

fall '22 issue

exclusively wild yeast fermentations

#### VII.I.MMXXII

## Dearest Esteemed Member of the Elliptical Society,

On this glorious day, we proudly announce the arrival of a new season. Our gaze is set upon the expansive, panoramic view atop the hill; the skies are clear, and vistas span many leagues heading east. It is all vibrance and gaiety, dazzled with excitement for the new & opulent vinous selections. This is indeed your official invitation to join us for an experience.

As a patron of the wine world, we are quite certain you will not want to miss the newest ensemble. We hereby present the most recent rendition of the tasting experience: an array of exotic noshes paired with our most fabled fall wines. Reminiscent of the golden hills of Ancient Greece, an aurulent aphrodisiac is on display; referred to as *Chrysos*, and filled with tales of transcendental properties, thus rare and sought after by many. In succession, a decedent *Grenache* with hints of strawberries soaked in Campari, elderflower, pomegranate, and lavender. Whispers are abundant that the mighty *Petite Sirah* has travelled through the haze of time, floating on chicory coffee awash, as if in waves upon the sea at low tide, pungent yet fresh sprays of balsam fir and rosemary. This wine indeed a poet's drink.

There is no time to ponder mystery, for the unveiling of the masterpiece called *Pentimento* is imminent. A favorite among the locals and fondly described as a solera style amalgamation of vintages, varietals and splendid essence. Sweetsour Amarena cherries, dried Calimyrna figs, grilled peppers and mature blood orange paint the aromas fluttering in the glass of this carefully crafted mélange. Prior to the mighty *Red Bat Cuvée*, with its notes of crimson pitaya, strawberry and ripe pear, is a blend called *Littoral*, a rarefied specimen with a bouquet of sage, rosemary, and thyme dancing in harmony.

Beaming with excitement, we hereby share our fall offerings. It is our honor to announce that selected bottles from each breadth of flavors have been allocated to you, though for a finite time. Before signing off, we forewarn of fleeting supply and kindly advise that you reserve with haste additional bottles of your favorites to age alongside other prolific specimens in your wine library.

Your friends at,
le cuvier winery



# FALL RELEASE / what's in your club pack

#### MIXED PACK

2018 CHRYSOS | \$60 2019 GRENACHE | \$60 2019 PETITE SIRAH | \$60 NV PENTIMENTO '22 BOTTLING |\$60 2019 RED BAT CUVEE | \$60 X2

#### REDS ONLY PACK

2019 GRENACHE | \$60 2019 PETITE SIRAH|\$60 2019 LITTORAL | \$60 NV PENTIMENTO '22 BOTTLING | \$60 2019 RED BAT CUVEE | \$60 X2

#### 2018 CHRYSOS

Selene cajoles the lustrous day away

Theia reflects her supple golden glow to the last ray.

Pale tints of marigold exult her eccentricity

A vision of magic for all, flaunted by the alluring goddess in all her divinity.

Forbidden quince, lilac hued meadow sage and creeping woodbine
Envelop this verboten love, lost in the cadence of time.

Zesty bergamot redolently embraces the venerable willow tree
Chrysos, the incandescent hue of eternal love, woven in life's filigree.

notes by mika toke, resident vampire & miranda thompson, vp of quality control





#### 2019 GRENACHE

It starts with the sound of silence, followed by warmth, Viewed as if through Elton John's rose-colored glasses, a blood orange sun dips behind clay-tiled roofs, bringing angled shadows and the barest suggestion of moving air. This faint breeze winds its way between the two-storied buildings, ever so gently brushing past crumbling plaster walls. Splashes of red, bright, and enticing as a kiss from cherry lips, jump from between window planters, iron gratings and wide flung shutters faded by the sun. Like crimson-breasted hummingbirds lured to sweet carambola nectar, paired footsteps unerringly gather, converging, collecting, and coalescing along their circuitous routes, as the first tenuously plucked notes tease the ear. The crowd thickens. It is energy encapsulated, building exponentially to a climactic breaking point. The floodgates open as music and passionate dance pour forth, uplifting as steaming Moroccan mint tea with a fine dollop of raw honey, tossed about judiciously with fresh strawberries soaked in Campari, elderflowers to garnish. Lavender, pomegranate and sandalwood are all but forgotten in the full, sensual, deluge upon the senses. Abruptly it seems, all motion stops. Sound trickles away as silence once again fills the void.

notes by clay selkirk, winemaker & all-around cowboy

IOO% GRENACHE

VINEYARDS | 45% Kirk-Landry, 25% St. Peter of Alcantara 20% Loma Seca, 10% 4Hearts



