



fall '24 issue



exclusively wild yeast fermentations

Dear Member of the Elliptical Society,

As we embark on a new season, we at Le Cuvier are filled with gratitude for your unwavering support and enthusiasm. It has been a year of significant achievements and memorable moments that have truly defined our journey.

Two exquisite single varietals emerge once again after a lengthy, almost decade long sabbatical. A stunningly brilliant, mandarin garnet hued, 100% Viognier, not seen since 2013, was harvested in 2020 from the Alta Colina Vineyard and spent 45 months luxuriating in its neutral oak barrels. Lose yourself in the aromas and flavors of goldenberries, chamomile, honey, and apricot while bourbon vanilla cream notes entice your senses. Similarly, our Mourvèdre, absent in single varietal form since 2015 and 100% from the St. Peter of Alcantara Vineyard was harvested in 2021 and spent a total of 31 months in barrel before being bottled earlier this year. The spellbinding allure of this velvety rich libation welcomes you as would the best and dearest of friends to enjoy unforgettable moments of forest interludes and casual cookouts 'round the campfire. With great anticipation and joy, we have awaited this moment—the delightful occasion to share these stunning and wondrous new wines with you.

In addition to these celebrations, we are thrilled to enhance your member experience at Le Cuvier. From private tastings with our winemaker, exclusive access to our extensive wine library, to unique events and culinary pairings curated by our talented team, we are committed to offering you unparalleled experiences throughout the coming year and beyond.

It must also be proclaimed that our founder, wineherd extraordinaire, the omnipotent orator of the omphaloskeptic arts has officially attained the transcendent plane. In true John Munch fashion, Clay will continue to cultivate the wild beasties, as his most loyal and indoctrinated apprentice, in perpetuity and maintaining our raison d'être and unique house style. As a muse for many, John made such a profound and lasting impact on our entire local area, the wineries, vineyards, and innumerable winemakers' careers for nearly four decades. We are truly humbled and grateful to have been on this incredible journey with him.

Thank you once again for your continued support. The Elliptical Society remains the cornerstone of our journey, and we look forward to creating more cherished memories with you. Cheers to each of you, wishing continued prosperity and joie de vivre in the coming year.

Cheers!

Clay, Mika, Miranda, Jim

& the entire team at Le Cuvier Winery

FALL RELEASE / *winemaker selection club packs*



mixed club

- 2020 VIOGNIER
- 2021 GRENACHE
- 2021 PETITE SIRAH
- 2021 MOURVEDRE
- NV PENTIMENTO '24 bottling
- 2021 ZINFANDEL



reds only club

- 2021 GRENACHE
- 2021 PETITE SIRAH
- 2021 MOURVEDRE
- 2021 LITTORAL
- NV PENTIMENTO '24 bottling
- 2021 ZINFANDEL



ESTATE, DRY-FARMED & 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*

2020 VIOGNIER

Terraced hillsides adorned with vibrant foliage spread fragrant aromas of Sfusato d'Amalfi, Verdelo and Cedro lemons in bloom, whilst purple clusters of Wisteria, golden climbing Lady Banks roses, Willowleaf mandarins and kumquat trees envelop the silhouette of a rustic Italian villa. Eponymously named Elettra for Giulia's late great aunt and 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.

Lost in reverie, she absorbs the beauty around, the rhythmic melody of waves colliding with the rocks below, and the distant chirping of birds greeting the new day, she takes another bite of the sumptuous passionfruit, apricot, bourbon vanilla cream tarte, elegantly plated on delicate porcelain adorned with daffodils. Grains of paradise dusted goldenberries disburse ambrosial aromas, still dancing upon her tongue, as she opens her eyes and is once more captivated by the stunningly brilliant, intricate, and eccentric, Egyptian mandarin garnet adorning her finger. Newspaper headlines resurrected its mysterious disappearance, the chronicle of an artifact wore by a prominent pharaoh, vanishing while on display in Rome half a century prior. Pondering if fate will unveil the enigmatic narrative of the hidden truth, a mangled family legacy she swore to protect, she glances back at the 15th century vibrant tableau of wildflowers adorning the living room mantle, sharing a similar tale as the ring. In a place where memories intertwine with the whispers of the sea, Giulia keeps her vow of silence, for the stories enshrined within these walls must forever remain there, veiled from the eyes of any mortal being.

