

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: **grilled polenta with beech mushrooms**
crispy fennel, smoked pimenton paprika,
& truffle salt

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: **chicken gyro**
tzatziki, cucumber, sugar bomb tomato,
shallot & kalamata olive on house made pita

3

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: **grilled peach & burrata**
blackberry coulis, prosciutto,
wild timur pepper

WINE & FOOD PAIRING

TASTING EXPERIENCE

4

nv 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: **ratatouille**
zucchini, yellow squash, japanese eggplant,
basil & parsley pesto, piave, tomato sauce

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: **beef birria with consomé**
crema, queso fresco, purple & green cabbage,
pickled red onion, micro cilantro



2020 ROSÉ

lunch pairing: **braised short rib**
with creamy polenta
demi glace, roasted asparagus, fried egg,
& focaccia with sweet peppers