

CAPA VINEYARD PINOT NOIR



BEARING WITNESS

To a Place in Time

It has been almost four decades of bearing witness on Capa Vineyard. Each year captured in liquid and framed in a bottle. A record of place and time.

It has never been about growing or making a perfect wine. It has always been about crafting a true one. A wine that tells the story of the weather that came before, decades of soil-building, nurturing a biodiverse environment, and the celebration of life.

Capa Vineyard Pinot Noir comes from the home vineyard. Yes, the vineyard was named after my dog. He was with me through the winery's startup, my constant companion for sixteen years, and now rests at the top of the vineyard that bears his name.

But Capa, the dog, was named for Robert Capa, the photojournalist who understood that truth can't be revealed from a safe distance. He moved toward uncertainty, danger, consequence, and the human moment before it disappeared. His photographs were raw and unflinching, asking us to look closer.

Vineyards and wine are not as immediate as documentary photographs. They reveal meaning only after the fact. Each vintage is a document, a record of fog and sun, wind and soil, bloom and harvest, sheep in the rows, and hands making decisions that can be judged only years later. We do not get to retouch the season.

Did we choose the right cover crop? Did we prune the vines to carry the right amount of fruit for the season ahead? Did we pick at the right time? So many decisions are little more than educated guesses, guided by experience, instinct, and hope. All we can do is farm to the best of our ability, listen closely, and try not to get in the way.

Capa Vineyard has never been a place of certainty. It asks us to take risks and have faith: to farm organically, biodynamically, and regeneratively; to trust Pinot Noir in a place that does not make the same wine twice; to let the vineyard speak even when the vintage is not convenient.

A photograph fixes a moment. Wine releases one slowly. This bottle is Capa Vineyard in 2019, not an idea of the place, but the place itself, revealed through fruit, stem, skin, soil, patience, and time.

A handwritten signature in black ink, reading "Robert Sinskey". The signature is fluid and cursive, with the first name "Robert" written in a slightly larger, more prominent script than the last name "Sinskey".



Pinot Noir, Capa Vineyard, Los Carneros, Napa Valley 2019

The 2019 Capa Vineyard Pinot Noir is a document of one conscientiously farmed vineyard. One place, one season, one slope facing south into the sun. The fruit moves toward Santa Rosa plum, cherry skin, hibiscus, orange peel, dried rose, warm spice, and a quiet note of black tea. There is depth but not weight. The wine holds its shape through mouthwatering crispness, supple tannin, and modest alcohol. It is balanced, savory, lifted, alive, and true to the place that shaped it.

Winegrowing Notes

Capa Vineyard, planted in 1992, is farmed organically, biodynamically, and regeneratively. The 2019 season settled into the steady rhythm that makes Carneros ideal for Pinot Noir: cool mornings, warm afternoons, and chilly evenings. There were no punishing heat spikes, just a long, even march toward ripeness. The Sonoma fires came late and did not affect the grapes.

Decades of low-impact farming, cover crops, grazing sheep, low-tillage, and composting have transformed what was once a neglected junkyard into a jewel of a vineyard. The soil's tilth, rich with microbes and mycorrhizae, fed the vines what they needed, when they needed it.

The fruit was hand-harvested at night, then destemmed and gently crushed before a long “feral-yeast” fermentation. The wine was hand-punched and cap-irrigated, then aged for one year with a light touch of French oak. The result is a deeply complex Pinot Noir, counterbalanced by bright, spicy red fruit, fine tannins, and the structure to unfold over time in the glass or the cellar.



GO SLOW

A wild mushroom risotto made with red wine is one of those dishes where a few earthy, savory ingredients turn into something unexpectedly luxurious. Red wine changes the character of the risotto completely compared with the more common white-wine version: it gives the rice a deep burgundy tint, richer aroma, and a slightly tannic edge that pairs especially well with mushrooms.

The process is slow but simple. The transformation happens when the wine is added just after toasting the rice. A dry red like Pinot Noir adds cherry, plum and dark berry fruit notes and acidity that balance the buttery richness. Heavier wines can overpower the dish, so something elegant usually works better than ultra-bold. Naturally, risotto paired with the same red wine used in the recipe works best, since the flavors echo each other rather than compete.

