

WINE & FOOD PAIRING

TASTING EXPERIENCE

WINES OF DISTINCTION, DERIVED DIRECTLY FROM DRY-FARMED GRAPES GROWN IN THE GNARLIEST VINEYARDS IN THE WESTERN HILLS OF PASO ROBLES, FERMENTED EXCLUSIVELY UTILIZING WILD YEAST, AND AGED FOR AN EXCEPTIONALLY EXTENDED PERIOD OF TIME SUR LIE IN NEUTRAL OAK BARRELS.

1

2019 CHRYSOS

Beneath hundreds of red acacias and troves of Arabian jasmine, Amarya and her father concocted intoxicating ambrosial elixirs for the noble constituents of the palace.

pairing: **pot pie pillow**
braised chicken thigh, gravy, carrot, pea,
nutmeg & lemon zest

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: **panini & tomato bisque**
panini: ciabatta with speck, provolone & basil
bisque: roasted tomatoes, onion, garlic,
chicken stock & heavy cream

3

IV PENTIMENTO '23 BOTTLING

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: **stuffed mushroom**
balsamic marinated baby portabello,
sautéed zucchini & squash couscous,
feta & red bell pepper chimichurri, lemon zest



4

2020 PETITE SIRAH

With each passing wave, the glass vessel shimmered, reflecting hues of garnet and ruby in the moonlit sky. The aromatic symphony of blackberries, currants, and cedar danced upon the salty sea breeze, enticing the senses.

pairing: **fried duck empanadas**
braised duck thigh, manchego cheese,
blackberry reduction, pancetta
& rainbow micro greens

5

2020 ZINFANDEL

She was a mysterious dusky lass, I did meet that day, selling cara cara orange cream soda if I remember correctly; though I was smoking figurado cigars and munching slowly on kumquat duck sausage while sitting fragrant without a bath. Couldn't say what it was attracted her to me.

pairing: **baby elote**
grilled baby corn, cotija cheese, mayo,
chilantro, chile powder, paprika



2020 PETITE SIRAH

lunch pairing: **coq au vin**
chicken, carrots, portabella mushroom,
pancetta, house made chicken stock,
petite sirah, thyme, creamy mashed potatoes,
broccolini, carrot purée,
served with waldorf side salad: mustard
greens, honey crisp apple, st augur blue
cheese, walnuts, blackberry,
champagne vinaigrette