

VIN GRIS OF PINOT NOIR
LOS CARNEROS
NAPA VALLEY, 2005



ROBERT SINSKEY VINEYARDS
R S V
NAPA, CALIFORNIA

PINK PARADISE

Pink wine is a state of mind. The look, aroma and flavor of the pink can transport you to another place- a café in Provence, a seaside lunch in Hawaii, a candle-lit dinner on the porch with a good friend. It is a smile in a bottle.

Our Vin Gris of Pinot Noir is about the food. Not to say that we don't put effort into making the wine. To the contrary, just as a mindful chef goes to great lengths to secure the best ingredients, nurturing them into an expression of seasonal ecstasy on a plate; we use our organically farmed, optimally ripened Pinot Noir, captured on the day it peaks- juicy-fresh and with bright acidity, much like a tree-ripened white nectarine. Then, just as the good chef handles impeccable ingredients, we don't over work the wine. We delicately whole-cluster press the grapes, then we cool ferment the juice in stainless steel and bottle it shortly after it goes dry... all this so that we can get it to your table with minimum fuss and maximum expression.

Oh, but did I mention that it's about the food...



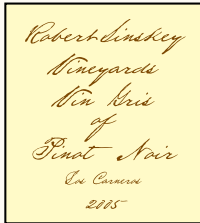


Refreshing acidity balances the luscious fruit of the Vin Gris allowing it to pair well with fresh ahi sashimi



Two yellow tomato soup with guacamole and Vin Gris

WINEGROWING NOTES



The 2005 vintage offered a long cool growing season that produced elegant wines with full flavor and good acidity. Our certified organic vineyards carried a balanced yield of fruit that did not require a green harvest. We selected three different vineyard blocks for this wine and each was picked on a different day. The fruit was whole-cluster pressed and cold fermented for a minimum of 30 days in stainless steel before bottling.

TASTING NOTES

Our Vin Gris, literal translation notwithstanding, is anything but a grey wine. Pas du tout, the color is a brilliant rose-tinted copper. The flavors also weigh in to belie this wine's monochromatic moniker as technicolor aromas of fresh white nectarines and orange blossoms rush from the glass. Bright acidity cleans the whole thing up as the wine leaves your palate begging for more.



Vin Gris on the rocks



Vin Gris and grilled shrimp salad



Chef Etsuji Umezu's scampi

VIN GRIS TAKES ON THE WORLD!



Hualalai Resort Executive Chef Etsuji Umezu and Maria Helm Sinskey at The Hualalai Canoe Club Resort in Kona Hawaii

With its peachy aroma, supple mid-palate and bright acidity, the 2005 Vin Gris is a wine that leans toward a crisp white then abruptly rights itself, only to list toward a fruity red. This malleability makes it suitable for so many types of food from Asia, the south of France and coasts of Italy. It begs for palate-provoking dishes such as paella or grilled prawns accompanied by a salad of chickpeas dressed up with tahini, lemon and handful of herbs. It sings for tandoori chicken or spice crusted pork ribs. Vin Gris invites you to hang loose in the kitchen. The accompanying recipe is perfect for a no-fuss meal. At the end, you'll have one pot to clean and many happy diners.

Fregola (*Frey-go-la*) is toasted Sardinian pasta, similar to couscous. You might call it a couscous on steroids. It is much larger in grain than couscous and it soaks up the flavor of the liquid it is cooked in while retaining a resilient texture. Classically it is served with clams or other shellfish. I found it makes a nice twist on paella when substituted for rice. The dish remains brothy at the end, which lends the dish an air of lightness. It is an amazing match for the Vin Gris.

Until the next wine...

Maria



Fregola Paella Style

FREGOLA PAELLA STYLE

Serves 8

3 tablespoons extra virgin olive oil plus more for drizzling

1 medium onion, minced

3 large garlic cloves, peeled, trimmed and sliced thinly

Sea salt

*1 500 gram package fregola**

*1 cup (4 ounces) thinly sliced chorizo, spicy or mild**

1 cup white wine

1 cup diced tomatoes with juice

Pinch saffron steeped in 1/2 cup hot water

1 pound 16/20 count shrimp, peeled and de-veined

2# cod, snapper or halibut filet, cut into 2" pieces

Freshly ground black pepper

1 pound black mussels, scrubbed, beard removed

1 pound small clams, scrubbed

2 tablespoons chopped flat leaf parsley



1. Heat a large straight-sided 12-inch sauté pan with 3 to 4-inch sides over medium heat. The pan should have a cover.
2. When the pan is hot add 3 tablespoons of olive oil, the onion and then the garlic. Cook until the onion is beginning to brown, about 2 minutes, and then add the fregola and chorizo.
3. Continue to sauté for 1 minute then add the white wine, tomatoes, saffron and water mixture and an additional 6 cups of water. Add 2 to 3 teaspoons of salt and bring to a boil. Cover and simmer over low heat for 10 minutes.
4. Season the shrimp and fish with salt and pepper. Remove the cover from the pan and add the fish, shrimp, mussels, and clams to the pan. Place the cover back on the pan.
5. Bring the pan to a boil, reduce the heat and continue to cook for another 7 to 10 minutes until the mussels and clams have opened and the shrimp are curled and pink. Remove the pan from the heat and allow it to rest for 5 minutes. The fregola should be brothy. Give it a stir and garnish with the chopped parsley to serve.

*Fregola can be found at specialty markets and at www.salumeriaitaliana.com

**Great imported chorizo from Spain made without preservatives can be found at www.latienda.com.

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