

VIN GRIS OF PINOT NOIR
LOS CARNEROS
NAPA VALLEY, 2006



ROBERT SINSKEY VINEYARDS
R S V
NAPA, CALIFORNIA

LET IT BE

I am in touch with my feminine side, or so my wife likes to tell people. This is evidenced by the fact that I have no trouble wearing a pink shirt (as long as I don't have to wear a tie) and I am not embarrassed to drink pink wine in public. Give me a well balanced, refreshing rosé any day.

Who says a wine has to be macho? Can't it just be what it wants to be? If a wine wants to be feminine, well then, so be it. Too many winemakers are afraid to just let it be. Rather than

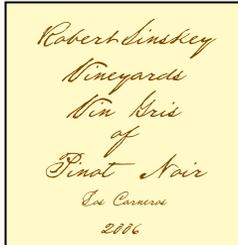
help a wine self-actualize, they get in and tweak it... coax it into something it's not. If the shade they anticipated is a little light, they want to blend in some other red wine to give it more color. If it has a delicate body, they want to throw it in a barrel and stir the lees. Like a woman, sometimes a wine needs to be left alone.

It's OK if others choose to enhance or manipulate their wine. We live in a modern, free thinking society that leaves room for more than one point of view... and many different styles of winemaking. My personal opinion, though, is that wine shouldn't hurt. Rather, it should be elegant, balanced and cuisine-friendly. Well-grown wines can only express their purity when they are lightly handled in the cellar. Wines made in this manner are not confused; they know who they are; they are true reflections of the land and vintage.





WINEGROWING NOTES



Each year, the color of RSV's Vin Gris of Pinot Noir is a surprise. It is completely dependent on vintage. The spring of 2006 was late to start. It followed an extended wet winter that evolved into a long, cool growing season. The overall yield was down from 2005 with fewer clusters per vine; however, the individual clusters were heavier with larger berries. This produced grapes with a higher pulp-to-skin ratio. The grapes were whole-cluster pressed, so there was no color developing skin contact during fermentation. The wine gained all its color during pressing, mostly during the late stages as the skins released their essence. As the press did its work, RSV's winemaker, Jeff Virnig, kept vigil, tasting the juice and stopping the press before bitter phenolic flavors emerged from deep within the skins, seeds and stems. Over extraction just for the sake of color is a no-no. RSV prefers a delicate press. In 2006, this approach created a wine with a beautiful pale salmon/copper color.

After whole-cluster pressing, the juice was held at 40°F for 72 hours, a process called juice racking, which clarified and stabilized the young wine by precipitating solids from the must. Fermentation lasted almost a month in a chilly 58°F stainless steel fermenter; cool enough to preserve fresh fruit character, but not so cold as to arrest the fermentation or unduly stress the yeast into producing off flavors. When the yeast gave up the ghost as the wine went dry, it was bottled. Pure and simple!

TASTING NOTES

As the wine fills the glass, it teases with aromas of fresh strawberries and wildflowers. The wine dances lightly in the mouth with perfumed flavors of cranberry, lychee and honeydew melon ahead of mouth-watering, brilliantly-refreshing acidity. Opening a bottle alone is not wise; better to try one of Maria's recipes and invite a friend or two to share the experience.

This wine is vibrant on the palate, making it a wonderful mate for pure foods. Try it with a simple farmer's platter of sliced cured meats, olives and cheese, or more sophisticated preparations like paella or whole roasted fish. It really shines best when you aren't concentrating on the pairings. For a little fun, try it at your next tailgate party with hotdogs (organic of course) and hamburgers. Some of the less-evolved sports fans in attendance might look at you a little sideways, but who cares? You'll know the truth... that you're just enough in touch with your feminine side to enjoy the moment and let it be.

POTATO & SWEET ONION TORTILLA

This is a flavor packed comfort dish. It's great for breakfast, lunch or dinner and packs well for a picnic. Serve it warm, room temperature or hot for a satisfying meal.

