



VOLUPTUARY &  
LUCID WINES



*[www.voluptuarywine.com](http://www.voluptuarywine.com)*  
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# Voluptuary & Lucid Wines

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## **Who are we?**

We are a micro-winery producing organic & natural, sulfite-free & vegan wines made in small batches by Owner & Winemaker Kevin Luther. We donate to charity for every bottle sold. But most of all, we make & share our delicious wines.

## **Let's taste some wine!**

You have in front of you one of our "Timeless Taster" at-home wine tasting kits! The wines are shelf-stable for months or even years, but for best flavor, we suggest that you refrigerate your kit until a few hours before you are ready to taste. When you are ready, simply pour your wines into a glass and enjoy.

In the pages of this booklet, you will find wine tasting & flavor notes and pairings suggestions (food, music, literature, and life) for each wine. Check out our website at [www.voluptuarywine.com/virtual-tasting](http://www.voluptuarywine.com/virtual-tasting) for the 1 hour wine tasting video with Winemaker Kevin Luther & friends, as well as more detailed information on our wines and winery.

For those of you joining us as part of a private hosted wine tasting, please join us as the link provided by your event organizer, and we will enjoy our wine tasting experience together!

*-Cheers*

*Kevin Luther*

*Owner & Winemaker, Voluptuary & Lucid Wines*



# Important Info

**How should I store the wines?** Our wines are shelf-stable, meaning they will last at room temperature for months or even years. Ideal storage temperature is cool (fridge temperature up to 59F) but up to 75F is acceptable for a few weeks.

**At what temperature should I serve the wine?** The white (L.01) and rose (L.02) are best cold (45F ideally, 35-55F great, room temperature is okay). The reds are best cool (55F ideally, 45-65F okay, above 75F is a big no-no).

**Should I use a different wine glass for each wine?** The reason some people use a different glass for each wine is to keep each wine's flavor totally distinct. This is ideal, but not required. Just make sure to finish each wine before you pour the next into the glass (unless you feel like creating your own blend!).

**Do I have to use a wine glass?** No. The reason for wine glasses is that they allow you to swirl and smell the wines to their maximum potential (that's why wine glasses are bowl shaped and have a narrower opening, to swirl & focus the flavors). But if you're not that concerned about any of that, you can certainly enjoy our wine out of a mason jar (hipster), coffee mug (boring meetings), or straight from the bottle (purse wine). Enjoy!

**I saw that your wine is organic, natural, sulfite-free, vegan, and all that good stuff. What does that mean? And does that mean I won't get a hangover?** These terms can get a big complicated, but what it boils down to is that our wine is pure and natural: organically grown grapes, fermented naturally, aged on oak & other wood in barrels, and bottled for you to enjoy. As to the hangover, we do often hear that the purity of our wines means folks have a more positive health experience with our wines, but we certainly still suggest drinking in moderation and with food.



# L.01 “Skin Contact” Chardonnay Blend

**Flavor & Winemaking:** Not your typical Chardonnay. You will experience flavors of orchard fruits and citrus zest from the Chardonnay, tropical fruit & white floral notes from the Viognier, and a hint of vanilla-cream-caramel-smoke from oak, acacia & apple wood aging. Skin-contact fermentation of the grapes contributes a hint of golden color, as well as complexity on the finish..

**Vintage:** 2020. **Grapes:** Organically Grown Chardonnay (80%) & Viognier (20%). **Vineyard:** Terra Alta Vineyard, Lodi. **Soil:** Sand, sandy-loam. **Ingredients:** Grapes fermented naturally, aged on oak & apple & acacia woods. **Art:** Aurelius by Micah Crandall-Bear.

**Music Pairings:** “Chill or Be Chilled” by The Polish Ambassador & Nicki Minaj. “Dreams” by Fleetwood Mac. “Kokomo” by The Beach Boys. “I Can See Clearly Now” by Jimmy Cliff.

**Food Pairings:** A fruit & cheese platter: peaches, apples, apricots, swiss cheese, bree, goat cheese, garnished with cashews & almonds & candied ginger. White sauce pasta such as pasta carbonara or fettuccine alfredo. Salmon or cod in a garlic-butter sauce with lemon squeezed on top. Roasted cauliflower with cheese melted on top. Fresh oysters with meyer lemon juice. Browned chicken simmered in a stock pot with apples, chicken stock, apple cider & bacon bits.

**Life Pairings:** A tropical vacation. During COVID since we can't travel: watching Tropic Thunder (Swiss Family Robinson if that's more your scene) on TV, in bed, in your pajamas, while drinking an entire bottle of this wine straight from the bottle. Self care: run a bath, get a mani-pedi, get a massage, crack open a bottle of L.01 and relax.

