

Le Cuvier



2014 CHRYSOS

She is golden
She has legs and viscosity
She is round, but not in a conventional way
She is mysterious and smells of flowers – jasmine, rose, orange blossom, & herbs – coriander, white sage, bay leaf
She requires you to pay attention when you are with her for she is a changeling, evolving as you spend more time with her
She is wild, and free of all convention, and will shock some of your wine friends
She tastes of bitter orange, English marmalade on toast and apricot nectar, with an undertone of richness, could that be pistachio?
She has the warmth of your beloved, soft in all the right places
She is your new love or your old love
She is what you remember, what you want to spend time with, as she lingers on your tongue,
She is feminine.

SHE by mary fox, owner

BLEND / 71.43% Alta Colina + 28.57% Kirk-Landry
Viognier Roussanne

2015 MOURVEDRE

There's special virtue to be found within the ripe rachis-stem of a Mourvedre cluster: incense wafting toasted toffee & swirls of dark garnet, ruby-plum sparkling with a kola berry-pomegranate edge. Beware the dangerous scent of lust-filled sweat, & mind that provocative, licorice tinted mouth lest you be caught in public drinking with perfidious cherry-stained lips . . . moist, wet, & as passionate & as long as a rare lover's kiss. Woodsy, tumbling upon the dark forest floor, humus, thyme & mint, crushing a rhapsody of raspberry-rhubarb, Zen-like with cumin & cayenne, green tobacco leaf, elderberry brambles, cracked white pepper corn & fennel. Quite nice!

notes by john munch, wineheard

VINEYARD / 100% Loma Seca Vineyard

goings on at le cuvier

Hear ye, hear ye! The secreted doors of the extensive Le Cuvier Wine Library are now hereby accessible, by appointment only, to Elliptical Society Members and a humble number of your most esteemed guests deemed worthy enough to share exclusively in an otherworldly experience.

Beginning this fine year 2018, we will gladly take bookings for a private tasting with the Winemaker. Three library wines, three current vintage wines to compare, and of course a fine cheese and charcuterie board made specially for the occasion by Chef John Menges. Email club@lcwine.com or call (800) 549-4764 for delicious details.

meaning of "LITTORAL"

"Littoral" literally means "a region lying along a shore." It can be applied narrowly to mean the shore zone itself, or more grandly "littoral" can refer to entire countries or regions bordering a body of water. Thus, the littoral countries of the Mediterranean refer to all of the countries that border on the Mediterranean, of which there were 23 at last count.

So, what does this have to do with our wine? Probably nothing that would stand up to scrutiny, but our new Littoral Red Wine is in fact a blend of Bordeaux grapes. "Bord" in French means "edge" or "bank", while "eaux" of course means water, thus "Bordeaux" is generally translated to mean "by the side of the water."

The problem is that no one is exactly sure of the etymology of "Bordeaux," but most authorities agree that the name is not a reference to a grape growing region that lies "by the side of the water . . ." Oh, well.

And yet, & yet, California is littoral to the Pacific, & Paso Robles is itself considerably closer to the Pacific Ocean than is the city of Bordeaux to the Atlantic. The vineyards that we source our grapes from lie between 12 & 17 miles from the Pacific "as the crow flies." Thus, & regardless the false cognate & fallacious association between "littoral" & "Bordeaux," the fact is that our grapes are greatly influenced by relatively close proximity to the ocean, as are the grapes of Bordeaux . . . literally so.

Thus & therefore, "Littoral" may be nothing more than word play, but at the same time it is a name that is intended to help underscore the coastal nature of our own Littoral Red Wine, a wine made using many of the Bordeaux grape varieties. In other words, Clay Selkirk (winemaker) & I (wineherd & winery plenipotentiary) were probably not completely rational when we settled on the name "LITTORAL" for our new wine, but our intentions were clearly honorable. Taste & sniff the wine. It is quite lovely, & now you too can enjoy great advantage while spinning all kinds of Littoral BS as you attempt to impress friends & neighbors with an explanation of the name.

