

LE CUVIER WINERY

DRY-FARMED, ORGANIC, WILD YEAST, NEUTRAL OAK

2021 CHRYSOS

1

Ancient customs, joyous incantations, and unbridled mirth ignite the soul, a myriad of celestial sparks dancing in the encroaching twilight. Then, the feast. A veritable banquet of taro, succulent slow-roasted pork and the refreshing tang of Kokoda with its notes of coconut and lime. This earthly bounty is further heightened by a cornucopia of nature's most abundantly ripe, exotic jewels: the blush of pink pineapple, the sweet mystery of lychee, the citrus burst of kumquats, the lushness of guava, and the sun-drenched sweetness of mango.

2022 GRENACHE

2

While you relax, you notice the cool breeze, bringing with it the sounds of friendship, familiarity and commerce from the open-air market just around the corner, along with the smells of fresh cut watermelon, blood orange, feta, kalamatas and strawberries, of course of course. This life is captivating as pomegranate incense wafting from an open door, as the first bite of a red delicious apple, or edible flowers over homemade vanilla bean ice cream.

2022 PETITE SIRAH

3

There's warmth, like blackberry pie cooling on a windowsill, like someone cooking pork over mesquite and telling stories that get better with every retelling. You catch the scent of redwood forest, deep, wet earth, old trees breathing. Someone nearby is grinding Ethiopian coffee, laughing. There's a hint of white pepper in the air. Perhaps cloves. Perhaps memory.

nv PENTIMENTO '25 bottling

4

There's a trace of woodsmoke in the beams, English lavender from long-gone wash days, cardamom folded into sweet bread baked for innumerable gatherings. You stir a pot of chickpeas with the back of a wooden spoon. The broth is fragrant, alive with a fresh bouquet garni: bay, thyme, parsley, and a little rosemary, echoing what's come before. The scent rises gently, mixing with the older perfumes the cottage never quite let go of. It feels like a conversation across time.

2021 ZINFANDEL

5

Moroccan mint and cherry cola-colored petticoats coalesce, swishing softly as they sing their siren song along cobblestone streets smooth as the individual drupelets of a raspberry, or the taste buds dotting the surface of your tongue, interspersed with tantalizing turquoise suits and heady hibiscus handkerchiefs chasing diligently after, offering chartreuse and mezcal lime elixirs, intended to lure astray with their promise of a fantastic Faustian bargain.

WINE & CHARCUTERIE

PAIRING

A TASTING EXPERIENCE

TRIPLE CREAM BRIE & PROSCIUTTO

on french baguette

FRESH CHEVRE WITH EDIBLE FLOWERS

alcea rosea farm chevre

templeton, ca

candied hibiscus

ALLE-PIA TARTUFO SALUMI

atascadero, ca

truffle marcona almonds, blackberry

castelveltrano olives

DRY MONTEREY JACK

rumiano

crescent city, ca

CITTERO BRAESOLA

FAULTLINE

central coast creamery

paso robles, ca

ROVAGNATI MORTADELLA

raspberry



EST.
1983



CHEESE & CHARCUTERIE PAIRING MENU