

exclusively wild yeast fermentations





Dear Member of the Elliptical Society,

As the vibrant hues of summer begin to soften into the golden embrace of autumn, there's a distinct shift in the air, a whisper of cozy evenings and richer flavors.

At Le Cuvier Winery, this transition is always met with immense excitement, for it heralds the arrival of our highly anticipated Fall Wine Club allocation – a lineup crafted to perfectly capture the essence of the season. Get ready to uncork a collection that promises warmth, depth, and delightful surprises, each bottle a testament to the unique character of our distinct winemaking style, the land and the way we farm it.

Our winemaking team has poured their heart and soul into these new releases, bringing forth profiles that are both familiar and wonderfully innovative. Imagine savoring the robust Petite Sirah with its notes of Ethiopian coffee and redwood forest floor, or perhaps a captivating Grenache that dances on the palate with hints of pomegranate and blood orange. This collection is designed for those moments of gathering, for cozy evenings by the fire, and for pairing with the hearty, comforting dishes that define the season. We're confident you'll find new favorites to cherish and share.

But beyond the exquisite taste, there's an even deeper story unfolding in our vineyards, one that speaks to our unwavering commitment to the health of our planet and the purity of our wines. We've always been proud pioneers of dry farming on the west side of Paso Robles, allowing our vines to forge deep connections with the earth, yielding grapes of unparalleled concentration and character. Now, we're actively pushing the boundaries further by pursuing Regenerative Organic Certification. This ambitious endeavor places our dry farming practices at the very forefront of sustainable viticulture, focusing on soil health, biodiversity, and ecological harmony – practices that ultimately lead to more resilient vines and, naturally, more expressive wines.

As part of this journey, we're also making significant strides in our cellar, eagerly anticipating an additional certification: crafting our wines organically. This might prompt a thought: did you know that while grapes can be grown organically, to truly label a wine as "organic," the entire winemaking process and facility must also meet stringent organic certification standards? It's a meticulous path, but one we wholeheartedly embrace to ensure every drop reflects our dedication from vine to bottle.

We invite you to immerse yourself in this season's extraordinary offerings. Drink deeply, be merry, and we sincerely hope you'll join us soon at the winery to experience firsthand the passion and progress that define every bottle.

Cheers!

Ay, Mika, Miranda & the entire team at Le Cuvier Winery

the elliptical society presents

FALL 2025 RELEASE

winemaker selection club packs





mixed club
2021 CHRYSOS
2022 GRENACHE
2022 PETITE SIRAH
NV PENTIMENTO '25 bottling
2022 LITTORAL
2022 ZINFANDEL



reds only club

2022 GRENACHE
2022 PETITE SIRAH
2022 LE CHIEN TORDU
NV PENTIMENTO '25 bottling
2022 LITTORAL
2022 ZINFANDEL







ESTATE, DRY-FARMED ${\mathscr C}$ ORGANIC KIRK-LANDRY VINEYARD, ADELAIDA, CA

Carefully crafted and exquisite libations, cultivated in the most magnificent of dry-farmed vineyards on Paso Robles's westside

2021 CHRYSOS

6:00 pm. The sun, a dying ember, dips below the horizon, casting hues of deep violet and molten gold onto the leeward side of the heart shaped island. Shadows lengthen, stretching like ancient spirits across the white sand. Silks and woven fibers, adorned with vibrant patterns, catch the last vestiges of light. A profound sense of revelry swells. The gentle, ceaseless whisper of the palm fronds, carrying the saline kiss of the Indian Ocean, becomes the pulse of the island's abundant grace that permeates the very air. A joyous rush ensues as eager hands reach for tropical concoctions: pineapple-passion fruit mojitos, sun-kissed orange margaritas, and fiery ginger mules, each now seeking their chosen perch within the sacred circle.

