

LE CUVIER WINERY

2019 CHRYSOS

1

...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.

2021 GRENACHE

2

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.

NV PENTIMENTO '24 bottling

3

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.

2021 PETITE SIRAH

4

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.

2021 MOURVEDRE

5

Her chicha morada tongues of flame torturously tickle the crackling amaretto oak bark as passionfruit jasmine green tea steeped contentedly in the hanging black plum kettle, while bundles of white asparagus abound, woven together in twirls of caracara orange zest, accompanied by purple potato mash and of course cauliflower purée.

WINE & CHARCUTERIE PAIRING

TASTING EXPERIENCE

CHEDDAR FONDUE WITH PRETZEL

unexpected cheddar
back porch bakery fresh pretzel
salted almonds and membrillo

FRESH CHEVRE WITH CITRUS ZEST

alcea rosea farm chevre
templeton, ca
candied hibiscus

OG KRISTAL GOUDA

kaasboerderij t groendal
west flanders, belgium
blueberry

BAROLO SALUMI

alle-pia
atascadero, ca
goldenberry

EXCELLENCE TRIPLE CREAM

fromager d'affinois
france
raspberry, strawberry



EST.
1983



CHEESE & CHARCUTERIE MENU