

The Daily Palate

"All the News that's Fit to Drink"

Robert Sinskey Vineyards

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Power Boost

NAPA, CA - January 2005 - Confidential sources claim that Commander Zinskey has discovered a new source of power. The Commander, who gained fame for his superhuman exploits in the roaring nineties, sourced his power by facing the sun of the southwestern skies. The sun's solar rays were converted into pure energy as the light passed through his specially designed photosynthetic suit, ripening his purple flesh, making him intense and powerful. However, this fall, he was spotted hanging out at the Vine, his body shriveled like a raisin. Reports abounded that he repeatedly showed up late and unprepared for battle against his nemeses, the Merlot Maniac and the White Zin Supremacists.

The Commander, depressed by the loss of his peak powers, reached out in desperation for the dark side. Sources claim he contacted the evil Viccar Conte of the notorious BADCO laboratories. After a degrading physical, Viccar promised he could turn the Commander into the baddest superhero of them all. All he had to do was take his secret undetectable concoction and pay him one million dollars. Fortunately for the Commander, Mrs. Zinskey vetoed the notion saying that one million dollars would force her to give up her pink libation therapy sessions. The Commander, not willing to upset eight years of marital bliss, conceded and instead turned to the



Spy photo of Commander Zinskey's Napa Valley base of operations as installation of photovoltaic silica panels nears completion.

teachings of the long departed Dr. Rudolph Steiner. Dr. Steiner's writings, from the 1920's, advocate a life in sync with nature so that one captures nature's life forces and achieves the next evolutionary state of mankind. Intrigued, the Commander eschewed artificial ingredients, mastered the art of the energizing vortex, and created natural elixirs that led to a renewed vibrant complexion and power second to none.

The real secret, however, was the discovery of silica. The Commander applied Steiner's Biodynamic silica preparation in his vineyards and witnessed an increased vitality. He deduced that he too could benefit from this light-focusing element. Determined to find the purist form of single sheet silica, he ventured off on an international quest that took him to the four corners of the earth until he discovered a supply in Japan. As soon

as he returned home, he feverishly fashioned the silica into roof panels facing southwest.

Commander Zinskey has returned to his prior vigorous self thanks to his new installation of solar ray capturing silica photovoltaic panels. He now invites the world to come see this amazing energy source at his home in the Napa Valley and taste his amazing elixirs. ■

SF Mayor OK's Superhero Marriage

SAN FRANCISCO, CA - January 2005 - San Francisco Mayor Gavin Newsom is once again mired in controversy. At this morning's gathering of the city's most conservative political group, the Exotic Erotic Dancers Union, Mayor Newsom declared it time to put an end to regulated segregation and allow varietal superheroes to marry.

Conservatives immediately went on the offensive claiming the mayor was out of touch with mainstream America. "Most of us haven't gotten used to the idea that Zin is red, now you want us to accept mixed varietal marriages?" asked Republican House Majority leader Tom DeLay.

Action hero turned Governor Arnold Schwarzenegger appeared to be siding with Mayor Newsom when he stated, "Hey, you know, If an Austrian bodybuilder, who once posed naked in gay magazines, can marry a famous Democrat, then later become California's Republican Governor, then why not allow Zins and Cabs to intermarry?" Conservatives didn't take long to distance themselves from the Governor saying he made their point for them. ■

Commander Zinskey Celebrity Playlist

SAN FRANCISCO, CA - January 2005 - Apple CEO Steve Jobs announced today at the MacWorld expo keynote address that Commander Zinskey will supply a celebrity playlist for Apple's wildly popular iTunes music store. Mr. Jobs went on to explain that he owes the Commander a debt of gratitude as the Zin man was the inspiration for the lead character in Pixar's runaway hit, The Incredibles. "When you think about it, Zin's story parallels that of Apple. Once

they both ruled their world, then there were rumors of their imminent demise... only for them to rise to glory against an evil empire." In an emotional moment, Mr. Jobs' lower lip trembled and he had trouble finishing his address as the Commander's face filled the screen behind the podium.

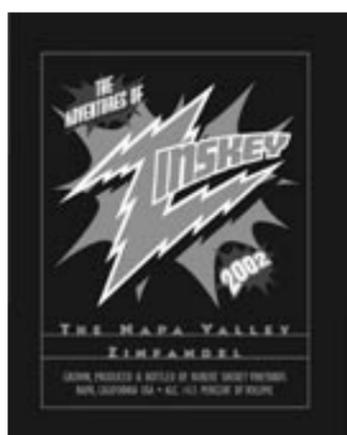
Some of the songs on Commander Zinskey's playlist include:

Little Ol' Winedrinker Me, I Need a Hero, American Wino, Lost in the Ozone, Spill the Wine, Harvest, Wine Spodieodie, Zestful Zinfandel, Strange Wine, An Average American Superhero, and more.