Upon a golden, intricately woven voivoi mat, the bilos — sacred coconut shell vessels — are meticulously laid out. An intoxicating perfume, born of plumeria and star jasmine, intertwines with the vibrant hues of spider hibiscus, pinecone ginger and peacock flowers, each blossom crafted into the salusalu garlands, adorns the island's honored guests. Ancient customs, joyous incantations, and unbridled mirth ignite the soul, a myriad of celestial sparks dancing in the encroaching twilight. Then, the feast. A veritable banquet of taro, succulent slow-roasted pork and the refreshing tang of Kokoda with its notes of coconut and lime. This earthly bounty is further heightened by a cornucopia of nature's most abundantly ripe, exotic jewels: the blush of pink pineapple, the sweet mystery of lychee, the citrus burst of kumquats, the lushness of guava, and the sun-drenched sweetness of mango.

The final drops of kava, earthy and profound, settle within, a tranquil balm upon the spirit. As the last echoes of song fade into the vast, star-dusted sky, a profound peace descends, wrapping each soul in its gentle embrace. The island, having given so much, now whispers a lullaby through the rustling palms, promising a rest as deep and dreamless as the ocean itself, until the dawn breaks anew.

notes by mika toke, resident vampire

BLEND | 91% Viognier + 9% Marsanne VINEYARD | Alta Colina

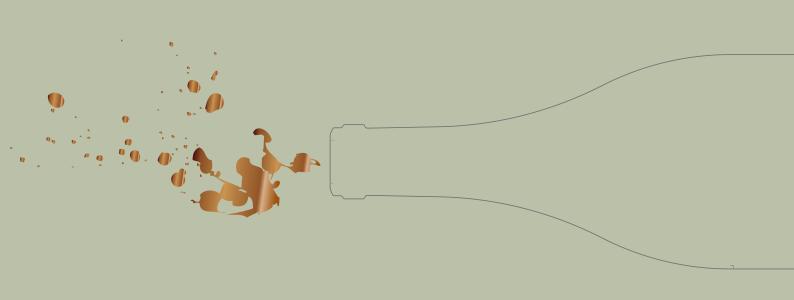
2022 GRENACHE

Take yourself on a whimsical journey of the mind, to the Mediterranean coast and its relaxing umbrella shaded cafés. Ancient olive trees offer additional ambiance as you slowly sip on your early evening vermouth apéritif. You are in no rush to pay the tab nor to leave. While you relax, you notice the cool breeze, bringing with it the sounds of friendship, familiarity and commerce from the open-air market just around the corner, along with the smells of fresh cut watermelon, blood orange, feta, kalamatas and strawberries, of course of course. This life is captivating as pomegranate incense wafting from an open door, as the first bite of a red delicious apple, or edible flowers over homemade vanilla bean ice cream. As you sink your teeth firmly into the lychee flesh, and decide it behooves you to order up another round; maybe something like a Gin-Campari Old Fashioned, with lemon zest, sugar and grapefruit bitters this time; you glance once more over your shoulder and notice the sun beginning to set through carved marble columns, over crystal clear blue Aegean waters, all the way down to the white sand on the beach. There is nowhere you would rather be.

notes by clay selkirk, winemaker & all-around cowboy

DRY FARMEND VINEYARDS |

4hearts, Kirk-Landry & Worth Hill



2022 PETITE SIRAH

A wine made for the gloaming, when the candles catch, the room hushes, and everything good begins. It starts dark, rich, and velvet-thick. You sit back in your chair and the world softens. There's warmth, like blackberry pie cooling on a windowsill, like someone cooking pork over mesquite and telling stories that get better with every retelling. You catch the scent of redwood forest, deep, wet earth, old trees breathing. Someone nearby is grinding Ethiopian coffee, laughing. There's a hint of white pepper in the air. Perhaps cloves. Perhaps memory. A briny brightness appears like sea air caught in joyful laughter on a warm afternoon with Castelvetrano olives eaten from your fingers on a sunlit rock by the sea. Then, it deepens, like dusk settling around a fire. Mint and basil, cool and clear. A hint of truffle, earthy and mischievous. Smoke, soft and shadowed like a secret flame just out of sight, like the faint curl of campfire wisps drifting through evening air, more suggestion rather than scent. And something warm and toasty, like sunflower seeds in a paper cone from a crowded market square. This libation settles softly, like a quiet moment shared. It's a journey through a day you haven't yet lived, but somehow remember. You look around the table. The fire's crackling. Your friends are flushed and smiling. And you know, in that golden, flickering moment, you're exactly where you're meant to be.

