

ROBERT SINSKEY VINEYARDS

ORGANIC. BIODYNAMIC. REGENERATIVELY GROWN.



Abraxas, Vin de Terroir, Los Carneros 2023
PUT A CORK IN IT



PUT A CORK IN IT...

2023 Abraxas!

Well... after years of sealing Abraxas with a glass Vinolok, we are putting a cork in it.

The glass closure had become part of the Abraxas lore. It was clean, unexpected, and just elegant enough to suit the wine. Unfortunately, getting them became increasingly difficult. Eventually the manufacturer told us that if we wanted another run, we would need to buy something close to a ten-year supply.

That seemed like a lot of glass to stack in a warehouse on faith. So, for the first time since 2004, Abraxas is back under cork. The closure may be changing. The idea behind the wine isn't.

Winecrafter Jeff Virnig and I planted the Scintilla Sonoma Vineyard in the late 1990s with Abraxas specifically in mind. We planted Riesling, Pinot Gris, Pinot Blanc, and Gewürztraminer together in Carneros because I wanted to make a wine of place rather than a wine defined by a single variety.

The idea was fairly simple. Each variety would contribute its own character as the vintage allowed. The cuvée could adapt to the vintage so the winemaker wouldn't have to force the vintage to conform to the wine. Together, the four varieties could make something more interesting than any of them could apart. A wine for the table.

At the time, it seemed mildly eccentric and contrarian. That was part of the fun. More than two decades later, the idea makes even more sense to me. A vineyard is not a factory. Every year is different. One variety may thrive while another struggles. One may bring aroma, another texture, another acidity, another depth. The proportions can shift, but the place remains the constant.

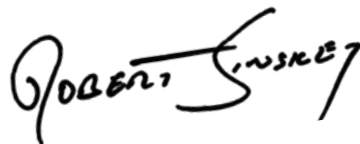
That is Abraxas.

We farm the vineyard organically, biodynamically, and regeneratively, with the same general unwillingness to beat nature into submission that informed the wine from the beginning. The goal isn't to make the same wine every year. It is to let the vineyard tell us what kind of Abraxas that year wants to become.

Maybe that is why it has always been such a good wine for the table. It isn't trying to prove anything. It is bright and elegant, with enough going on to pair with all kinds of the foods you love. Sommeliers get it. Chefs love it. People who have never heard of an Alsatian Vin de Terroir drink it and ask for another glass.

Which, in the end, is a better measure of success than most of the ones the wine business has invented.

So the 2023 has a cork. We'll miss the glass cap but at least you know what to do. Pull it. Pour it. Drink it. Pair it. And if you don't finish the bottle, put a cork in it!

A handwritten signature in black ink, reading "Robert Sinskey". The signature is fluid and cursive, with the first name "Robert" and last name "Sinskey" clearly legible.

Abraxas, Vin de Terroir, Los Carneros 2023

Eccentric and contrarian from the beginning, Abraxas is the wine you never knew you needed. Riesling, Pinot Gris, Pinot Blanc and Gewürztraminer are grown together in a single Carneros vineyard, farmed organically, biodynamically and regeneratively, to make a wine of place rather than a wine defined by any one variety.

The 2023 opens with jasmine, honeysuckle and fennel pollen, followed by Meyer lemon, bergamot and crisp green apple, with a long thread of white tea running through the finish. A lovely softness runs through the mid-palate, balanced by juicy crispness and a fine mineral line that keeps the wine bright, mouthwatering, and long.

Each of the four varieties brings something different to the whole, allowing the blend to respond naturally to the vintage rather than forcing the vintage to conform to the wine. The result is aromatic, textured, and unusually versatile at the table. It has the structure to age beautifully, but there is no particular reason to wait.

Abraxas has always been a wine for food... distinctive enough to be interesting, adaptable enough to work with just about anything on the table, and difficult to fit into a conventional box. (10/2026)

Winegrowing Notes

The 2023 growing season gave Abraxas exactly the kind of year it was planted for. Small crops and a long, cool season allowed the four varieties to take their time, ripening on their own schedules rather than ours.

Harvest stretched from September 28 through October 8 as Riesling, Pinot Gris, Pinot Blanc and Gewürztraminer reached the point where each had something worth contributing to the whole. All of the fruit was whole-cluster pressed, with some lots of Riesling co-fermented with Gewürztraminer, bringing the varieties together from the beginning rather than simply assembling them at the end.

The cool season preserved brilliant acidity while keeping the finished wine at a modest 12.5% alcohol. Crisp, focused and alive, the 2023 is a particularly good example of the original Abraxas idea: let each variety respond to the year, then let the vineyard do the talking.



UNTRADITIONAL TRADITION

The classic New York-style egg roll — massive, thick-skinned, and bursting with crispiness from the fryer — paired with invigorating Asian hot mustard, is a New York culinary tradition that first took flight in the 1930's and is cherished by New Yorkers to this day. Unlike traditional delicate, thin-skinned spring rolls, a true New York-style egg roll is an untraditional American heavyweight meant to satisfy a craving that can't be satisfied by anything else.

The thick bubbly wheat wrapper densely packed with a savory, seasoned mix of shredded cabbage, celery, carrots, and generous chunks of roast pork (char sui) and shrimp, begs to be eaten with one hand. Paired with sinus-clearing Asian hot mustard, egg rolls have been a culinary rite of passage for decades for those who grew up in New York. Of course because of its deliciousness, the religion of the egg roll spread like wildfire across the US allowing others to experience the same rite.

