



spring '21 issue

*exclusively wild yeast fermentations*



— SPRING RELEASE / *what's in your club pack* —

MIXED PACK

- nv CHARDONNAY XLB | \$53
- 2017 L'ENFANT DU PAPE | \$53
- 2017 SYRAH | \$53
- 2017 CABERNET SAUVIGNON | \$53 X2
- 2017 MALBEC | \$53

REDS ONLY PACK

- 2017 L'ENFANT DU PAPE | \$53
- 2017 SYRAH | \$53
- 2017 CABERNET SAUVIGNON | \$53 X2
- 2017 MALBEC | \$53
- 2017 RED BAT CUVÉE | \$53



nv CHARDONNAY XLB

Sansa Stark provocatively draped in turmeric dusted sunflowers swaying in the sun, her radiant hue is all about golden honey; and once you are done staring, you will find that her melliferous core fully satisfies the olfactory modality of any well-developed proboscis as she dances up your nostrils with grand swirls of apples baked with allspice and vanilla, quince, froot loops and rosemary. Now savor those lovely lashings upon your tongue of crème brûlée sprinkled about with flakes of pink Himalayan salt, and you will surely be enchanted by the globules of bitter-sweet marmalade as you ponder this classy lady's flinty bite, with her toothsome demeanor balanced by a touch of humus, celery seed and ripe stone fruit, and now let the luscious sup go down the gullet. Alas, a picayune 68 cases of Sansa were left beyond the bottles allocated for your Elliptical Shipment.

*notes by john munch, wineherd & plenipotentiary*

100% Chardonnay

2017 L'ENFANT DU PAPE

this wine tells the tale of a warm and fragrant summer day in June of 1357. With the first sip, a braying ass can be seen haughtily following the deep crimson-purple robes of Innocent VI on his trek back home to the Palais des Papes in Avignon. Innocent has been on a rather lengthy pilgrimage to visit a favored actress in Corsica. Her name is Bianca, and she now sends him staggering on his weary way with dark, wine bruised lips, party eyes and a blood rose prominently affixed to his zucchetto. Ah, sweet young Bianca! Balanced with luscious ripeness, her four-poster of aromatic cedar from the slopes of Monte Padro, and wrapped around her enchanted body, a glamorous infusion of smoldering bergamot and the dried white flowers of black-rooted Moly. Can you read those pouting lips? They are full and smolder with seductive coco nibs, cherry & a clean woody odor from the twig of pinu neru she smilingly chews as she watches the arrogant ass japing and braying down the dusty path, bright silken ribbons dangling and bouncing from his wagging ears.

*notes by john munch, wineherd & plenipotentiary*

BLEND | 36% Syrah + 29% Mourvedre  
+ 21% Grenache + 14% Petite Sirah



- » *Wild yeast fermentation is practiced exclusively.*
- » *Dry-farmed fruit is chosen wherever possible.*
- » *Each wine spends a minimum of 33 months in neutral oak, reaching uncommon maturity.*

## 2017 SYRAH

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Painted in innumerable colors warm and rich, practically jarring in fact; from burnt orange, to the near black of Luxardo cherry, soothing Masala chai, pale green white fir, African violet, ultramarine blue and of course vampire fresh blood red, the Vardo are gathered in a neat circle surrounding the middle of camp which currently resembles a kicked anthill of activity, a motley assemblage of horses whickering for their morning feed, excited yips from Bedlingtons and delighted squeals from chasing children accentuated by the gruff yet mild mannered upbraidings of their working elders for being underfoot. Now, aromas gently waft on the chill morning air, dark roasted coffee for the adults and hot chocolate for the little ones, fat and juices from venison seasoned with Malabar pepper and salt from the Black Sea sizzle on a spit above the fire. Soon, they will be moving once again, never in one place very long. Short tobacco pipes are efficiently extinguished and tucked away in woolen coat pockets dyed as many colors as their wagons, with everything packed neatly and quickly away. Ready to roam. The world, with all its freedoms, joys and delights, adventures and dangers, is their home.

*notes by clay selkirk, winemaker & all-around cowboy*

VINEYARDS | 100% Syrah

St. Peter of Alcantara Vineyard

## 2017 CABERNET SAUVIGNON

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Ichor of the gods, a brooding garnet-gurgle sliding down your gullet, prancing like silken garters caught in the rush and tumble of whitewater rapids in a narrow gorge, and then your lips will break free to swirl gently back and forth within turgid eddies of darkest cassis, candied raspberry and cedar smoked bacon. Now, slice a few wedges of Asian pear and dip them one by one into powdered cocoa, and then you will perceive that a veiled mizzle is falling upon the rich earth at your feet while beguiling petrichor vapors rises up your left nostril like dancing cucarachas. So now you'd better add just a pinch of sharp Chiquilin ahumado to seduce the senses like a fine whack of leather across your rump. Another classic Le Cuvier Cab: perfectly excessive, but with sturdy grip on your tongue followed by a drawn-out finish within a world of minerally plum wrapped in ripe black cherry.