**Literary Pairings:** ““One Should always be drunk. That's all that matters...But with what? With wine, with poetry, or with virtue, as you choose. But get drunk.” -Charles Baudelaire. “I don't live in either my past or my future. I'm interested only in the present. If you can concentrate always on the present, you'll be a happy man. Life will be a party for you, a grand festival, because life is the moment we're living now.” -Paulo Coelho, *The Alchemist*



## L.02 “Urban Flora” Rosé



**Flavor & Winemaking:** Juicy red fruit (cherry, strawberry, watermelon) and a hibiscus-crisp finish. Darker than your average rosé due to several days of skin contact before pressing off the juice to finish fermentation in neutral oak barrels. The bright fruit & floral flavors are integrated with a buttery pastry-like richness from the barrel fermentation and aging.

**Vintage:** 2020. **Grapes:** Organically Grown Mission (80%), Organically grown French Colombard (10%), Organically Grown Viognier (10%). **Vineyards:** Somers Vineyard, Lodi (Mission), Raube Vineyard CA (FRC), Terra Alta Vineyard, Lodi (Viognier). **Soil:** Silt. **Wine style:** Barrel-fermented saignée rose. **Ingredients:** Grapes fermented naturally, aged on French oak & cherry wood. **Art:** Monocular Bleed, Micah Crandall-Bear

**Music Pairings:** “Lovely Day” by Bill Withers. “Sweet Child of Mine” by Guns & Roses. “Plage” by Crystal Fighters. “Follow The Sun” by Xavier Rudd. “Days Like These” by The Cat Empire.

**Food Pairings:** Watermelon, mint & feta bites. Thai food (cucumber salad, papaya

salad, coconut soup, red curry). Mexican food (shrimp or fish tacos with Cotija cheese & lime). Turkeys, chicken or duck with cranberry sauce or another sweet & sour balanced sauce.

**Life Pairing:** Sunset drinks with friends. Hanging at the beach, pool, river, or lake on a hot day. Festival life, dancing or day drinking. Yoga in the park on a sunny day. Drinking this wine while cooking dinner.

**Literary Pairing:** “Take hold of your own life. See that the whole existence is celebrating. These trees are not serious, these birds are not serious. The rivers and the oceans are wild, and everywhere there is fun, everywhere there is joy and delight. Watch existence, listen to the existence and become part of it.” *-Osho*

## L.04 “Ripen” Zinfandel



**Flavor & Winemaking:** Abundant fruit flavors such as black cherries, elderberries, acai, pomegranate, and blackberry are the first things you notice. Then spice flavors kick in, with layers of warming (clove, vanilla) and peppery spices supported by a medium body and firm tannic dryness. Feels like it’s going to be quite serious from the first sip, but then ends up sliding into this really relaxed space and just drinking nice & smooth.

**Vintage:** 2020. **Grape:** Organically Grown Zinfandel (80%), Petite Sirah (20%). **Vineyard:** Shake Ridge Vineyards, Amador County, Sierra Foothills **Soil:** Volcanic clay loam & granite.

**Ingredients:** Grapes fermented with natural, wild & organic yeast, aged in neutral French oak barrels with American oak & cherry, maple & hickory woods. **Art:** Ripen, Micah Crandall-Bear

**Music Pairings:** “Classic Cuban music such as Compay Segundo, BVSC or Afro-Cuban All Stars. “Desoleil (Brilliant Corners)” by Loyle Carner & Sampha. “Got Soul” by Valerie June. “Everything” by Murs.

**Food Pairing:** A platter of dry, salty and rich cheeses, olives, cured meats and crackers or bread. If you have more of a sweet tooth, pair with dark chocolate & blackberries. Or go for a grill-up: mixed mushrooms (portobello, oyster, shiitake, white button), peppers (bell, shishito, jalapeno), onions, grilled with thinly sliced flank steak, simply seasoned with s&p.

**Life Pairing:** A lively dinner party with friends that feels classy but also laid back and fun. Conversation drifts to international travel, and at some point a charming person gives a poignant cheers that ends in riotous and raucous continuings to the evening. Painting while sipping on a glass of this wine and gazing thoughtfully out of a window as the tail end of a spring storm drizzles down.