notes by miranda thompson, vp of quality control

DRY-FARMED VINEYARDS |

St. Peter of Alcantara,
Worth Hill & Kirk-Landry

2022 LE CHIEN TORDU

A new type of predator, stalking steadily through the twilight, into the violent violet purple haze; torn asunder and sewn back together again like a Frankenstein fennel, bounding with blueberry blue eggplant, deep obsidian leek, and green garlic foliage brushing against a quicksilver shimmering in its black licorice coat. Ah, but the eye cannot track its movements, so swift they are, and so opaque, fleeting as a pebble induced ripple in a hidden cistern of kefir lime and lavender tea. Thus, from beneath the decomposing oakwood and leaf mulch, down past the home of the bugs and the grubs, up wells the earthy musk of pungent truffle, working in harmony with smoked beluga lentils and roasted oxtail marrow, all of/which will be summarily devoured by its most animalistic of instincts. With claws digging and scraping the thinnest of frankincense shavings, like a grey fox burrowing to make its den, it develops an exterior tough as manzanita, strong and hearty as unbroken walnut husks and celery seed, a bounty for leaner, less indulgent days when grape pomace fermented roasted leg of lamb and decadent dark chocolate mousse dessert are to be had, no more.

notes by clay selkirk, winemaker & all-around cowboy

BLEND | 50% Mourvedre + 50% Petite Sirah

DRY-FRAMED VINEYARDS | St. Peter of Alcantara,

Worth Hill & Kirk-Landry

2022 LITTORAL

Evening settles around you in Big Sur, as the last streaks of sun sink behind the cliffs and lanterns glow softly along the ranch. You take your seat beneath a canopy of eucalyptus and white sage, at a long table nestled between ancient Redwoods. Wild lavender rests in bundles beside linen napkins, and somewhere nearby, a campfire crackles, sending whispers of smoke into the ocean breeze. You raise your glass, the wine catching the firelight with a dark, inviting shimmer. The first sip surprises you, cherry cordial and peppermint mocha, sweet yet grounded, like a secret passed across the table. Ripe pluots follow, drenched in grenadine, with a flicker of tangerine peel that wakes the senses. From the fire comes the scent of smoky sausages, their fat crisping with rosemary and spice. The wine meets them effortlessly, deepening with hoisin sauce, purple peppercorns, and the savory warmth of cracked herbs. A dish of berries makes its way to you, blackberry and mulberry, rich and soft. The wine echoes them, adding notes of white pepper, vetiver, and the dark earthiness of worn leather gloves warmed by the campfire. On the finish, a hint of Peruvian chocolate lingers on your tongue, indulgent and slow to fade. As the stars emerge overhead, you realize the wine has become the voice of the evening. It speaks of firelight and coastline, of salt air and wild land. In this moment, it feels like the story is yours.

notes by miranda thompson, vp of quality control

BLEND | 84% Cabernet Sauvignon + 16% Syrah
DRY-FRAMED VINEYARDS | Kirk-Landry,
4hearts & St. Peter of Alcantara



