

# WINE & FOOD PAIRING

## TASTING EXPERIENCE

# 1

### 2020 CHARDONNAY

Once enveloped in the sweet embrace of mangosteen, the invigorating caress of a tropical ocean breeze, the piquant tang of hala kahiki, and the vibrant hues of turmeric blooms, she now finds herself a world away, in a fragrant symphony of mature Pomme d'or trees, fields of Roman chamomile, star jasmine, and marigolds. A sensory metamorphosis indeed, for our most delicate heroine.

*pairing:* **pierogi**  
piave vecchio, crema salvadorena,  
chives

# 2

### 2021 L'ENFANT DU PAPE

Try to tame her if you may, but her heart is that of a lioness having gorged on morcilla, briny grilled octopus, kalamata olive tapenade, and boquerones with fatty charred marrow on rustic bread straight from the bone. Now, as you gluttonously gulp down the vestiges in your glass, and she finishes off her titillating Tinku, don't forget to note her generous dash of garam masala, her succulent stewed dainties, and her swarthy savory waffles lathered in lightly spiced Mexican chocolate mascarpone.

*pairing:* **deconstructed avocado toast**  
red bulgur, goat cheese cream cheese,  
avocado, cucumber, tomato,  
arugula, sesame seeds

# 3

### 2021 SYRAH

Hints of dried lavender, chocolate truffle, and tanned leather, tempted the tastebuds of passerby. It's bouquet of black cherry and dried sage undertones enticing customers. But beneath the markets jovial surface, a sinister presence lurked. The French catacombs, a labyrinth of ancient tunnels, lay hidden – its dark energies seeping into the world above.

*pairing:* **crispy wonton duck taco**  
duck carnitas, jicama pico de gallo,  
asian salsa verde, purple cabbage, radish

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.

# 4

### 2021 CABERNET SAUVIGNON

The oracle of destiny foretold it, in all the intricate twistings and turnings of its tale, but no, not by mere name alone; although, one would not be remis in remembering it... Kirk-Landry... the name of our Estate. [...] Resting at ease atop the hills of the Adelaide, west of el Paso de los Robles, these dry-farmed Cabernet Sauvignon vines have roots that dig deep, deep down, in search of lifegiving water, pulling succor and sumptuousness from the soil.

*pairing:* **beef tenderloin carpaccio**  
with grilled radicchio chimichurri

# 5

### 2021 MALBEC

As the sun began to dip below the canopy, the air grew thick with the scent of damp moss and decaying wood, a haunting aroma that seemed to whisper secrets of the forest's ancient past. He stumbled upon a hidden clearing, where the air was thick with the intoxicating fragrance of fresh tobacco and vanilla bean, its sweetness a welcome respite from the more somber scents that had dominated his journey.

*pairing:* **khao soi**  
coconut curry broth, lemongrass chicken,  
lime, bell pepper,  
micro cilantro, crushed peanuts



LUNCH

### 2021 MALBEC

**oaxacan chile verde tostada**  
chile verde, house made blue corn tortillas,  
refried black beans, tomatillo salsa,  
quick-pickled red onion,  
pepitas, cilantro, queso fresco