**Literary Pairing:** “It is the stretched soul that makes music, and souls are stretched by the pull of opposites — opposite bents, tastes, yearnings, loyalties. Where there is no polarity — where energies flow smoothly in one direction — there will be much doing but no music.”  
-Eric Hoffer

## L.07 “Delirium” Cabernet Sauvignon

**Flavor & Winemaking:** It's like eating fruit, mostly berries, in a forest. But fruit that gets you drunk. So you end of feeling sort of like a drunk bear. Blackberry, mulberry, black cherry, fig fruit flavors are followed by rich espresso & dark chocolate-vanilla notes. Peppery spice (peppercorn medley, roasted red bell pepper, clove) and deep notes (cedar, tea leaves, roasted meat & mushrooms) give a broad and complex finish. This Cabernet was fermented with 25% whole cluster and aged on cedar & hickory woods to enhance the grape's spicy notes..



**Vintage:** 2020. **Grapes:** Organically Grown Cabernet Sauvignon (80%), Organically Grown Cabernet Franc (10%), & Organically Grown Petite Verdot (10%), Sierra Foothills AVA. **Soil:** Volcanic, granitic clay-loam. **Ingredients:** Grapes fermented naturally, aged on French oak, hickory & cedar woods.

**Music Pairing:** “One Chance” by Modest Mouse because of the depth of thought: we live once, and living it meaningfully is powerful. “Qi” by Phildel, a powerful piano piece. “At Home in the Dark” by 9 Theory, a hypnotizing hip-hop song.

**Food Pairing:** This is a steak or game meat wine (or veggie burger for the vegans). Anything with red meat, pepper, and umami notes such as stuffed bell peppers, fajitas, a cheese steak sandwich or even BBQ. Dark chocolate with cherry preserves.

**Life Pairing:** Building your own furniture or engaging in home improvement. Riding a stallion into battle. Reading leather bound books while sitting in your armchair at your desk made of rich mahogany. Smoking a cigar or relaxing by the fireplace.

**Literary Pairing:** “You have power over your mind - not outside events. Realize this, and you will find strength.” -Marcus Aurelius, Meditations. Companion quote: “Life isn't about finding yourself. Life is about creating yourself.” -George Bernard Shaw



## L.08 “Wanderlust” Red Blend

**Flavor:** Blackberry, fig, plum jam, peppery spice and a smoked meat note support a bevy of cinnamon, nutmeg, and clove pie-like-spice. The fruit for this wine was harvested late to maximize ripe and dark fruit flavors, then aged in French oak barrels with a good dose of whiskey-charred American oak as well as maple, hickory, mesquite & Brazilian Amburana woods.

**Vintage:** 2020 **Ingredients:** Organically grown grapes (Cabernet Sauvignon, Barbera, Zinfandel, Petite Sirah, Petite Verdot), fermented naturally then aged in neutral oak barrels & exotic woods. **Art:** Untitled, Micah Crandall-Bear.

**Music Pairing:** “Send Me On My Way” by Rusted Root. “Take Me Home Country Roads” by Toots & The Maytals. “Whiskey in The Jar” by Metallica.

**Food Pairing:** Anything grilled, smoked or BBQ'd. Smoke gouda or other smoked cheeses & meats. Whole grain crackers with creamy cheeses & chili-berry jam. Blackberry pie. Chili-spiced chocolates.

**Life Pairing:** Wandering, near or far: travel, road tripping, hiking & backpacking, camping under the stars, good conversation by the campfire or BBQ.

**Literary Pairings:** “I may not have gone where I intended to go, but I think I have ended up where I needed to be.” -Douglas Adams, *The Long Dark Tea-Time of the Soul*. “I’m gonna die with a twinkle in my eye, because I sung songs, spun stories, loved, laughed and drank wine”

*-The Cat Empire, The Wine Song*



# Thank You!

*...for sharing your wine tasting experience with us. We hope that you thoroughly enjoyed your wine tasting kits & virtual tasting!*

**Interested in experiencing another tasting?** Perhaps with friends, family, or business colleagues? You can find information about our public & private group tastings at <https://www.voluptuarywine.com/virtual-tasting>.

## **To continue the experience:**

You can purchase our wines & kits at [www.voluptuarywine.com](http://www.voluptuarywine.com) or [www.lucidwinery.com](http://www.lucidwinery.com) and they will be shipped directly to you, in most US states. We offer a selection of 16 different white, rosé, and red wines in a range of styles.

**Worried about shipping costs?** We're offering exclusive **FREE SHIPPING** as a thank you for purchasing our wine tasting kit! Use the code "**FREESHIP**" during checkout. And see below for more discounts!

## **Special Discounts for You**

Order at [lucidwinery.com](http://lucidwinery.com) or [voluptuarywine.com](http://voluptuarywine.com) & use these codes during checkout:

- **FREESHIP** for free shipping anywhere in the US (Purchase of \$99+)
- **ORGANIC** for \$20 off a purchase of \$99+
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