ½ teaspoon black pepper in a small bowl and stir to combine.
3. Pat pork shoulder dry with paper towels. Trim off any excess surface fat if desired. If the shoulder has a bone, use a sharp knife to expose both sides of the bone and allow the marinade to penetrate the shoulder.
4. Use a paring knife to cut 8 small slits into the pork 1 to 2 inches deep. Stuff a garlic clove into each slit.
5. Place the pork shoulder in a large bowl. Slowly pour the citrus juice over the pork, making sure some of it gets into the slits. Use your hands to rub some of the juice into the pork, including the sides and bottom.
6. Use your hands to rub the seasoning all over the pork until well-coated. Top the pork with the onion. Cover and refrigerate at least 8 hours or up to overnight, flipping the pork once. You can also seal the shoulder in a large zip lock bag.
7. The following day remove the pork from the marinade. Reserve all of the liquid and onion.
8. Preheat the oven to 350 degree F. Heat a large Dutch oven over medium heat. Add the pork shoulder fat side down. Cook until fat exudes, and pork is browned. Turn over with tongs and pour all of the marinade over the pork. Bring to a boil, cover and place in preheated oven. Cook for 1½ -2 hours until the pork is fork tender and pull easily away from the bone. Note: pork can also be cooked in a slow cooker for 8 hours on low setting.
9. Remove the lid from the Dutch oven and let the pork cool for 40 minutes in the liquid.
10. Remove the pork from the Dutch oven and let drain on a rack set over a sheet pan for 20 minutes.
11. Strain the juices into a medium saucepan and skim off the fat. Bring to a boil. Reduce the heat to a simmer and simmer until the juices are reduced by half.
12. Heat the broiler.
13. Grab the bone and twist to remove it from the meat. Cut the shoulder into 2 equal pieces and place on an unlined sheet pan. Brush with the reduced juices and broil until bubbling. Brush again and repeat two more times until the pork is caramelized.
14. If using for Cuban sandwich, cool and refrigerate before slicing to firm up. Otherwise serve as a main dish with rice, beans and lime on the side.



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