Texture matters as much as flavor. Proper risotto should spread gently on the plate rather than sit stiffly. Italians sometimes describe it as *all'onda* — “like a wave.” The final step, called *mantecatura*, is where butter and grated cheese are stirred in off the heat to emulsify everything into a glossy finish.

The overall flavor profile becomes earthy, wine-dark, savory, and slightly sweet from the onions and reduced wine. It feels rustic and refined at the same time — the kind of dish associated with cozy evenings, candlelight, and slow cooking.

Until the next wine...

Maria



MUSHROOM RISOTTO

The classic rice choice for risotto is Arborio Rice but getting your hands on Vialone Nano rice will really add a beautiful texture because of its uniquely shaped, sturdy grain. Rice grown specifically for risotto is a must. The starch found in these short barrel shaped grains, releases slowly while cooking and stirring, a creamy texture is created without needing actual cream.

The mushrooms are the foundation. A mix usually works best. Choose Cremini mushrooms for a meaty base, Shiitake for smokiness, Porcini (especially dried) for intense woodland flavor and/or Oyster mushrooms for delicate texture.

A cautionary note: As the rice begins to thicken it has a tendency to spit hot starchy liquid, which can be painful. Use a long thick wooden spoon or paddle to take your hand as far away from spitting range as possible. While this will not prevent the spitting, it should reduce your pain.

Serves 4 as a main course

1½ pounds assorted wild and/or domesticated mushrooms (see Headnote)	6 to 8 cups chicken stock
Extra virgin olive oil	6 tablespoons unsalted butter, divided
1 large shallot, peeled, trimmed and minced	1 small yellow onion, peeled and finely diced
1 medium clove of garlic, peeled, trimmed and minced	1 cup dry red wine
Sea salt	2 cups Vialone Nano Rice, may sub Carnaroli or Arborio rice
Freshly ground black pepper	1 tablespoon chopped Italian parsley
	Grated Parmesan

Note:. The mushroom ragout can be made a day or two ahead of time and then reheated to add to the rice.

1. Clean the mushrooms thoroughly. Wash quickly by swishing in a bowl of cold water until all the dirt is removed. Repeat several times if necessary, until dirt no longer falls to the bottom. Drain well. Trim stems and slice or pull apart the cleaned mushrooms with your fingers into bite-sized pieces.

2. Heat a large sauté pan over high heat; add 2 tablespoons of olive oil and then the mushrooms. Sauté the mushrooms until they are golden, and their juices are almost dry, 5 to

10 minutes. Stir the shallots and garlic into the mushrooms (be sure to reserve equal amounts for the rest of the mushrooms) and season the mixture with salt and pepper to taste. Reserve them at room temp until ready to be used within an hour or two or, if you prepare them in advance, cover and store them in the refrigerator. Reheat the cold mushrooms before adding to the risotto.

3. Bring the stock to a boil in a large pot and reduce to a simmer.

4. Heat a large heavy bottomed saucepan over medium high heat, add 4 tablespoons butter and cook until it is lightly browned and bubbling. Add the diced onion and sauté until it is translucent, about 4 minutes. Season with 1 teaspoon of salt and a few grinds of black pepper.

5. Add the rice and stir until it is thoroughly heated and starting to toast. Add the wine and bring everything to a boil while stirring constantly. Stir until the wine is completely absorbed by the rice. Set the timer for 12 minutes.

6. Using a 6-ounce ladle, add the simmering stock into the rice one ladle at a time, stir the rice constantly while adding the stock. Add more stock as the rice absorbs the liquid. When the timer goes off, stir in the warm mushrooms and continue cooking for 6 to 8 minutes, stirring constantly. I prefer my risotto with a little tooth so I cook it a little less. The grains should be silky and slide easily over one another when a spoon is drawn through. If this is not the case, add a little more stock to loosen them up. The rice should have enough liquid so that the texture is creamy. If the rice is not cooked enough the texture will be starchy and crunchy. If the rice is overcooked the grains will be bloated and stick together. Add more liquid until it reaches the texture you desire. Fold in ½ cup parmesan and remaining 2 tablespoons of butter. Add the chopped Italian parsley immediately before serving.

7. Garnish with a little grated Parmesan and serve with additional Parmesan on the side. The rice should be served soon after it has finished cooking otherwise it will continue to cook and become overcooked and clumped together.



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Robert Sinskey Vineyards & Wilding Farm
4059 Old Sonoma Road Napa, CA 94559
707.944.9090 robertsinskey.com