#### 2019 PETITE SIRAH

This black charred cedar dark and lavender sea salt cacao mysterious beauty, the color of antique amethyst rings set in silver upon the gnarled fingers of the collector of beasties & faeries and he who cavorts to the wild whisper of the flora vinifera of the Adelaide: El Paso de Robles dry-farmed roots, stretching deep, deep down, in search of precious life-giving water, held tight in rock, yet made available through laborious extraction, pulled to the surface like Persephone slowly wending her way back to the world of the living. And, waiting for her there, our plenipotentiary, doused in black light, neon markers at the ready, graffiti liberally applied to the room housing his throne. Can you hear his music, the thrums, trills and twangs of The Dance of the Shithouse Rat? What a trip! Let's go back, traveling through the haze of time, floating on chicory coffee awash as if in waves upon the sea at low tide, pungent yet fresh as sprays of balsam fir and rosemary. This benevolent wine is guava, pink peppercorn, chai masala, sex in the Panamanian jungle, pipe smoke obscured drugs, and violet leather rock 'n roll.

notes by clay selkirk, winemaker & all-around cowboy

IOO% PETITE SIRAH VINEYARDS | 45% St. Peter of Alcantara Vineyard

#### 2019 LITTORAL

Coooking with Nonna!

It had been raining, the earth damp and heavy. Greek oregano and lavender flowers swaying in the breeze of the morning sunlight. Cooking by the fireside, this was going to be a special meal – beans in an ash covered pignata with wild greens. As the red peppers stewed and the Campari tomatoes blistered, the scent of the wild boar hunted the night before comes wafting in from the butchers shed. A bouquet of sage, rosemary, and thyme danced a lovely prophetic ballet on the sauce. Nona's secret recipe that can only be learned by doing. Passed down by generations before, her old and leathery hands twisting the made dough into casarecce. A pinch of sea salt sourced from the low waters of the Mediterranean Sea gets sprinkled into the sauce. The finishing touches are done as the table is being set. Family and friends gather to the long oak table under the olive trees. "Mangia!" shouts Nona. This is what life is all about.

notes by thomas cherry, master cellar rat



# 2019 PETITE SIRAH

Add some ooh-la-la to your day... or night... as the case may be.

Ah my Petite Sirah, you provide just the right tone for a raucous revelry and sensory satiation to soothe the soul. Imagine, if you will, an adventure, traveling through time, from the spiced mysteries of the Near East, to the swarthy jungles of Panama, heart thumping with beats of blood and passion. Yes, get carried away: this is a wine to be savored, every sip, down to the last drip-drop wrung from upturned bottle, but, let it not be your last, for meager are its compatriots, and you will wish to call out for another bottle, or two, with your club allocation before the last of its brethren leave the building in a conga line of vinous merrymaking.

This 2019 vintage Petite Sirah proudly claims refined pedigree from three of our exclusively dry-farmed vineyards located in the West Paso hills. The first, being Osgood Farms resides approximately 6.75 miles from Le Cuvier Winery, and about 15 miles from the Pacific Ocean. The vineyard hides within the Adelaida District in the mountainous Santa Lucia Range an American Viticultural Area (AVA) characterized by shallow bedrock and residual soils of ancient marine sediment from the Mesozoic period. This district often receives in the range of 30 inches of rain, in a normal year, but who experiences a normal year in this day and age? Osgood Farms has around 4.5 acres of Petite Sirah vines which were planted in 2001. It is owned and farmed by the mercurial Dave Osgood, with the help of all members of the family. A well-worn hat is a distinct requirement of the job.



Second in line is our Estate Vineyard, Kirk-Landry. Owned by David Kirk and Caroline Landry the upper section of the vineyard was planted in 2007. The original plantings along the ridge encompass 8 acres, 2 of which produce Petite Sirah. Located in the Adelaida District and adjacent to Osgood Farms, Kirk-Landry Vineyard is positioned between 1778-1886 feet in elevation and is 6.75 miles from Le Cuvier and 16 miles from the Pacific Ocean. The Certified Organic vines are dry-farmed and head-pruned, spurs climbing the vertical cordon creating an arboreal silhouette, filled with disdain for their counterparts living a confining trellised existence. Grape yields from dry-farmed vines grown on rough, rocky soils are restricted by the natural limitation on resources where the vines grow, resulting in grapes with highly concentrated, smallsized berries filled with site-specific personality. Our Estate vineyard was brought into existence by the experienced hands and encyclopedic knowledge of the aforementioned Dave Osgood. James Hall, a transplant from the coffee plantations on Maui, nurtures the vineyard with the same non-interventionist philosophy in mind.

The third in the mélange of sites that encompass the spectrum of terroirs represented in our 2019 Petite Sirah, is the illustrious Saint Peter of Alcantara Vineyard, perched approximately 6.3 miles from Le Cuvier Winery, and about 11.75 miles from the Pacific Ocean. This Vineyard lies within the Willow Creek District, which is an AVA characterized by a strong marine influence, hilly terrain and lots of limestone-rich calcareous soil. Willow Creek receives between 24 and 30 inches of rain per year. The site is steep, and the planted acreage ranges in elevation from 984 to 1,101 feet. The St. Peter of Alcantara Petite Sirah was planted in 2005. The vineyard is owned by Ishka Stanislaus, who takes a handson role in the vineyard and farms the property with the reluctant forbearance of his wife and children.

