

A decorative graphic of numerous yellow and orange paint splatters of varying sizes is located in the bottom-left corner of the page, extending towards the center.

spring '23 issue





## SPRING RELEASE / *what's in your club allocation*

### MIXED PACK

2018 CHARDONNAY | \$62  
2019 L'ENFANT DU PAPE | \$62  
2019 SYRAH | \$62 x2  
2019 CABERNET SAUVIGNON | \$62  
2019 MALBEC | \$62

### REDS ONLY PACK

2019 PINOT NOIR | \$62  
2019 L'ENFANT DU PAPE | \$62  
2019 SYRAH | \$62 x2  
2019 CABERNET SAUVIGNON | \$62  
2019 MALBEC | \$62





## 2018 CHARDONNAY

---

She rises from the ancient, golden pool, a vision that bore the mountains and sea. Springing forward, arms outstretched, twirling, whirling, swirling, as aromas of jasmine and honeysuckle emanate from the floral crown that adorns her head. Known through a myriad of incarnations, she is Terra, our ancestral mother, goddess of the earth, Gaia. Never before has there been one so exquisitely created. A beacon in a tempest of gray flint and burlap sacks, replete with turmeric, cumin, and sage, she spreads her flame of life. Golden hued berries, apricots with honey, all entwined with exotic fragrances of kiwi, passion fruit, and almonds wafting in her wake. Upon each luxurious sip, she is akin to the unveiling of the Soul of the Rose. She floats, transfixed, intent upon the dancing of the seasons, as enduring as the forces that have shaped her, she ventures forth to a life full of promise.

*notes by miranda thompson, vp of quality control*

100% Chardonnay

VINEYARDS | 71% Kruse + 29% Cain

## 2019 PINOT NOIR

---

Dawn breaks as the sun peeks above the horizon. Looking out over shimmering sands surrounded by bullrushes quivering in the morning breeze, the captain stands proud and tall at the prow of his ship, a handsome, luxurious Trawler. Claspings his intricately hand-carved Bjarne briarwood pipe as savory Peterson Navy Roll smoke curls and floats with aromas of grass and brine, gold-trimmed woolen cap upon his head, entrenched in the warmth of his Jacquard sweater and Peacoat, collar upturned to ward off the chill of morning he gazes in greeting to his beloved Caledonia. Truly, this land no greater glory could attain, the sky awash with peachy pink swathes of clouds. Seabirds begin to glide overhead while below deck delicious aromas of violet tea, succulent tangerine, and sorghum are carried upward upon the breeze. Flavors of the evening repast linger still. Roast duck topped with fennel pollen accompanied by wild harvested chanterelles and clary sage with savory cranberry compote. Never to be forgotten, the fresh oysters with mignonette, the sweetest umami from the sea. As the light of morning filters through the clouds, he grasps the rain-spattered rails and surveys the glorious view as breakers crash against the craggy, pinnacled cliffs. Spring is coming and he is home.

*notes by miranda thompson, vp of quality control*

100% Pinot Noir

VINEYARD | 100% Kruse



## 2019 L'ENFANT DU PAPE

---

High up in the castle spire, the sovereign basks in shifting ruby light, refracted through deep rose-stained glass, taking in the sights of his dominion far below. Gedeon the Conqueror he is, enamored by many, but feared rightfully by most, especially those of the insignificant unwashed masses. As he serenely and unhurriedly descends the near endless spiraling steps, he catches warm scents wafting from the kitchens. Charred flesh roasting on spits, cardamom spiced beef with scallions and sauteed shallots tantalize his senses, while macerated strawberries and Ceylon cinnamon lure him ever onward. Now, quickening his pace, his royal mantle cascading about his blessed body, armored elegantly in amber trinkets and brilliant red baubles, he bursts through the iron studded doors. The abrupt arrival silences the commonality in a mere moment, the hush of anticipation taking their breath as they tensely await his proclamation with bated breath. "Partake in this supper, brothers and sisters, for tomorrow we stain our swords with the blood of our foes. This meal may well be your last."

*notes by tim small, qui apporte la joie*

BLEND | 55% Grenache + 23% Syrah + 15% Mourvedre + 7% 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.*

## 2019 SYRAH

---

Deep within the lonely woods hides a humble craftsman's cabin, crude work benches strewn with tooled leather, sturdy trestle table piled high with black walnut shavings, lavender, star anise pods, cloves, blackberries, maraschino cherries and helichrysum, known to us common folk as everlasting. Even the rustic chair is overflowing with wicker baskets and jute bags bursting with the bounties of a foraging excursion. In a cast iron pot hanging above the hearth, red wine-soaked sausage simmers gently amidst lion's mane mushrooms, Cara Cara orange peels, tarragon, wild ramps, leeks and Tulbaghia Violacea the aromatic, edible, purple, wild garlic flowers. Outside, a chittering blue-gray squirrel bounds along a rain-soaked limb, jumping branch to branch until finally alighting precariously on the windowsill, stopping long enough to stare enviously at the warm fire within. Finally, and a league or two away, much closer to the edge of the forest, a wild boar dashes and crashes through the underbrush, panting heavily with misty breath to cool his rising heat. It has been a long chase, but he has evaded his pursuers this day. Dogs, horses, and humans alike turn reluctantly toward home and the promised feast, as the nearing dusk makes further pursuit of the last of their quarry far too dangerous.

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

100% Syrah

VINEYARD | St. Peter of Alcantara





## 2019 CABERNET SAUVIGNON



Confidence oozes from his every pore, eyes cold as blue steel, demeanor gritty as asphalt. The liquor hits him like a torrential winter storm of sarsaparilla, boysenberry, and pomegranate, like cognac sipped neat, as he rests his feet on old Ford truck mats laid down to dry beneath the eaves of an open porch way out in the Adelaide. Rolling a fresh cylinder of tobacco between his competent callused fingers, he chews distractedly on black licorice, mint leaves, and purple basil, thinking about all the work not getting done, but the precipitation is critical. Without it, there would be no watermelon radishes, no carnival carrots, no parsley, cilantro, or jalapeños. Rain is the life-bringer, the progenitor of boundless possibilities, like Jack's magic beans, connecting us to worlds of wonder, realms distinct and separate, exotic as Dominican trinitario cacao, wood-apple Sri Lankan limonia acidissima, hand plucked Chinese white tea leaves and a big bite of dry-cured coppa raided expeditiously from a stuffed Italian larder.

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

100% Cabernet Sauvignon

VINEYARDS | 37% Kirk-Landry, Estate

37% 4 Hearts

26% Loma Seca

## 2019 MALBEC

She is the good type of evil. A black knight, her visage opaque, shrouded in the ephemeral shifting of olallieberry mists. She trails a thick violet fog as she glides forward, dark, and elegant as eggplant, beluga lentils and black cherry, like a cigar-smoke filled room, vines and horns twining temeritously together. Poppyseed, nocino and sweet vermouth give her strength, crushed purple peppercorn her spice; it is a potent concoction for sleep indeed, oh dearest sister of death. Now, oyster shells are strewn about the floor, pulverized by Hephaestus' mighty hammer. Slate and salinity go to war with prickly pear, caperberry, feijoa, finger limes and red cabbage. Finally, the brocaded silk curtain pulls back and blueberry hits lavender stained glass, a closing salvo fired from her hidden cannon.

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

100% Malbec

VINEYARD | Kirk-Landry, Estate

## AN OVERVIEW OF PRODUCTION

---

*by Le Cuvier wineherd & 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.