notes by mika toke, resident vampire

VINEYARD | 100% Alta Colina

2021 GRENACHE

Lev, an experienced wanderer of sorts, traverses the clamorous narrow streets of Chinatown. Never in all his voyages had he experienced anything like it. 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. Intrigued, Lev went deeper into the graceful upheaval. The sweet, yeasty aroma of freshly baked buns mingled with the pungent spice of Sichuan peppers. He stopped, mesmerized, by a display of glistening Peking duck hanging in a window, their lacquered skin reflecting the neon signs that bled onto the street. A wizened woman emerges from a shop, her smile as warm as the steam billowing from bamboo steamers stacked precariously high. She hands Lev a bubbling bowl of sweet and sour soup. Captivated by the enticing aroma of hoisin drenched scallions and ginger, he indulges in the sumptuous offering. Satiated but invigorated, Lev emerged from the heart of Chinatown, the beat of its drum marked unforgettable.

notes by tim small, qui apporte la joie

DRY FARMEND VINEYARDS |

60% 4hearts + 40% Worth Hill



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. It is the adrenaline rush of full battle paintball wars, tenacious as teenagers harrying their unsuspecting foes, splashing cherry cola, lilac and lime zest bombs on anything that moves. Getting sucked in is inescapable, and as intense as the zip and zing of a blueberry-grape Gusher slicing the salivary glands, fast and clean like a big burly lumberjack sawing through soft rhubarb redwood before he moves on to the extraneous activity of pulling his lilac pipe tobacco down to a mere dusting of black ancho chili charcoal soot. There is absolutely nothing like surrendering to the moment; that is true living. Indescribable, to the human mind, because it can only be experienced. Immovable, as dragon's blood basalt slabs upon which wind driven walnut oil waves endlessly crash, hurling all their mulberry might for naught as they are bay laurel broken again and again and again, as heather and horehound gruit guzzling spectators cheer, pulling Mangalitsa pork chops, cherry wood smoked baby back ribs and coffee crusted caribou off the grill to accompany candied hibiscus flowers, plum cobbler and blackberry compote patiently awaiting meal's end.

notes by clay selkirk, winemaker & all-around cowboy

DRY-FARMED VINEYARDS |

60% St. Peter of Alcantara +

40% Kirk-Landry Vineyard

2021 MOURVEDRE

Day is done. Ruddy embers of a fading campfire mirror the last light of dusk. As wild and untamed as this land he loves, he gazes out over the far skyline. Nostalgia for the long work day takes hold. Drifting on the slight breath of wind are hints of horsehair, saddle leather, sulfur springs, sweat, blood, and freshly polished gunmetal. Turning again to strike a matchstick against his well-worn boot, he lights a cheroot. Smoke curls 'round and is washed down with the refreshing dill flavors of Aquavit. Dusk settles in. Other familiar aromas float and swirl about him; sticky monkey flowers, grasses damp with the briny evening mist, blackberry patches beside the creek flowing out to the sea. Memories of tromping through forests of oak and bay foraging for wild chanterelles, blooming sage, thyme flowers, and oregano to add to this night's victuals capture his senses. Chewing on venison jerky as wild game and blood sausage roast over hot coals, he prepares a chutney of vine-ripened tomatoes, apple, and dried guajillo peppers. Awaiting once again the red splashes of dawn, sipping on violet tea with cinnamon and anise, he smiles at the moonlight, thinking of those who do not yet understand.

notes by miranda thompson, vp of quality control

DRY-FARMED VINEYARD |

100% St. Peter of Alcantara



2021 LITTORAL

He is a mage, nay, a warlock... A well-dressed and striking warrior robed in Tyrian purple, adorned with deep charcoal locks and sporting long lemongrass legs. Dark and mysterious as steel bluing, his defenses are impenetrable as shark skin, polished manzanita wood and black abalone shells melded into one. With power rising through his body from bare toes dug deftly into soft slate colored soil for purchase, to fingertips crackling with the thunderbolt of Zeus, he releases heaps of fresh pineapple acidity, bursts of Rwandan espresso beans, mountains of pasilla peppers and vats of achiote paste from his lofty cerulean heights. On winds of lavender and violet he distracts, and through gusts of Macha and anise powders he blinds. Taking his time he perfects his latest diabolical brew, like the best tonkotsu broth, with stewed spiced venison on the side, pepita green mole, and soy cured shoyu tamago; a most vengeful concoction he will delightedly serve only his most favored of enemies. He is as dangerous as the feared blue glaucus, shimmering like raku fired ceramics, ever changing, ever evolving, searching out the secrets of life, of desire and pleasure in the luscious loganberry, the aptly aged gouda, ogo-nori, ginger, cardamom and cassis. No culinary weapon will go untried, no mystical machination untested.

