

WINE & FOOD PAIRING

TASTING EXPERIENCE

1

2021 CHRYSOS

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.

pairing: **kokoda - fijian ceviche**

lime & orange marinated uio wild scallop,
coconut milk, red mango,
cucumber, avocado, bell pepper, radish,
cilantro, topped with lime caviar

2

2022 GRENACHE

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.

pairing: **BLTE**

applewood smoked bacon, butterleaf lettuce,
mini san marzano tomato, silky egg yolk

3

2022 PETITE SIRAH

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.

pairing: **pork shu mai**

minced pork, purple cabbage

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WINES OF DISTINCTION AND FERVOR FERMENTED ONLY
WITH WILD YEAST AND AGED EXCLUSIVELY IN NEUTRAL
OAK BARRELS FROM PASO ROBLES' BEST WESTSIDE,
DRY-FARMED VINEYARDS.

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

pairing: **purple potato & swiss sausage**
port salut fondue, gremolata

2022 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.

pairing: **deconstructed tamal**
masa, confit chicken leg with cocoa bbq rub,
corn & sauteed shallot salsa,
queso fresco ranchero, bulls blood micro



LUNCH

2022 GRENACHE

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lunch: **seared snake river farms kurobuta**
pork collar, cinnamon-orange red beet,
braised fennel, served with kale,
prosciutto, orange & almond salad