

PINOT BLANC  
LOS CARNEROS  
2006



ROBERT SINSKEY VINEYARDS  
R S V  
NAPA, CALIFORNIA

## CUTE LITTLE THINGS

At first blush, it seems that newborn lambs and Pinot Blanc have little in common... other than they both come in cute little packages. However, dig a little deeper and you find that one reason this Pinot Blanc is so good is that these sheep help RSV farm the land.

The lush grass that nurtures the sheep also nurtures the soil. Herbicides are verboten in the vineyards of RSV, but herbivores are welcome. Chemicals that kill grass also destroy the micro-cosmos below the surface. Microbes, bacteria and fungi are the building blocks of good wine. They breakdown organic matter and turn it into nutrients for the vine. The lambs eat the grass, negating the need for herbicides and reducing the need for mowing. As they graze, the sheep add to the nutrient and microbial stockpile, further enriching the soil. The sheep also contribute to the Vineyard Kitchen, currently as organic, pasture-fed lamb and in the future they'll provide the raw material for organic cheeses.









## NEW BOTTLE, NEW STOPPER

By the look of the bottles in these photos, you might think this Pinot isn't blanc. Don't worry, the wine inside is still the same delicious straw-yellow white wine, but we now use the traditional style dark glass that better protects the wine from harmful ultra-violet light.

A little less traditional is the new glass closure. Skip the corkscrew, give the cap a twist and pop the glass stopper. When you are done, either put the stopper back on the bottle and store the leftover wine upright in the fridge or, if you're like us and you can't help but drink the whole thing, toss it in the recycling bin.

## WINEGROWING NOTES

Three of RSV's organically farmed vineyards nurture true Pinot Blanc vines. The O.S.R., Three Amigos and Scintilla Sonoma vineyards contribute their individual essences to produce a completely satisfying and refreshing wine. The juice fermented in stainless steel with no resort to wood or malolactic fermentation. Natural beauty needs no cosmetic embellishment.

## TASTING NOTES

*Robert Lahey  
Biorganic  
Pinot Blanc  
Los Carneros  
2011*

Popping the nifty glass top releases heady aromatics, triggering latent olfactory memories. The mind clicks into gear as citrus and melon swirl with honeyed floral notes, lent depth by a whiff of minerality. The wine is lush yet vibrant on the palate, amplifying the flavors suggested by the aromatics. Its ample texture, pure flavor and lively finish make it a versatile and welcome dinner companion.





## DUKKAH THIS!

The first time I tasted dukkah was in New Zealand. The taste of this fragrant mix of spices and nuts was so unique, I was eager to take some home and give it a test run in my kitchen. The resultant recipes are below and make ideal mates for the refreshingly aromatic Pinot Blanc. You can start with these recipes, or party with 'em! Either way, you're covered with this wine as it comes in a nifty half bottle size and the rather impressive magnum. Here are some small appetizers that, individually can begin any meal or grouped together can launch a party.



## QUICK & EASY

The simplest way to serve dukkah is on a small decorative plate with bowl of olive oil alongside. Slice a fresh baguette and have guests dip their bread first in the olive oil and then the dukkah. Serve as an appetizer or on the table in place of butter.

## DUKKAH CRUSTED GOAT CHEESE

Take a 4 ounce log of fresh goat cheese and roll it in the dukkah to coat well. Drizzle it with extra virgin olive oil and top with freshly chopped parsley. Serve sliced bread or crostini on the side.

## DUKKAH DIP

Serves 8

*2 tablespoons finely minced shallot*

*1 cup crème fraîche or sour cream*

*2 tablespoons chopped parsley*

*3 heaping tablespoons dukkah*

*½ teaspoon salt*

- I.** Mix all of the ingredients together and let them sit for 1 hour in the refrigerator before serving to allow the flavors to blend.
- 2.** To serve, top with a drizzle of extra virgin olive oil and some freshly chopped parsley. Serve with crudite such as carrots, celery, cauliflower, broccoli & cucumber.





## OLIVE OIL AND SEA SALT ROASTED POTATOES WITH DUKKAH

Serves 8

*2 pounds small new or fingerling potatoes,  
washed, drained and cut in half*

*2 teaspoons coarse sea salt*

*3 tablespoons extra virgin olive oil*

*1 tablespoon dukkah*

1. Preheat the oven to 400 degrees F.
2. Toss the potatoes with the sea salt and olive oil to coat thoroughly. Spread in one layer on a sheet pan.
3. Bake until golden, about 50 minutes. Sprinkle with dukkah and stir to coat the potatoes. Serve with roast chicken or grilled pork chops.



## GRILLED DUKKAH SHRIMP

Skewer large shrimp, 1 per skewer for appetizers, 3 or more for entrée size. Brush the shrimp with olive oil, season with salt and pepper and grill until pink and cooked through. Dip the hot off the grill skewers in dukkah mixed with some freshly chopped chives and serve. This is also delicious with grilled strips of skewered chicken breast.

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