*notes by john munch, wineherd & plenipotentiary*

VINEYARDS | 50% Kirk - Landry Vineyard + 27% Loma Seca Vineyard  
+ 23% 4 Hearts Vineyard

## 2017 MALBEC

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A big-breasted riot, an Amazon running amok in an all-you-can-eat Chinese restaurant. Deep, deep prismatic tones of crimson-cardinal and magenta with the fresh scent of a briny tide pool and tea oil rubbed into her sweet-sweat drenched shoulders as she disdainfully poses following a particularly lovely throw of the javelin at an Oriental buffet of crustacean shells filled with dark fruit, ripe raspberry, flaccidly but suitably luscious Chelan cherries, a Cimmerian obelisk of stacked blackberry and crushed blue-black Olympian plums scattered about, here and there, with dried peel of camphor-aged Saville orange, green peppercorns with dill, and over all viscous coils of oyster sauce top-dusted with Saigon cinnamon: a grand cacophony of intriguing impressions to make one drool. Her eyes are green, and her lips are all about ripe dark berries and bright acid, warm buttered blueberry muffins and crushed Calamata olives; and from her left incisor hangs the remnants of an especially creamy and rich Uni roe appetizer. An elusive lady, a shapeshifter, and consequently all the more reason to invite her home as a singularly entertaining dinner guest.

*notes by john munch, wineherd & plenipotentiary*

VINEYARD | 100% Malbec

Kirk - Landry Vineyard

## 2017 RED BAT CUVÉE

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In and out wash the tides of life, bringing fortune and famine. The Fates will decide. With sharpened scissors they stretch before them life's string. Will today be the day, oh weavers of the tapestry of destiny? Ohh, but grant me a mere dribble of time, I beseech you, to dink ever deeper of that elixir of the gods, to soak up that brine of the depthless sea, to cavort in moonlight with the hen of the woods, and lie in the land of tilxochitl and the Aztecs. Ohh seek not the measure of my life for hedonism yet sings its siren song. I am inextricably caught plucking tea leaves one by one, like violet flower petals dashed upon the roundabout breeze, as just washed sheets of linen drying in the mountain air, dancing daintily through each swirl of that wistful wind. I vow to leave no opportunity wasted, no buxom black plum unbitten, no gaily gallic walnut nor fresh root of ginger un-gnashed, until at last must those weary eyes I rest.

BLEND | 67% Zinfandel + 33% Petite Sirah

*notes by clay selkirk, winemaker & all-around cowboy*

## AN OVERVIEW OF PRODUCTION

*by Le Cuvier winery & plenipotentiary John Munch*

All of the grapes we use come from vineyards planted to calcareous (limestone) soils in the hills west of Paso Robles.

Roughly 95% of our grapes are from dry-farmed, head-pruned vineyards located on steep slopes.

By virtue of the soils and the vineyard cultural practices, the grapes at harvest show good maturity, with the added advantage of having very low natural pH and high acid.

The above conditions and ultimate “chemistry” of the grapes makes it possible for us to ferment our wines without use of sulfite or other additives.

By extension, we do not inoculate the grape must with yeast or other microorganisms, and microorganisms that would normally be killed or stunted via sulfite addition tend to flourish. All of our fermentations can thus be described as “natural.”

We ferment our reds and our whites in low profile open top tanks that have an approximate ratio of being 2 times as wide as tall (four foot high by eight foot wide). The white grapes are fermented on their skins just like the red grapes, and the main difference between red and white wines is that the whites typically enjoy four years or longer in barrel, rather than the three years typical for red wine aging.

The low-profile tank approach, though terribly inefficient in terms of square footage of floor space required per ton of grapes processed, results in quick extraction of color, flavor & fine tannins from the skins. As a result, we typically gravity drain the fermenting juice to barrel at roughly 1/3 of the way through fermentation. Thus, all of our wines, both red and white, are essentially barrel fermented.

All wines remain in the barrel in which fermentation was completed without racking off the lees for at least two years. The very heavy lees are stirred, and the barrels are topped no more than twice a year.

A wine’s first racking will generally take place just prior to the second year following harvest, with some wines staying on the gross lees for five or more years.

The first sulfite addition is made at the time of first racking, which in most cases takes place approximately two years following harvest. The wines are then returned to barrel for at least one additional year of barrel aging before bottling.

In terms of sulfite, it has been our long-term observation that wines made without or with minimal use of sulfite have much lower potential for oxidation than is the case with wines made using sulfite. Though this is counterintuitive, we have a large wine library that supports our contention that wines made in this manner age well beyond 25 years to significant benefit. In addition, we believe that a broader array of yeast types and other microorganisms participate in the fermentation and during the long barrel aging of our wines to significant advantage, specifically resulting in a much broader spectrum of flavors and aromas by comparison with “normal” wine processing.

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