



fall '21 issue

exclusively wild yeast fermentations



FALL RELEASE / *what's in your allocation pack*

MIXED club

2017 CHRYSOS | \$56

2018 GRENACHE | \$56

2018 PETITE SIRAH | \$56

NV PENTIMENTO '21 BTL. | \$56

2018 ZINFANDEL | \$56 x2

REDS ONLY club

2018 GRENACHE | \$56

2018 PETITE SIRAH | \$56

NV PENTIMENTO '21 BTL. | \$56

2018 LITTORAL | \$56

2018 ZINFANDEL | \$56 x2



2017 CHRYSOS XLB

She spins, and she spins, and she spins with sprigs of lemon verbena adorning her golden ringlets. Ever more intricately she spins, weaving her tapestry of quince and pear, a mesh of delicate honeydew and cantaloupe, a net to make the master fisherman papaya green with envy. Oh, how she spins barefoot upon the sand, alluring on the tippy tops of her sea salt dusted toes, luring in her ancient dance succulent scallops and little oysters, Kumamotos in fact. Her perfume is the clean crisp brine of the sea, with cherry plums aplenty upon the branches of her tree, and oh how she spins, bringing fruitfulness and plenty, her life a worldly circuitous and prolix path. Ahh if only she would stop spinning long enough to be caught in threads of saffron so fine; I would hold her with ceviche, in leche de tigre, on the central coast of Peru, or perhaps persuade her with paella and una caña in the Basque region of Spain.

notes by clay selkirk, winemaker & all-around cowboy

BLEND | 60% Viognier
40% Roussanne

2018 GRENACHE

As the recent rains retreat, prismatic drops of liquid are left to adorn the deep ribbed kalo leaves and pungent pikake flowers. Slowly, warmth returns, and along with it the pervasive aromas of the jungle, permeating sandalwood, followed by ripe papaya melding seamlessly to orange peel and finally into hibiscus. Now is the time. Seek out the rainbow. Breathe in deep of life's incense and chow down on coffee cherry red ahi poke, for sunset arrives in a splash of colors to rival a bird of paradise, and with it, mouthwatering kalua pork so succulent and sweet, steamed sticky savory rice in banana leaves, and fresh scallops on the half shell. Nothing could be better than contentedly sinking one's toes into the soft white sand of the beach, with a small volcanic pomace stone a convenient coaster for a refreshing after dinner drink, and don't neglect a hearty dollop of ube ice cream to finish it all off.

notes by clay selkirk, winemaker & all-around cowboy

100% Grenache

VINEYARDS | 70% Kirk-Landry Vineyards
30% St. Peter of Alcantara Vineyard



- » *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*

2018 PETITE SIRAH

A converse scene, the tranquil beast stands perfectly still beneath the falling snow. Beauty and power, a solitary bison, in one of the last remaining vestiges of the untouched American frontier, and a steaming volcanic wonderland, Yellowstone. Snowflakes collecting about its muzzle melt with each exhaled breath, like white pepper sprinkled on its cinnamon dark wool. The beast has the grit of ground acorn and is as gruff as camphor bark. Patiently it waits for warmer weather to come, for the blooming of lilac and lavender, for violet and trillium. Let your mouth water in anticipation of boysenberry, blueberry, meat and iodine, the slightly bloody beef of a spiced roast, jasmine tea, pumpkin and black cherry. This beast is more than it seems. Shifting its weight, it pivots and retreats, like a coy fish disappearing among lily pads, behind a sparkling white screen a previously unseen frozen drift. Will it reappear, was the stately beast ever really there?

notes by clay selkirk, winemaker & all-around cowboy

100% Syrah

VINEYARD | Saint Peter of Alcantara Vineyard

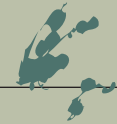
NV PENTIMENTO '21 BOTTLING

He is the whisperer of the woods, Rip Van Winkle awakening after years lost to sleep. Much changed is the world, but the trees mind not, for they are ancient and mysterious sentinels, counting generations like the passing of the spring of our lives. Their roots stretch deep down, down into the ground, ever in search of lifegiving water, their canopies shading, canvassing and cooling the forest floor in turn. We are drawn to the Sur, to camping in the redwoods, cedar, pine and spruce all dwarfed by their magnitude, the only sound the flow of trickling water over rocks smoothed by time. Thick cut salami sizzles in a heavy cast iron pan, over naked coals and flame, oyster and lion's mane mushrooms sautéed in the fat. Throw in blackberry and cassis, extra virgin olive oil and arugula, with a cup of gunpowder green tea steeping and steaming on nearby stone. The grove, like this wine, is mature, and yet again new, each circling of the sun bringing rejuvenation and subtle change. Where life reaches its end and returns softly to the earth, the seeds are sewn among the humble ferns, the cycle begins anew. It is ever changing, yet ever the same. Peace and tranquility radiate from the depths. Time slows, and our obsessions with its tracking ceases to be of import.

notes by clay selkirk, winemaker & all-around cowboy

BLEND | 37% Previous Year Pentimento Blend
22% Littoral
22% Malbec
15% Cabernet Sauvignon
4% Petite Sirah

2018 LITTORAL



Somewhere in the Mediterranean, argent clouds blow across azure skies, rocky crags glimpsed at distance over a turquoise sea. Juicy baby, the cherry tomatoes I mean...but don't forget to start with stuffed dolmas, follow those with fresh caught octopus baked in ink, garnish with orange blossom, sweet raspberry tobacco hookah, and of course, raki to finish. Splash a dollop on the cobblestone street and sprinkle your toes to honor and delight the Greek gods, for they are mischievous. Do not risk their anger at your failure to play. Make note, do keep a tally on your reedy papyrus pad, then work that ambrosial elixir around in the cavern of your mouth, tickle it with your tongue, make it pliant and soft as a fresh bay leaf, with a faint kick of jalapeño. Then slurp, nay, gulp it down like éna glykó, as if it were your last, for life is short and fleeting. Luck may deign to grace you today, but Atropos, Clotho and Lachesis may have a different idea for your tomorrow.

notes by clay selkirk, winemaker & all-around cowboy

BLEND | 73% Malbec
21% Cabernet Sauvignon
6% Petite Verdot

2018 ZINFANDEL

Deep and rustic red, the crimson bark of a manzanita forest. Brambled and tangled with strawberry vines, surviving the strangling grasps of their heir apparent. Only to flaunt the dazzle of its insipient exit. Two young kids prance cheerfully among the cherries and chocolate of their candy-land forest. Unbeknownst to them a darkness lurks in the shadows. A witch, and she has ideas for these children. "Here little girl, have some raspberries and sweet candies, and oh little boy, I'll drench the chocolate with cream!" Deluded by the sugar and quick to agree, they followed her in, where the nightmares begin. The mean old witch had visions of hot ovens and roasting that were much worse than sin. But the children escaped, by slipping her a glass of this Zin.

notes by thomas cherry, master cellar rat

100% Zinfandel
VINEYARDS | 65% Osgood Farms
23% 4 Hearts Vineyard
6% Saint Peter of Alacantara Vineyard
6% Loma Seca Vineyard

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.

LE CUVIER WINERY

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