The heat of the mustard is key to counter-balance the heft of the filling. Made simply from mustard powder and water, Asian hot mustard delivers an immediate, sharp, horseradish-like kick that hits right behind the nose and provokes an immediate flood of tears.

Egg rolls are an unlikely pairing for wine. Whenever I think of an “unlikely” pairing my mind immediately turns to Abraxas. Abraxas is the hero wine for all of my unlikely pairings – artichokes, asparagus, spicy heat and smoked meat.

An egg roll? Bring it on!!! Abraxas, an untraditional, traditional wine sings loudly with these hefty packets of goodness. A Chinese-American fever dream that's pretty darn near perfect.

Until the next wine... *Maria*

NY EGG ROLLS

One bite of these egg rolls will take you back in time. Add 2 teaspoons each chopped ginger and minced garlic if you want flavors that lean more towards traditional, but please bear in mind that egg rolls are a Chinese-American tradition and very unlike the delicate, thin wrapper-ed traditional Chinese Spring rolls. I like to add a bit of scrambled egg too...just because.

Servings: Approximately 40 medium egg rolls

4 whole large eggs, beaten	8 scallions, sliced thinly
Kosher salt	2 teaspoons granulated sugar
Ground white pepper	1 tablespoon sesame oil
Vegetable oil	½ teaspoon five spice powder
16 cups shredded green cabbage, about 2 medium cabbages	3 cups roast pork or char siu, optional, shredded or diced
2 cups carrot, shredded	1 cup cooked shrimp, optional, chopped, optional
2 cups bean sprouts	1 recipe egg roll wrappers, rolled into 6" x 6" squares
2 cups celery, shredded or finely chopped	1 egg (beaten)
12 medium dried shitake mushrooms, rehydrated in	*Asian hot mustard
boiling water, stem removed, sliced thinly	Soy sauce for serving

Note: For Asian Mustard – place 2 teaspoons mustard powder in a small bowl. Slowly whisk in cold water to form a smooth paste. Let sit for 20 minutes to allow the flavor to bloom. Adjust with a little more water to the consistency of a jarred mustard. Serve a little dab on the edge of a dish of soy sauce. A little goes a long way.

1. Heat a nonstick pan over medium heat. Season eggs with salt and white pepper. Add a little oil to the pan and then the eggs. Cook to a semi-scramble and reserve in a bowl until ready to add to filling mixture.

2. Bring a large pot of water to a boil. Add a handful of kosher salt. Put the cabbage, carrots, bean sprouts and celery into the boiling water and cook for about 2 minutes. Transfer the veggies to a colander lined with cheesecloth or a clean kitchen towel. Press with a small bowl to help drain water. Thoroughly squeeze out all the excess water from the vegetables. If the filling is too wet, you will have soggy egg rolls so make sure the vegetables are as dry as possible.

3. Once dry, transfer the veggies to a large mixing bowl. Add the shitake mushrooms, scallions, 1½ tablespoons kosher salt, sugar, sesame oil, 2 tablespoons vegetable oil, five spice powder, ½ teaspoon white pepper, reserved scrambled eggs, roast pork and cooked shrimp (if using). Toss everything together. Taste for seasoning.

4. To wrap the egg rolls, take a fistful of filling, about ½ cup, squeeze it a little in your hand until it is compressed together, and place it on the wrapper. The wrapping method is similar to that of a burrito. Just add a thin layer of egg to make sure it stays sealed.

5. Line them up on a lightly floured surface like a sheet pan and continue assembling until you run out of filling.
6. In a medium pot, fill 2 inches deep with oil and heat to 325°F/160°C. With a slotted spoon carefully place a couple egg rolls into the oil and fry them for about 5 minutes until golden brown. Keep them moving in the oil to make sure they fry evenly.
7. Cool slightly and serve with plum sauce and spicy Asian mustard.

Note: Freeze leftovers in freezer bags and reheat them in the oven at 350°F/175°C, until crispy.

EGG ROLL WRAPPERS

These are easy and fun to make if you can't find large store-bought wrappers. You can make the squares smaller for a two-bite appetizer or larger for a meal you can eat with one hand, as you like. Yield: approximately 48 6" x 6" wrappers

6 cups all-purpose flour

1½ cup water

1½ teaspoons salt

¼ cup cornstarch (for dusting)

4 large egg yolks

1. Combine the flour and salt in a large bowl or the bowl of a stand mixer.
2. Beat together the egg yolks and water and add to the flour mixture. Use your hands or a sturdy wooden spoon to form a shaggy dough in the mixing bowl.
3. Once the dough has formed, knead using a stand mixer with the dough hook attachment or by hand for another 10 minutes, until the dough is relatively smooth. Cover the dough with plastic wrap and rest the dough for 2 hours at room temperature or overnight in the refrigerator. Bring up to room temperature before rolling.
4. Divide the dough into quarters. Use a rolling pin to roll each piece of dough out into a long 5-inch wide rectangle. If you start with this wider sheet, you will ensure that the dough rolls out to the full width of the pasta roller, or about 6 inches (15cm) wide.
5. Feed through the pasta roller, starting with the thickest setting, and going through each setting one by one until you reach #6 thickness on a KitchenAid pasta roller or #7 thickness on an Atlas pasta roller (about 1.5 mm).
6. Cut the dough sheets into 6-inch (15cm) squares. Dust each side with cornstarch and stack. Then cover with plastic wrap until ready to use to keep them from drying out.

Note: Extra wrappers can be frozen with a sheet of parchment paper inserted in between each wrapper to prevent sticking when thawed.



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

Winemaker: Jeff Virnig
Chef and Recipes: Maria Helm Sinskey
Photos and Text: Rob Sinskey