notes by clay selkirk, winemaker & all-around cowboy

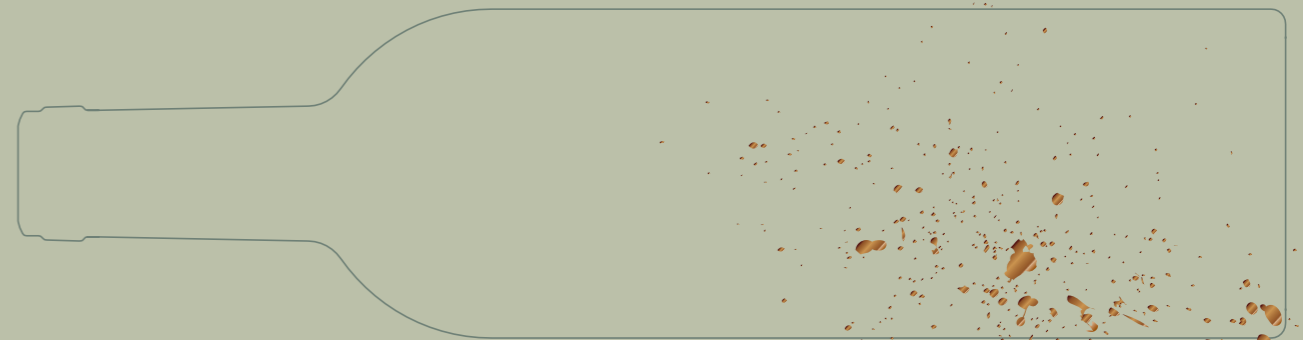
BLEND |
80% Cabernet Sauvignon + 20% Syrah
100% dry-farmed

NV PENTIMENTO '24 bottling

As she sat in the dimly lit tavern, surrounded by the rustic charm of 17th-century Bordeaux, she raised her glass and let the wine's aroma transport her to the rolling vineyards outside. 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. The tannins were smooth and supple, like the worn leather of a well-loved saddle, worn from years of travel and adventure. As she savored the wine, she couldn't help but think of the pioneering winemakers who crafted vintages sought after by kings and nobles. This noble libation is a testament to their legacy, a whispered promise of the region's enduring excellence. She closed her eyes, letting the complex flavors wash over her, and imagined the stories these vines could tell – of love, loss, and laughter, of triumph and tragedy.

notes by thomas cherry, master cellar rat

BLEND | multifarious amalgamation spanning decades
& aged in neutral oak barrels





2021 ZINFANDEL

She is warm and inviting as an old homestead, with doors flung open wide and a fire dancing merrily on the hearth. Her chicha morada tongues of flame torturously tickle the crackling amaretto oak bark as passionfruit jasmine green tea steeps 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. 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. She certainly does not deign to skimp on the butter sprinkled with fleur de sel for the seaweed rye bread, nor turn her nose up at ti leaf wrapped lau lau with sweet purple poi. A perfect single black dahlia trimmed in crimson presides as the centerpiece, and like a tipsy snowball fight, the air shimmers with powdered cinnamon, shines like a fine cognac in a crystal decanter, and sparkles with a dusting of purple peppercorn flakes, strawberry sorbet and the Amarena cherry waiting at the bottom of a bold old fashioned.

notes by clay selkirk, winemaker & all-around cowboy

DRY-FARMED VINEYARDS |

60% St. Peter of Alcantara + 40% 4hearts



FALL SEASON EVENTS

FALL 2024 PICK-UP PARTY
SATURDAY & SUNDAY 08.10-08.11

HARVEST WINE MONTH
MONTH OF OCTOBER

MURDER MYSTERY DINNER
SATURDAY 10.26


THANKSGIVING
WINERY CLOSED
THURSDAY 11.28

BLACK FRIDAY XLB RELEASE
FRIDAY 11.29

LIBRARY WINE REDUX
TUESDAY 12.03 - UNTIL SELL OUT

CHRISTMAS HOLIDAY
WINERY CLOSED
MONDAY - WEDNESDAY 12.23-12.25

NEW YEARS EVE
WINERY OPEN
WINE & CHARCUTERIE
TASTING EXPERIENCE
TUESDAY 12.31



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:

FALL WINE & FOOD PAIRING EXPERIENCE
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.

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