

A WILD YEAST TASTING EXPERIENCE

CHEF PAIRED LUNCH & WINE FLIGHT

MEMBERS \$25 | NON-MEMBERS \$45

THE ORIGINAL FOOD & WINE PAIRING

MEMBERS \$10 | NON-MEMBERS \$30

please, no shared plates // 21+

2016 CHRYSOS “XLB”

At first, you are drawn to her citrine color, a hue reminiscent of the eyes of the lion-headed goddess depicted on a wall in the Valley of the Kings. As you continue admiring her color, you begin to discover her scent: fruity, rich, and spicy, very cat like of her. But then there is that mouth-watering smell of baked pear in brown butter, glazed with a mixture of kumquat & pineapple juice. The spice is harder to pin down, but you think Green Cardamom perhaps, & even a whiff of earthy, seductive Musk...oh my. After several more swirls of the glass you proceed to taste. At the front of your tongue, the citrus notes, Blood Orange, Meyer Lemon & honey laced with Egyptian vanilla powder demand your attention. Then, spreading across your palate, pineapple, baked atop bread pudding. But wait! Now the finish comes at you in a rush, and it's clearly pineapple upside down cake, sans the cherries, but with toasted walnuts and a light dusting of finely ground guajillo chile sprinkled atop the cake. The chili is just enough & it lingers, & lingers.....Oh, but now you're done for, she has you, & in a cat's eye, the seduction is complete. As you continue to sip, you find yourself humming & then singing to yourself, “*She is stardust, she is golden and we've got to get ourselves back to the Goddess*”

notes by mary fox, proprietor

ELLIPTICAL SOCIETY \$54 // RETAIL \$75

pairing [back to your roots - watermelon radish, purple carrot purée, caramelized onion, shoestring potato]

2017 GRENACHE

Bright, semi-translucent brush strokes of cerise encircling a reverently aged ceremonial bowl filled with dry rose petals & draped with the appealing scent of well-oiled leather jingling in a noon-day horse paddock that's been scattered about with fresh straw bedding & sprinkled here & there with cracked white pepper, sweet anise & citrus zest; & there you are, holding the warmth of crushed wild rosemary sprigs in your hand. Now go down, down into the bowl, deep down, into the swirling pool where you will revel within spicy layers of cinnamon & mulled ripe raspberry with chunks of fresh strawberry & ruby-red Tartarian cherry, & surely you will soon find yourself bouncing along in a horse-drawn caravan during the annual Romani pilgrimage to Saintes-Maries-de-la-Mer. After all, Gypsies, Grenache & the French Camargue have been perfectly suited to each other ever since the Archbishop of Arles established a monastery there in the 6th century.

notes by john munch, wineherd & plenipotentiary

ELLIPTICAL SOCIETY \$54 // RETAIL \$75

pairing [orange-thyme profiterole, blueberry-goat cheese mousse, orange zest]

entrée [pasta carbonara: fresh etto rigatoni, alle-pia guanciale, roasted red pepper & fennel root]

n.v. PENTIMENTO '20 bottling

Oh, those poor starving artists! New canvas is so expensive, & of consequence it has often been the case that a painter will simply overlay an old painting with a fresh image, especially when the purse strings are being stingy. Sometimes the ghost of the original painting bleeds through the layers of the new image, & when that happens the effect is called “pentimento.” Though the term ironically shares an etymological root with “penitentiary,” we view Pentimento as a vinous canvas where younger wines overlay elements from each & every Pentimento we have ever bottled. Thus, each year’s blend begins with a portion of the previous year’s Pentimento which has been reserved in barrel. To this we overlay varying amounts of wines that we have also reserved in barrel from previous years, the youngest of which is generally approaching 4 years in barrel. In this manner, every Pentimento includes wine going all the way back to the 1998 vintage, which was the very first vintage used in our very first Pentimento bottling.

Now that you understand the Darwinian evolution of this Pentimento, perhaps a few descriptive words are in order: the hue is carmine tinted with crushed scarlet cranberry, while the nose is patrician, as elegant & regal as the snout of a very rich dowager, & withal there is a unifying scent that clearly bespeaks experience & reputable old money. The mouth is perfectly filled with luscious sun wrinkled cassis clotting at the core, & there are lashings of thick, voluptuous blackberry, smoke-roasted coffee bean & a fine whiff of forest humous from which a treasure of autumn’s black truffles have just been harvested. Waggle your tongue around the dainty chew of licorice & mint, & you will find all elements reposing quaintly within an exquisitely dovetailed box of cedar & sweet yew. The total experience!

notes by john munch, wineherd & plenipotentiary

ELLIPTICAL SOCIETY \$54 // RETAIL \$75

pairing: [sous vide wagyu tri-tip with parsley pesto]

2017 PETITE SIRAH

With the grapes harvested in seven distinct picks over the span of a full month, the resultant wine is a luscious intertwining of all facets of the variety: a wine that conveys everything that Petite has to offer. Inky & totally opaque, with its body dressed in a racy cardinal’s dark purple skirt & layered with maroon velvet sleeves, but dark as it is there are brilliant shafts of sunlight bursting through to dapple your glass, a glass filled with bitter-sweet chocolate & smoked chipotle chili peppers gently ground to fine smoothness in a basalt mortar, a silky jaguar glimmering in the jungle at evenfall; & black gunpowder tea, green tea too, & berries, berries, everywhere enthusiastic berries to pop into your mouth, blueberries, ripe berries to burst between your molars, oozing the pure essence of fancy opal plums to which several lovely twists of black pepper have been added . . . a demented wine that grips your tongue with wonderfully funky notes of licorice. No subtlety here whatsoever.

notes by john munch, wineherd & plenipotentiary

ELLIPTICAL SOCIETY \$54 // RETAIL \$75

pairing: [rosemary black pearl rice with acorn squash]

2017 ZINFANDEL

Bristling with the wicked red tint of a wild boar’s eye intent upon the plump haunch of a fine-looking sow in a berry patch, this Zin distinctly catches the nose with a snap of leather strop slathered with raspberry coulis, zesty cardamom, the bite of woody terpene & pungent hay squirming with black pepper corn, juniper berry, & the smoke from an aged Cohiba, all wrapped up in corn husks atop a bed of lust . . . in other words, this is a wine that’s altogether briery to the core. But then the earthy nose explodes into the mouth with lush candied fruit, blueberry jam, sun-shriveled Jubilee plum, black licorice dancing with star anise, plus there’s that seductive smear of cherry & raspberry treacle dotted here & there with hoisin, all of which coalesce into a memorable finish. Since we started with a wild boar, consider inviting one to dinner nicely roasted & studded with slivers of garlic & garnished with rosemary. That would indeed be a memorable combination to tickle the tonsils!

notes by john munch, wineherd and plenipotentiary

ELLIPTICAL SOCIETY \$54 // RETAIL \$75

pairing: [salted dark chocolate crumble, raspberry mascarpone & fresh mint]