# Interest in inconsistency: It can lead to excellence

O&E Monday, October 14, 1991

winemakers may choose one of two directions in producing wine. They can force their will on the grapes, the sleedgehammer theory of winemaking, or they can work with the specific, regional whoyard site and complement the grapes with their craft to make a wine with bright, expressive fruit.

Personally, we prefer wines made under the latter regime. So does op-thalmologist turned vinter Robert Sinskey. His preference is reflected in the wines of Robert Sinskey Vinc-

Sinskey contends that he has always been fascinated with wine growing. In the part, he has been perplexed by the inconsistent quality of California pinot noir. To enter the solution side of his bewilderment, he became a partner in Acacia Winery in 1980.

He quickly learned that good pinot noir could be grown in California if it was planted in the proper location, such as the Los Caneros region.

In 1983 Sinskey purchased proper ty in Carneros and planted pino noir, meriot and chardonnay — var letals appropriately suited to the re-

In 1988 winery construction on the Napa property was completed. Five acres of the winery site are planted to cabernet sauvignon, cabernet franc and merlot.

Today, the winery produces pinot noir, meriot, chardonnay and the new, first release 1988 Robert Sinsey Vineyards Caroeros Claret. In very limited quantity, it is a Borcent meriot, 22 percent cabernet sauvignou and 19 percent cabernet franc

Sinskey continues his medical practice in Santa Monica, Calif., while son Rob manages the winery, Winemaking is in the capable hards of Acacia's former winemaker Joe Cafam.

"The whery plan is to make two Estate Propriety wines from two appellations," Rob said. "In the 1986 harvest, we crushed meriof from our original Carneros parcel. Additionally, we sourced meriot, cabernet sawignon and cabernet frame from Troug Truckard's renowned Los Carneros vineyard. These wines were blended to produce the whery's proprietary blend Carneros Claret."

"Within the next few years, we will follow up with a counterpoise proprietary wine from the Stags Leap District," said Rob. "It will be a cabernet sanvignon-based wine blended with cabernet franc and

"We are producing Bordeaux-style blends, but it is not our intention to imitate the French. WE remain in-spired by them, but our whemaking practice will always focus on show-casing the California origin of the fruit."

Rob contends that his father's pas-sion remains pinot noir. "For him, it is the Holy Grail," he said. "Pinot noir is a fickle wine variety. It re-flects both the vineyard and the slightest winery manipulation."

Robert Sinskey Vineyards produc-is a small quantity of chardomay. We make it the way we like it, not he way the market dictates," said tob. "We structure the wine to be seed complementary."

Additionally, chardonnay, meriot and pinot noir are produced under the Aries label. "We do this for two reasons," said Rob. "First, we want to provide consumers with a good-value wine. Second, we can maintain the highest standards for our primary and reserve wines." ry and reserve wines."

Aries wines are made from young wines, experimental lots or wines that don't fit into the stylistic ele-ments of the primary Robert Sinskey Vineyards label.

### cooking calendar

COOKING CLASSES

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Several cooking classes are coming up at the Williams-Sosoma store
at Laurel Part Place in Livota. On
Saturday, Oct. 19, at 1 p.m., Larry
Janes will preent a class on fall
soups. Other classes include the Childera's Cooking School at 4.30 p.m.
Wednesday, Oct. 23, and a Pasta and
Ravioli Class et 11 a.m. Saturday,
Oct. 26, Call 953-0315 for details.

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focus on wine

### Eleanor and Ray Heald

Ariers Carseros Chardonnay, (\$10) it's loaded with tropical fruit flavors and integrated oak. Full, luncious and smooth, it's a dynamite mouthful.

Robert Sinskey Vineyards Car-neros Chardonnay, (17.50) is a contrast to its little brother, the Artice Chardonnay. Finessful and elegant, it is designed for food and further aging.

1989 Aries Carneros Pinot Noir, (\$10) produced by Robert Sinskey Vineyards showcases del-icious dark cherry fruit and a peppery finish

1888 Robert Sinskey Vineyards Carneros Pinot Noir, (\$18) will make believers out of any who still think California can't pro-duce a world-class pinot. The wine has depthful, rich black cherry aromas that are mirrored on the palate with the addition of toasty, spicy nuances.

#### WINE BULLETIN BOARD

The Red Wagon Wine shop will hold its annual fall tasting of 50 wines at Hirmingham's Townsend Hotel, 7-9 p.m. Monday, Oct. 21. Cost is \$20 in advance (435-0719)

or \$24 at the door.

At \$530 p.m. Thursday, Oct. 24,
Anthony Bell, vice president and
general manager of Napa Valley's Beaulieu Vineyard, will
present nibe wines with a multicourse meal at the Golden Mushroom Restaurant. Cost \$20 per
person, call 558-4230.

On Tuesday, Oct. 29, at Pike

Street Restaurant in downtown Pontiac, nine of Bordeaux's premier producers will conduct a tasting of 30 wines from the 1988 and 1985 vintages. A tasting at \$50 pr.m. A \$95 per person cost includes tasting followed by a four course dinner at \$3.0 p.m. featuring older Bordeaux vintages. Call 334-7878 for details.

The renowmed Alsace wines of

334-7878 for details.

The renowned Alsace wines of Hugel & Fils from the 1988 and 1989 vintages will be featured at a seven-course dinner, \$65 per person 6:30 p.m., Wednesday, Oct. 30, at the Golden Mushroom. Reservations, 559-4230.



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