

WINE & FOOD PAIRING

TASTING EXPERIENCE

1

2020 VIOGNIER

...a rustic Italian villa, perched high above the azure glistening sea, it is neither imposing nor dramatic, yet irresistible, its magnetic allure beaming with mystery. Sunrise hues dance upon the whitewashed walls absorbing the late summer essence: turmeric orange, burnished saffron, soft chamomile and honey strokes beget the universe's exhibit of an ever-evolving abstract composition.

pairing: **chicken gyro**
marinated chicken, tzatziki, feta, dill
on lavash

2

2021 GRENACHE

The air buzzed with an unfamiliar symphony - the singsong Cantonese weaving through the rhythmic clatter of mahjong tiles, the melodic blaring of car horns a counterpoint to the sizzle of unseen street food. A deluge of color assaulted his senses; crimson lanterns bobbed overhead, shop windows overflowing with kaleidoscopic silk brocade, and firecrackers dangling from twine snaked across the enduring alleys promising a vibrant chaos.

pairing: **summer vegetable "peastou"**
pea, squash, leek, chevre,
applewood smoked ham,
lemon zest, wonton cup

3

2021 PETITE SIRAH

Ultraviolet. A spectrum beyond the perceivable. An attraction so deep it is unavoidable, like the draw of sweet lilikoi nectar to the carpenter bee, or the crushing grip of an eight-armed inked-up octopus, tossing tart Morello cherries, elderberries, heads of purple cabbage, black currants, umeboshi pickled Japanese plums and blood red pitaya in all directions with impunity and joyful abandon.

pairing: **eggplant parmigiana**
slow cooked tomato sauce,
fresh mozzarella, basil

WINES OF DISTINCTION AND FERVOR FERMENTED ONLY
WITH WILD YEAST AND AGED EXCLUSIVELY IN NEUTRAL
OAK BARRELS FROM PASO ROBLES' BEST WESTSIDE,
DRY-FARMED VINEYARDS.

NV PENTIMENTO '24 bottling

4

The scent of freshly tilled soil, ripe blackberries, and subtle hints of lavender wafted up, carrying with it the whispers of generations past. With each sip, the wine unfolded like a rich tapestry, woven from threads of dark chocolate, black cherry, and a hint of nutmeg - a nod to the merchants who traversed the spice routes of the ancient world.

pairing: **ribeye roulade**
herbs & allepia salumi gremolata

2021 ZINFANDEL

5

The table is laden indeed, for nothing could be finer than roasted eggplant in a dry farmed tomato marinara sauce with fresh basil, Primitivo pomace wrapped leg of lamb, Kumamoto oysters dressed in champagne mignonette, Japanese mackerel nigiri sushi and Manilla clam miso soup

pairing: **duck mole**
duck confit, mole coloradito,
fermented blueberry,
housemade tortilla chip, crema



LUNCH

2021 ROSÉ OF GRENACHE

As her gaze sweeps down to the sea, you can taste the magic in the air of salty brine, wild Mexican strawberries, warm jasmine, and honeysuckle brought up on the breeze from below. The moon gives light to the peaks and you catch her eyes, as clear and bright as the stars reflected in them.

pairing: **seared ora king salmon**
cauliflower purée, roasted red bell
pepper coulis, haricots, fried capers