

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: **chicken garbure**
carrot, potato, onion, cabbage,
thyme, chicken stock

2

2020 GRENACHE

The beast rises slowly from the depths, its vast form silhouetted against the surface of the water. A megalodon in full splendor is revealed, a colossus of the deep. Now, it gains speed, swimming quickly towards the surface with jaws agape, its destined prey a great white shark, a mere minnow compared to the behemoth's bulk.

pairing: **japanese egg salad on bread**
with crispy smoked pimenton paprika pork
& campari tomato

3

2022 LE CHIEN TORDU

With claws digging and scraping the thinnest of frankincense shavings, like a grey fox burrowing to make its den, it develops an exterior tough as manzanita, strong and hearty as unbroken walnut husks and celery seed, a bounty for leaner, less indulgent days when grape pomace fermented roasted leg of lamb and decadent dark chocolate mousse dessert are to be had, no more.

pairing: **beet & avocado**
marinated red beets, avocado mousse
sushi rice, furikake

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 '23 bottling

4

Down through redolent Calabrian pines, over sage covered hills abloom with geranium, nasturtium, and hydrangeas, a tiny hamlet bustles with activity. Musky hen houses, baskets overflowing with ruby grapefruit, fresh blackberry and raspberries, heirloom tomatoes, and orange blossoms line the cobbled streets.

pairing: **double r ranch seared ribeye**
green peppercorn demi & arugula

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: **heirloom squash custard**
vanilla whipped cream, pomegranate seeds



LUNCH

2022 LE CHIEN TORDU

TUSCAN MINISTRONE

mild italian sausage, mighty cap black pearl
mushroom, garbanzo beans, etto shells, kale,
served with back porch bakery baguette

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