john munch, wineherd & plenipotentiary

SPRING RELEASE / your club pack

MIXED PACK

2014 CHRYSOS / \$51
2015 LITTORAL / \$51
NV PENTIMENTO / \$51
2015 PETITE SIRAH / \$51
2015 ZINFANDEL / \$51 x2

REDS ONLY PACK

2015 MOURVEDRE / \$51
2015 LITTORAL / \$51
NV PENTIMENTO / \$51
2015 PETITE SIRAH / \$51
2015 ZINFANDEL / \$51 x2

{ red = wine club exclusive }



2015 LITTORAL

Royal velvet, dark & decidedly saturnine, this Littoral is literally a twirling dervish in your glass, an excitable demiurge swaddled in folds of fruit leather thickly pressed from blackberries & rose petals; & of course there be oriental sweet-sour plums spun with sun dried Urfa Biber peppers, the aromatic toasted seed of anise, black licorice & tarry plug tobacco of the kind favored by unwashed mountain men, but then there's firm grip at the core where you will find a delightful compote of the blackest brooding mass of cassis enraptured within a finely crafted box of cedar & yew. Now, let's just top the entire works in layers of rhubarb & peach cobbler with a buttery crust, & what you have in hand is an extravagant celebration! Oh, the warm smoking blood of a sacrificial jubilation burning at the ocean's edge! Yes, yes, & behold all the mad gods retreating back through the surf while holding aloft hands filled with giggling briny squid. Welcome these creatures from the sea & the splashing waves in your glass, for the sea is Mother to all, primal & very, very dangerous *indeed*.

notes by john munch, wineherd & plenipotentiary

BLEND / 42.00% Petite Verdot + 28.00% Cabernet Franc + 22.00% Merlot + 6.00% Cabernet Sauvignon + 2.00% Malbec

NV PENTIMENTO

Velvety ridges of black and red, like creases pinched in svelte linen fabric, shape the hills overlooking a hazy Bedouin camp. Inside a weathered tent, essences of garam marsala and gardenia, saddle leather and Spanish paprika emerge from a dusty carpet, as whiffs of cassis, sweet tobacco and cola ride breezily on a jet stream of blackberry compote and crushed sage and basil. An old-world feel, with a wealth of new sensations – raspberry hard candies crushed into Concord juice, succulent Yakitori grill, portobello, purple potatoes, and plum – pleasing and prurient, a raspy rogue gnawing on the wing of braised duck dipped in camembert, or just an ersatz Wille Nelson daring you to roll him up and smoke him till he dies – a sure way to heaven.

notes by diane flores-duffy, proselytizer

BLEND / 61.54% Previous Years Pentimento + 20.73% Petite Verdo + 17.73% Cabernet Franc

2014 PETITE SIRAH

The hardness of beach roses, a splash of goth red - this wine girds you for chains and piercings, or perhaps an anointing of the pate with lamb's blood. Surprisingly though, she is generous in spirit, this doyenne of suspicious repute, snug in mulberry stockings, legs dripping and slipping together in primordial loam. Ample with black fruits, plums, and berries, touches of camphor, paprika and licorice lingering, brooding thoughtfully in the background. Raspberry gelée lined with smoke and char, black and blue steak, succulent and rare on the inside, a cosmic mélange that, when combined with cheddar and olive, makes for an eclectic interplanetary pasta with which to whet your appetite. Everlasting in memory, otherworldly in time – this Petite alluringly dares you to travel to places unknown

notes by diane flores-duffy, proselytizer


VINEYARD / 50.77% Kirk-Landry, 25.38% St. Peter of Alcantara,
20.22% Loma Seca + 3.63% 2015 Grenache

2014 ZINFANDEL

The warm lusty glow of the purple Puerto Rican sunset draws you in deeper to her waters as the sun slowly fades away. The briny smell of the sea dances and blends with the warm scent of burning wood luring you closer and closer to the sights, smells, and sounds of town. As you warm with the sweet and spicy taste of aged rum on your lips, the cryptic smell of crumbling buildings brings you back to reality as you walk through the arched gates of old San Juan. You find yourself entranced by the the flavors of the island as you dine on doughy fried plantains and roasted meats spiced with chilies and warm spices. Indulge once more in the sweet peppery flavors of the night as smoke begins to fade and the sun begins to play.

notes by john menges, chef

VINEYARDS / 41.62% St Peter of Alcantara, 31.36% Osgood,
18.02% 4 Hearts, 9.00% Loma Seca



the new le cuvier garden

Harvest season is fast approaching. On top of grape inspections and vineyard visits, we highly anticipate the bounty from our newly rooted garden, built at the winery behind the home. All plants were started from seed and assigned the perfect spot in the garden by assistant winemaker Sean Walter, with input from Chef John Menges.

We look forward to using our fresh produce in pairing recipes throughout late summer and fall as tomatoes ripen and pomegranates take on their red, rotund shape. Through Chef John's rigorous kitchen testing, it was discovered that the oft-pestering purslane is a great addition to tapas dishes that feature potatoes, peppers, olive oil and paprika, not to mention when paired with a fine of bottle of Le Cuvier wines, such as our current release of Elliptical Society Red.

Visit our website at www.lcwine.com or our Instagram and Facebook profiles for photos of the garden, recipe ideas using Le Cuvier wines, and information about happenings at the winery.

