

A tall, slender, dark glass wine bottle stands on a wooden surface in a kitchen. The bottle is the central focus, with a yellow label at the bottom. The background is a blurred kitchen with stainless steel appliances and a green wall. The lighting is soft, highlighting the bottle's shape and the label's text.

BORDERLESS PINOT BLANC

Aged to be Opened
Magnum Edition

Pinot Blanc

Les Carreres



2015

Robert Sinskey Winery

BORDERLESS PINOT BLANC

Aged to be opened — Magnum edition

Pinot Blanc, whether young or aged, is perfectly at home on a traditional wine table, but that's only part of the story. Grown in California and influenced by diverse terroirs, it easily steps outside tradition and pairs well with cuisines where wine wasn't typically expected—foods with layered flavors, often based on broth, rice, vegetables, herbs, and fermentation.

This Pinot Blanc pairs well with the delicacy of Japanese cooking. It works just as naturally with food from Vietnam, where savory depth and spice matter more than heat, or with Thai dishes, where sweetness, salt, and herbs all share the stage. It is equally comfortable alongside food from Turkey or Lebanon, built on grains, olive oil, yogurt, vegetables, and slow cooking. There is also an opportunity to pair this wine with simple vegetarian cooking that relies on technique rather than richness. Time has given this wine a savory, settled quality that makes it adaptable. It does not push. It respects salt and umami and is comfortable with a little funk, a little tang, and plenty of texture.

The magnum format plays a subtle yet vital role. Aging in a magnum slows everything down, allowing the wine to develop without losing its balance. Nothing stands out, and nothing falls apart. It opens gradually, stays steady throughout the meal, and feels just as enjoyable at the end of the night as it did at the beginning.

This wine shows up ready to enjoy. It was aged in the RSVnapa cellar to be ready upon arrival for you to open with classic cuisine or with food that never expects wine at all. Open it with whatever is on the table and watch borders disappear. That is the pleasure of a Pinot Blanc that has been given time, space, and patience.

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



Pinot Blanc

Los Carreros



Winegrowing Notes

This wine comes from three of RSVnapa's organically farmed vineyards in the Carneros region of Napa, a place that produces some of the most delicious Pinot Blanc anywhere in the world. RSV farms these vineyards organically using methods based on the principles of biodynamic farming developed by Rudolf Steiner. It is a farming approach aimed at "healing an ailing earth" by overcompensating for farming's destructive nature with techniques that embrace natural systems. The goal is simple: grow fruit that tastes like where it comes from and does not need intervention to become great wine.

Tasting Notes

2015: Pale straw in color and clear in the glass. Aromas are fresh and subtle, with stone fruit, citrus peel, green apple, and ripe pineapple. Savory notes come forward alongside hints of gentle creaminess, soft spice, herbs, and stone. It is mouth-watering and steady, showing energy without sharpness and texture without heaviness. It shines with food and becomes more interesting as the meal progresses. The finish is long, even, and quietly persistent. Released from the cellar with purpose more than ten years after bottling, this is a vintage Pinot Blanc with a settled, confident character and broad appeal. It is aged to be opened.

2016: A shimmering reminder that there are other white wines besides Sauvignon Blanc and Chardonnay. Fruit notes lean toward apricot, Meyer lemon, golden apple, and melon, with layers that refresh and make you want to take a bite, then a sip... and repeat! This perfectly aged Pinot Blanc in a Magnum exudes the elegance only a well-crafted white wine can. The mellowed fruit is complemented by a nutty toastiness that adds depth and complexity, contrasting with its mouthwatering crispness.

Eat, Drink, Repeat!

Rob beautifully summarized the friendly character of our Pinot Blanc with cuisine from many cultures, so I don't need to repeat how delicious this dry wine is. However, many people believe that an off-dry, slightly-sweet wine is needed to balance the spice in many Asian dishes. That's unfortunate for both the wine and the food. This pairing shows that a bright, crisp, dry white wine pairs wonderfully with a bit of spice.

Until the next wine...

Maria

TOM YUM SOUP

Once your ingredients are assembled, this soup is a breeze to make. It can be easily adapted for vegetarians by substituting vegetable stock and tofu for shrimp stock and shrimp. Pink Salt Kitchen makes a vegan Thai chili paste that is a delicious substitute for regular paste. Add more vegetables if you like. Serves 4

4 cups shrimp stock (recipe follows) or unsalted chicken stock	7 ounces white mushrooms, sliced thinly
12-15 medium or large shrimp, head-on, shell-on if making shrimp stock	¼ cup Thai chili paste, NOT sweet chile paste, see note
2 stalks lemongrass, bottom half only, smashed until broken and cut in 2 inch pieces	3 tablespoon fish sauce
6 makrut lime leaves, formerly named Kaffir	½ cup fresh lime juice
8 slices galangal	2 teaspoons granulated sugar
2-5 Thai chilies, to taste, pounded into a rough paste or finely minced	Chopped cilantro for garnish
	Jasmine rice for serving

1. Add the stock, lemongrass, galangal, chilies and mushrooms to large pot.
2. Grab the lime leaves and twist them with your hands to bruise, then tear them into chunks, discarding the center ribs, and add to the pot. Bring to a simmer, and simmer for about 5 minutes.

Note: The galangal, lemongrass and makrut lime leaves are traditionally left in the soup

as garnish but are not meant to be eaten. Make sure you let your guests know not to eat the herbs or remove them after they're done infusing.

3. Turn the heat up to bring the soup to a boil. Place the Thai Chili paste into a small bowl. Ladle a little bit of the broth into the Thai chili paste and stir to loosen it so it will dissolve more easily into the soup; pour it into the soup.

4. Add the fish sauce and the shrimp to the pot. Cook the shrimp until they're halfway done, 30-50 seconds depending on the size, then turn off the heat and let the residual heat cook the shrimp completely; another minute or so.

5. Add the lime juice and taste and adjust the seasoning to your liking. It should lead with sour but have enough sweetness to balance. If it tastes too sour, add the sugar.

6. Stir in the cilantro leaves and serve with jasmine rice. You can serve the rice on the side or put the rice in the soup if that's what you prefer.

Note: Thai chili paste or nam prik pao is a dark red, oily paste that is sweet and savory. Do not confuse it with the sweet Thai chili dipping sauce. You may also find tom yum paste, which is an instant soup paste and cannot be used in this recipe.

SHRIMP STOCK

Shrimp shells and heads from Tom Yum recipe ¼ cup finely chopped onion
1 tablespoon neutral oil ¼ cup finely chopped daikon

1. Place the shrimp heads and shells into a stock pot along with the oil and the daikon and onion, if using. Sauté over medium high heat, pressing out any tomalley from the shrimp heads with your spatula.

2. Once the bits that are stuck to the bottom of the pot start to brown and smell wonderfully like grilled shrimp, deglaze with 5 cups water and scrape all the bits off the bottom of the pot. Bring to a simmer, then simmer for 5 minutes.

3. Use a wire skimmer to scoop out the shrimp shells and discard - if bits of veggies remain in the soup, that's fine. Measure the amount of stock, keeping in mind that you will need to have 4 cups (960 ml) for the next step. If you're short, add water; if you have a little more, that's fine.



 PINOT BLANC

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