Mr. Jobs refused to dispel MacWorld buzz that a Commander Zinskey limited edition iPod was in the works. ■



Top secret Zinskey prototype iPod.



Tasting Notes:

2002 Commander Zinskey - The Napa Valley Zinfandel

There is only one letter separating Zin from Sin. This wine is sinfully delicious with aromas and flavors of raspberry/blackberry jam and spicy notes of clove and pepper. The Commander has a finely developed (medium) body that makes a strong impression and takes its time departing. This is the original Napa Valley Zin. ■



Commander Zinskey's pomegranate elixer, code named "Carlo".

a hedonistic, finger-licking, bone-sucking, mixed grill recipe with which to utilize the precious juice of this ancient fruit. In addition to pork and lamb, the glaze is delicious on chicken and prawns. After you drink the wine, and are thirsting for something else, you can mix the leftover concentrate with some sparkling water and make yourself a pomegranate spritzer.

Pomegranate Glazed Mixed Grill Deluxe

Serves 8

Glaze:

- 1 cup pomegranate concentrate
- 1/4 cup red wine vinegar
- 2 tablespoons brown sugar
- 1/4 teaspoon crushed red chili flakes
- 2 large garlic cloves, peeled and sliced thinly
- 2 teaspoons chopped fresh thyme leaves
- 1 1/2 teaspoons salt

Meat:

- 2 slabs babyback pork ribs
- 2 chop ready lamb racks
- salt
- black pepper

sit for 30 minutes before using. The glaze may also be prepared one day in advance.

Preheat the oven to 325 degrees F.

Bring a grill to high heat or use a broiler. Cut each slab of ribs into two equal pieces. Season them with salt and pepper. Cook until both sides are golden and sizzling. (About 7 to 10 minutes on each side until they are cooked through.) Lower the heat if necessary to prevent them from charring. Place the ribs in a roasting pan and slather with the glaze. Cover with aluminum foil tightly and cook for 2 hours. Turn and brush the ribs with the glaze and juices in the bottom of the pan every 20 minutes. If the glaze starts to burn in the bottom of the pan, add a little water. When the ribs are nearing completion start the lamb chops. Immediately brush the ribs with more glaze when they are removed from the oven.

Note that the ribs can be cooked a day in advance then reheated covered tightly in a 325 degree F oven for 15 to 20 minutes. Brush with additional glaze before and after reheating.

Cut the lamb into individual chops, one bone per chop. Season both sides with salt and pepper. Place the chops on the grill and cook for 3 to 4 minutes. Turn the chops over and brush the cooked side with glaze. Continue grilling for 3 to 4 minutes then turn the chops over and brush the other side. Cook the glazed side for 30 seconds and then turn over and repeat so that the glaze is slightly caramelized on both sides. Remove the chops to a plate and brush with a little more glaze.

Cut up the ribs and serve together with the lamb chops. The meat is so good everyone will forget about side dishes (but a few biscuits or a green salad might be nice). Serve extra glaze on the side.

Note: *Make sure that the meat is cooked before brushing with the glaze to prevent cross-contamination between cooked and raw meat.* ■

Pomegranate Power!

By Mrs. Zinskey

Photos by Commander Zinskey

Pomegranates are cool and intriguing. The voluptuousness of this orb-shape crimson fruit with its harlequin crown, hints that something beguiling lies within. A break in its leathery cover reveals a pithy interior bursting with ruby red seeds seething with juice. Their slight tartness and intense fruitiness, tempered by a hint of tannin, echo what I taste in the Zinskey. Both are a little weird and slightly off center. They make for a perfect match.

Rather than send you a pomegranate, I send instead its pure liquid essence along with



Mrs. Zinskey's pomegranate ribs.

Place all of the glaze ingredients in a small saucepan and bring to a boil. Lower the heat and simmer for 3 minutes until the sugar has dissolved. Turn off the heat and let the glaze

UPCOMING EVENTS AND WINE CLUB SHIPMENTS...

THE WINTER REDS DINNER:

January 22nd, 2005. 6:30 to 10:00p.m.

Spaces are filling up fast! To sign up or for more info, call 800-869-2030 or email us at events@robertsinskey.com. Menu coming soon!

NEXT GLUTTONS SHIPMENTS:

Week of February 15th, 2005: 2001 STAGS LEAP CABERNET SAUVIGNON.

Week of March 15th, 2005: 2004 VIN GRIS OF PINOT NOIR

Stay tuned, more info to come.



Mrs. Zinskey's pomegranate lamb chops.