

*Muscat
à Petits Grains*



2023

Scintilla Sonoma Vineyard

Les Carneros

Robert Sinskey Vineyards

MUSCAT À PETITS GRAINS
SCINTILLA SONOMA VINEYARD

TYPECAST!

The word Muscat elicits a visceral reaction, an involuntary rush to judgment. You've been told it's uncool, and from the times you've tried it, you've found it too sweet and simple to be considered a great wine. Dismissed as a sweet vehicle to buzzland, you've avoided it. No more. Open your mind and let this dry Muscat blow away your preconceptions.

Muscat has been typecast as the lightweight character actor of wine, the silly slapstick oddball who takes pratfalls for laughs. It is rarely the hero or the love interest, but real heroes are less 007 and more Zelensky, a man once thought of as a lightweight actor/comedian who surprised his oppressors and his people, to rise as a great, unconventional leader, middle finger raised to the invaders. Muscat has been typecast, but that says more about the audience than the actor. We've been told what's cool, what's worthy, and what's not, too concerned with what other people might think of our choices. That's not the fault of the variety. It's the fault of marketers who manufactured wine for the masses, where sugar sells an inoffensive beverage that no longer reflects agrarian origins, more in common with a soda pop than with something grown and crafted. Muscat has been manipulated and altered into something other than what it started out to be: a natural product of the land. We need to demand something that tastes real, from a place where purity matters.

Instead of manufacturing it to fit the role it was assigned, we let Muscat's freak flag fly, allowing it to become the clearest expression of itself: naturally crisp, dry, floral, and at home around the table. It's ready for its close-up.

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



Muscat à Petits Grains, Scintilla Sonoma Vineyard, Los Carneros 2023

Zing! This dry Muscat has a bounce in its step that is fresh and energetic. It doesn't swagger or shout; it simply walks into the room, comfortable in its own skin. That confidence begins in the cool Carneros, where fruit is grown in living soils through organic, biodynamic, and regenerative farming, yielding grapes with enough character that little stands between the vineyard and the glass. Meyer lemon zest, lime, grapefruit, spring flowers, and a hint of green almond unfold naturally, while the cool 2023 vintage lends brightness, texture, and remarkable poise. The finish lingers with quiet confidence and just enough gumption to stand up to an astonishing range of ingredients and cuisines. It doesn't play the sweet role Muscat was assigned. It has its own effusive voice of pure joy. (7/2026) *300 cases produced*

Winegrowing Notes

Consensus doesn't craft fine wine. The land does. This dry Muscat is pure, fresh, and dry. It transcends preconceived notions of what a Muscat can be. Nature creates the conditions. We pay attention, nurture the soil, and tend the vines. Organic, biodynamic, and regenerative are more than buzzwords. It is a whole-farm philosophy in which relationships create vitality, producing fruit with enough character that restraint becomes the winemaker's greatest contribution in crafting a wine that is expressive, fresh, and alive.

RSVnapa's organic vineyards in the Carneros are the perfect place to grow such fruit. Sheep graze the vineyards in winter, and cover crops, compost, and biodynamic preparations feed the soil. The fruit is picked at night to maintain freshness, then whole-cluster pressed and cold-fermented dry to capture a bright, dry Muscat à Petits Grains that tastes less like an expectation and more like itself.





A PLACE AT THE TABLE

Some grapes seem to reinvent themselves every time they meet a new table. Muscat Blanc à Petits Grains is one of them. Muscat is one of the world's oldest cultivated grape varieties, yet it still surprises me. Depending on where it is grown and how it is crafted, it can be sparkling, dry, lightly sweet, or lusciously rich, each expression revealing a different facet of the grape's personality. It is wonderfully adaptable—a true chameleon.

This Carneros Muscat takes a different path from the simple, sweet version. Fermented dry, it trades sweetness for energy, freshness and remarkable versatility at the table. That versatility inspired this lemon-herb chicken. The wine's aromas of rose petal, lychee, Meyer lemon and grapefruit weave effortlessly through the rosemary, fennel and citrus in the marinade. Rather than competing with the herbs and citrus, the wine seems to gather them together, making each taste a little more like itself.

Although Muscat is naturally aromatic, it is often softer in acidity than many white wines. Carneros' cool climate gives our Muscat a welcome brightness, but balance remains the key. A gentle squeeze of lemon and a drizzle of olive oil at the end of cooking lift both the dish and the wine, while too much acidity would overwhelm its graceful texture.

Like the grape itself, this pairing reminds us that first impressions are rarely the whole story.

Until the next wine... *Maria*



HERBED LEMON CHICKEN

I like to use leg/thigh combos for this dish. They hold up to longer marinating times and remain juicy even if they happen to spend a little extra time in the oven or under the broiler. You can use breasts, but take care to marinate for 1-2 hours to avoid changing the texture of the meat. Serves 8

8 bone-in chicken leg and thigh combo

Extra virgin olive oil

1 lemon, zest and juice, plus slices to garnish

2 teaspoons honey

2 teaspoons Dijon mustard

2 large garlic cloves, minced

2 teaspoons chopped fresh rosemary

1/2 teaspoon ground fennel seed

Kosher salt

2 teaspoons cracked pepper or coarsely ground

1. In a small bowl, whisk together 1/4 cup olive oil, lemon zest and juice, honey, mustard, garlic, rosemary, fennel, 2 teaspoons kosher salt, and pepper.

2. Add the chicken to a large bowl and pour the marinade on top. Marinate for 1 to 2 hours (and up to 4 hours) in the fridge.

3. Preheat the oven to 400°F. Place the chicken in a baking dish and pour the remaining marinade on top.

4. Roast for 40 to 45 minutes, until the chicken is fully cooked and registers 175°F on an instant-read thermometer. Baste the chicken a few times while it cooks. For extra crispy skin, turn on the top oven broiler during the last 2 to 3 minutes of cooking.

5. Alternatively, heat a grill to medium-high heat. Grill chicken for 30-35 minutes until cooked through. Baste with the marinade as you grill.

6. Remove to a platter and garnish with lemon slices, a squeeze of lemon, and a drizzle of olive oil.



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