The combined factors of location, soil, and climate make all of these vineyards ideal for farming without the use of irrigation. Le Cuvier and our partners are proud to promote a sustainable stewardship of the land, which in turn produces outstanding fruit, and wines of unique character, quality, and depth of flavor.

à votre santé

#### NV PENTIMENTO '22 BOTTLING

As our Elliptical Society members have come to anticipate with relish, Pentimento is a proprietary blend of older reserve vintages with elements in this valued mix ranging all the way back to wine made in 1998. In this case, 24% of the blend is based on older Pentimento elements that continued to age across time in small neutral oak barrels. Interestingly, and despite the essence gained from long barrel aging of this well experienced vino cabrón, the 2022 bottling shows the deep blood cast of almandine garnet wrapped in such a lovely bright robe as to suggest a youthful dance of brilliant sparkles rather than a wine of reverential age. Smooth on the nose, bright on the tongue, the 2022 blend is redolent of sweet-sour Amarena cherries, smoked leather, compote of sun-ripe berries and the distinctive nuttiness of dried Calimyrna figs, a fine touch of black strap tobacco, grilled Chamorro peppers, and the peel and pith of a mature blood orange ground into a chalice bursting with sun-ripened mulberry. When you come right down to it, this bottling of the Pentimento is nothing less than a baked cobbler in your glass.

notes by john munch, quondam wineherd

BLEND | 24% PREVIOUS YEAR PENTIMENTO + 46% 2019 LITTORAL + 12% 2018 LITTORAL + 12% 2019 CABERNET SAUVIGNON/MALBEC 5% 2019 SYRAH + 1% 2018 MALBEC





# 2019 RED BAT CUVÉE

Wrapped in a vortex of fallen leaves, Zephyr materializes from out of the mist. His majestic wings flutter, leaving behind a scent of charred forest and wildflower honey. Before him cowers the River Nymph, Willow, her eyes wide in astonishment. Cast out and fearing her magic all but lost, she desperately yet trepidatiously accepts his offerings, his promises of power and immortality. "Dear child, reach deep down into your being and sup of the elixir of Eternal Life," says Zephyr as he tilts a bejeweled chalice toward Willow's ruby-blushed face. Her eyes clench shut as she feels the scarlet nectar burst upon her tongue; crimson pitahaya, strawberry, ripe pear and gunpowder tantalize her senses, while the exotic aromas of tomato leaf and kaffir lime draw her back to the burbling mountain steam where she was born. As Zephyr gazes upon her, lips quirked in a mischievous smirk, she understands, this is where she belongs, she is whole, singing under the willows with the gentle West Wind, feet dangling delightfully in the cool water of her placid brook.

notes by tim small, qui apporte la joie



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### A 10 STEP GUIDE TO CREATING A WINE LIBRARY

by john munch, quondam wineherd

In the not-too-distant past, age-worthy wines were often acquired in case quantity, after which the wines were cellared at home and repeatedly enjoyed over a span of years as the bottles evolved. Mature wines that have spent years aging under good cellar conditions can offer a tantalizing and ever-changing experience. What should you expect from a Le Cuvier wine that you've cellared at home? First and foremost, you should expect evolving smells and flavors that extend well beyond the grapy-fruity essence of the young wine you've so enjoyed. As the wine ages, an entire complex of tertiary aromas develops, and only time in your cellar can lead to what is called "bottle bouquet", that wonderful level of complexity found in well cellared wines.

A lovely mature wine is like an old friend whose company gives you great pleasure and renewed experience year after year.

- I. Why bother creating your own wine library? See above.
- 2. When is wine "at its best"? The concept that a given wine reaches an ideal point of peak perfection after some indeterminate period of ageing is pure BS foisted upon us by whacked out wine snobs intent on counting the number of vinous angels dancing on the head of a pin. An effete conceit to be sure! When is your child at his/her best? Do you freeze them in time at that arbitrary point? Utter nonsense! Wine is dynamic and evolves over time, as do we all, and though we may not be quite so precocious as we age, the stories we tell certainly become more interesting.
- 3. Banking your wine: you'll achieve infinitely greater pleasure & return when banking wine rather than banking bullion.
- 4. Planning your Library: keep it dark; keep it stable; keep the door locked.
- 5. Construction cost: from modest & effective, to effective & ostentatious. Either way, the core purpose remains the same.
- 6. Keep it organized: by all means, use a computer. There are numerous versions of wine tracking software available, & some even for free.
- Steps 7, 8, 9, & 10 Relish at least one special evening per week in the company of an exquisitely cellared bottle . . . year after year after year after year.

Note: silly & arbitrary space restrictions limit the foregoing to a series of unsupported pronouncements. If your curiosity is aroused, schedule a library tasting with Clay for full details. Call 805.238.5706 to book.



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