Serves 6 to 8



5 large Yukon gold potatoes, peeled & cut in half
1/4 cup extra virgin olive oil
2 medium yellow onions, diced
5 medium garlic cloves, coarsely chopped
Salt
1/2 teaspoon sweet Pimenton de la Vera
8 eggs, well beaten
1/2 cup thinly sliced green onions
Romesco Sauce, (Recipe Follows)

1. Lightly grease a 12-inch x 3-inch round ceramic baking dish with olive oil. A square baking dish with similar volume may be substituted. Reserve.
2. Parboil the potatoes in salted water until they are almost tender but still holding their shape. Drain and cool them until they are comfortable to handle. Cut them in large 2-inch pieces. Reserve.
3. Preheat the oven to 375 degrees F.
4. Heat a large 12" sauté pan over medium high heat and add the olive oil, then add the onions, garlic and potatoes. Cook until the potatoes are tender and the garlic and onions are soft. Reduce the heat if the vegetables begin to brown, season them to taste with salt.
5. Transfer the vegetables to the prepared baking dish and spread them evenly in the bottom. Sprinkle the Pimenton over the top.
6. Pour the eggs over the vegetables and mix gently to incorporate the eggs into the potatoes evenly. Place the tortilla in the preheated oven and bake for 25 to 30 minutes until the eggs are set and the top is slightly golden. Sprinkle the sliced green onions over the top. Serve warm with the Romesco Sauce.



ROMESCO SAUCE

This is a deliciously complex sauce in taste and texture but simple to make. Use it to top the tortilla or grilled pork, chicken or fish. It also is great with roasted cauliflower!! Allow the sauce to sit for at least 30 minutes so the flavors can marry. The sauce can also be made 1 day in advance. Bring to room temperature before serving.

Yield: 1 1/2 cups



1 cup soft bread crumbs, leftover baguette works great

3/4 cup water

2 small garlic cloves

1/2 cup toasted sliced almonds

1 teaspoon sweet Pimenton de la Vera

1 teaspoon hot Pimenton de la Vera

1 teaspoon salt plus more to taste

2 tablespoons extra virgin olive oil

1 tablespoon sherry vinegar

1/2 cup canned diced tomatoes or 1 small fresh tomato

- 1.** In a small bowl, soak the breadcrumbs with the water for 5 minutes. Squeeze the breadcrumbs dry and put them in the bowl of a food processor fitted with the blade attachment.
- 2.** Add the garlic cloves and almonds and pulse until the almonds are of medium-fine grind.
- 3.** Add the remaining ingredients and pulse until they are relatively smooth but still retain some texture. Season to taste with salt.



GRILLED CHICKEN BROCHETTE WITH A GRILLED ONION AND PIMENTON SAUCE

This recipe is easily adapted to serve more. Add 1/3 pound chicken breast for each additional diner. Double the onions when you reach 8 people. The skewers are fast and flavorful. Serve them without the sauce for less adventuresome children.

Serves 4

1 1/2 pounds boneless, skinless chicken breast, cut into 2-inch cubes/pieces

Salt

2 medium yellow onions, peeled & cut into 1/4-inch-thick rings

1 teaspoon hot Pimenton de la Vera

1 tablespoon sherry vinegar

1/4 cup extra virgin olive oil plus some to brush the chicken & onions

1/2 sliced green onions for garnish



1. Heat the grill to medium-high.
2. Thread the chicken onto two long metal skewers. Brush or drizzle the chicken with olive oil and season with salt. Grill the skewers until done, turning to cook all sides, about 15 minutes.
3. Brush the onion slices lightly with olive oil and season them with salt. Grill them until they are caramelized and soft, about 10 minutes. Remove them from the grill and place them in a small bowl.
4. Toss the rings with the Pimenton, vinegar and 1/4 cup olive oil. Season the onions with salt to taste and serve them over the chicken skewers. Garnish with the green onions.

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FINE WINES FROM ORGANIC VINES

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