NV PENTIMENTO '25 bottling

It's late afternoon, and the light settles over everything like a soft-spoken promise. You're barefoot in the doorway of the cottage, wrapped loosely in a piece of linen that still carries the scent of lemon peel, cedarwood, and the herbs you tied to dry above the stove. The air holds more than the present. It holds the past as well. Quietly, without asking to be noticed. The walls have absorbed years of slow-simmered meals, rosemary crushed beneath fingers, sun-warmed apricots halved and laid out to dry. There's a trace of woodsmoke in the beams, English lavender from long-gone wash days, cardamom folded into sweet bread baked for innumerable gatherings. You stir a pot of chickpeas with the back of a wooden spoon. The broth is fragrant, alive with a fresh bouquet garni: bay, thyme, parsley, and a little rosemary, echoing what's come before. The scent rises gently, mixing with the older perfumes the cottage never quite let go of. It feels like a conversation across time. Beside you, on the table, a piece of warm bread rests, soft, golden, dappled with olive oil and cumin. It's not hurried. It's not waiting. It simply is, and it will be there when you're ready. Outside, the fire burns low beneath cedar and bay, and the smoke curls upward, tracing the same path it's traced for years, maybe generations. The breeze moves through the trees with a sound you've heard since childhood, even if you only just remembered it. Your hair slips loose again, and you pin it back with a spoon. It's a little ridiculous, but you've always done it this way. A small ritual in a home full of them. You're not performing anything. You're not preserving anything. You're part of it now, the smell of the stew, the softness of the light, the dust that never gets fully swept from the floorboards, and the memory of all the times someone stood just like this, humming, stirring, listening. You're not alone in this moment. You're with everyone who's ever called this place home.

And it feels right.

Maybe even eternal.

notes by miranda thompson, vp of quality control

BLEND | multifarious amalgamation spanning decades

& aged in neutral oak barrels

48% Previous Year Pentimento Blend + 27% Syrah

+ 18% Cabernet Sauvignon + 7% Malbec









2022 ZINFANDEL

Moroccan mint and cherry cola-colored petticoats coalesce, swishing softly as they sing their siren song along cobblestone streets smooth as the individual drupelets of a raspberry, or the taste buds dotting the surface of your tongue, interspersed with tantalizing turquoise suits and heady hibiscus handkerchiefs chasing diligently after, offering chartreuse and mezcal lime elixirs, intended to lure astray with their promise of a fantastic Faustian bargain. Now, between every perfect purple plum bump, and gunpowder green cannonball contour, fireworks can be glimpsed, like the ebb and flow of live coral in the sea, a pearl in each Kumamoto oyster twinkling with the light of a thousand stars shining down in the narrow overhead slices of night as seen through close-set buildings. The sea beckons, drawing the celebratory party ever onward, like an oasis in the desert to all in need of a drink, like toro belly sushi with fresh wasabi to those ravenous with hunger. Elegant as elderberry, piercing as persimmon, and sweet as quince candy, this Zinfandel is a tide in which to be swept away; a swirling vortex of jujube and white fig, followed by a misting Meyer lemon spray.

notes by clay selkirk, winemaker & all-around cowboy

DRY-FARMED VINEYARD | St. Peter of Alcantara





HARVEST WINE MONTH MONTH OF OCTOBER

MURDER MYSTERY DINNER SATURDAY 10.25

THANKSGIVING
WINERY CLOSED
THURSDAY II.27

SMALL BUSINESS SATURDAY XLB RELEASE SATURDAY II.29

LIBRARY WINE REDUX
TUESDAY 12.10 - UNTIL SELL OUT

CHRISTMAS HOLIDAY
WINERY CLOSED
MONDAY - WEDNESDAY 12.22-12.25

NEW YEARS DAY
WINERY OPEN
WINE & CHARCUTERIE
TASTING EXPERIENCE



Immerse yourself in the infinite world of beguiling aromas our dry farmed vines produce and indulge in the rich experiences that could only result from the harmonious union of wine & food.

now booking:

PAIRING EXPERIENCES LIBRARY WINE TASTINGS SELECT MEMBER-ONLY EVENTS

We eagerly anticipate welcoming you with a glass raised high on your next visit to the Paso Robles area.

wb. LCWINE.COM \$ ph. 805.238.5706



EST. 1983