

terroir

MANIFESTO

Manifesto (at least, according to *Merriam Webster*)

man·i·fes·to | \ ,ma-nə-'fe-(,)stō
plural manifestos or manifestoes

Definition of *manifesto*

: a written statement declaring publicly the intentions, motives, or views of its issuer

Manifesto Has Latin Roots

Manifesto is related to *manifest*, which occurs in English as a noun, verb, and adjective. Of these, the adjective, which means "readily perceived by the senses" or "easily recognized," is oldest, dating to the 14th century. Both *manifest* and *manifesto* derive ultimately from the Latin noun *manus* ("hand") and *-festus*, a combining form that is related to the Latin adjective *infestus*, meaning "hostile." Something that is manifest is easy to perceive or recognize, and a *manifesto* is a statement in which someone makes his or her intentions or views easy for people to ascertain. Perhaps the most famous statement of this sort is the *Communist Manifesto*, written in 1848 by Karl Marx and Friedrich Engels to outline the platform of the Communist League.

The **terroir** definition of manifesto is presently very much under construction and advisement (we have been working on it for 16 years now). If it appears like Woodstock 1969 at times (layers of confusion & rain & cool s*#t happening & more confusion & the greatest time of your life), we are cool with that. If it appears more like Altamont 1969 at times (my mom beating people up & abandoned cars everywhere & the Grateful Dead refusing to perform at their own damn festival), we sincerely apologize and will promise to do better.



HAPPY HOUR* 7.00*
After 6:00pm 9.00
 3oz. pour 3oz. pour

VERMOUTH... these aromatized wines do cure all evils

BLANC , Dolin, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc (from Armagnac...not Savoie) / botanicals: hibiscus, basil, cinnamon, wormwood gentian -this is specifically a Vermouth de Chambéry, which is France's only A.O.C. for vermouth (this has nothing to do with politics, by the by)		
BLANC , C. Comoz, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc (from Armagnac...not Savoie) / botanicals: a bucket of stone fruits, including the pits + lots of wormwood		
BLANCA , Atxa, Manuel Acha, Spain (Cantabria) --15°	8.00*	10.00
-base wine: airén / botanicals: gentian, wormwood, bitter orange +++ - all macerated into aguardiente, then blended into wine		
BIANCO , Contratto, Italy (Piedmont) --17.5°	9.00*	11.00
-base wine: cortese / botanicals: hawthorn, coriander, ginger, clove, nutmeg, licorice, wormwood, gentian +++ (50 in total; 22 are secret)		
ROUGE , Dolin, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc / botanicals: coriander, hyssop, rhubarb, curacao +++		
di TORINO , Cocchi, Italy (Piedmont) --16°	9.00*	12.00
-base wine: moscato / botanicals: cinchona, rhubarb, wormwood, citrus, cocoa, ginger / caramelized sugar gives color & sweetness		

APÉRITIF... these aromatized wines might not cure all evils

Salers , Terres Rouge, France (Massif Centrale) --16°	8.00*	10.00
-the gentian roots are macerated in alcohol for 3 weeks / separated from the liquid, the roots are distilled and then back blended with the original maceration liquid / aged in limousine oak / water, neutral alcohol, sugar are then added to achieve balanced bitterness		
Americano* , Cocchi, Italy (Piedmont) --16.5°	9.00*	12.00
-base wine: moscato / botanicals: gentian flowers & leaves, cinchona, bitter orange peel, elderflower *the word <i>Americano</i> alludes to two aspects of the beverage: firstly, to make alcohol bitter is to engage in <i>amaricato</i> (remember, <i>amaro</i> translates as bitter) and secondly, the truly American habit of adding bitters to vermouth...WE LOVE AMERICA...or <i>AMERICANO!</i>		
Aperitivo*** Cappeletti, Italy (Alto Adige) --17°	9.00*	12.00
-traditional carmine-red, spritz-worthy aperitif wine. Aperol's big bad older sister. ***locals call it "specialino"		
Gentiane Quina , Bonal, France (Savoie) --16°	8.00*	11.00
-utilizing cinchona (quinine), gentian, and herbs from the Grande Chartreuse Mountains / alcohol is a blanc mistelle		
Grand Quinquina , Byrrh, France (Roussillon) --18°	8.00*	10.00
-utilizing a boat-load of quinine / alcohol is a mistelle		

***HAPPY HOUR is from 4:00pm – 6:00pm AND from 10:00pm 'til close EVERY DAY!**



HAPPY HOUR*
6oz. pour

After 6:00pm
6oz. pour

NON-ALCOHOLIC STUFF... could be anything, from anywhere

NON #3 (yuzu, oranges, verjus, cinnamon, murray river salt, water, crocodile tears) – Australia	12.00*	15.00
NON #7 (sour cherries, cold brew coffee, garam masala, all spice, secret love potion) – Australia	12.00*	15.00
Gewürztraminer Grape Juice, Navarro Vineyards, 2022 – Mendocino	8.00*	10.00
Pinot Noir Grape Juice, Navarro Vineyards, 2022 – Mendocino	8.00*	10.00
Sparkling Riesling, <i>Dr. Lo.</i> , Loosen Bros, NV – Mosel	12.00*	15.00
Tempranillo Blend, <i>Addiction</i> , Oddbird, NV – Spain	12.00*	15.00

N/A COCKTAILS... 0% alcohol + 100% teen spirit + old spice body wash

Curious Elixir #2 <i>Spicy Margarita</i> (pineapple, ginger, ancho chili, damiana, lime) – New York	12.00
Curious Elixir #4 <i>Sicilian Spritz</i> (ginseng, blood orange, turmeric rhubarb root, holy basil) – New York	12.00
Curious Elixir #8 <i>Black & Blue Amaro</i> (blueberry, blackberry, reishi, chaga, lion's mane, fig) – New York	12.00 3 oz.
Interstellar Overdrive (butterfly pea flower / black currant / the lemons life gave us) – 24 Harrison Street	12.00
Get Out of My Swamp! (cucumber / elderflower / juniper / black pepper) – 24 Harrison Street	12.00
Ghia Spritz (sparkling wine, orange) – 24 Harrison Street	15.00

NEAR BEER... 0.5% alcohol or less

Athletic Brewing Golden, <i>Upside Dawn</i> – Connecticut (0.5°)	8.00 12oz.
Sierra Nevada Hazy IPA, <i>Trail Pass</i> – California (0.5°)	8.00 12oz.
Hedlum IPA, <i>Juicy Boom</i> – New York City (0.5°)	8.00 12oz.

LOW-ALCOHOL

Ama Brewery Kombucha, HIRU – Basque Region (2.5°)	72.00 25.4oz
–a blend of 70% green + 30% white peony teas (grown on the Satemwa Estate in Malawi) +water, sugar, kombucha culture	
Ama Brewery Kombucha, BAT – Basque Region (2.7°)	72.00 25.4oz
–Yabukita sencha tea (from the Moriuchi Tea Garden in Shizuoka, Japan) + water, sugar, kombucha culture	

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RIESLING



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT			
Vine Mind, 2023, Clare Valley	15.00*	17.00	8.75
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
Galen Glen, 2020, Lehigh Valley	13.50*	15.00	7.75
Trocken, <i>Wachenheim</i> , Dr. Bürklin-Wolf, 2023, Pfalz	17.25*	19.00	9.75
QbA, <i>Ayler N° 25</i> , Peter Lauer, 2024, Saar	19.50*	21.00	10.75
Moya Meaker, 2023, Elgin	22.00*	24.00	12.25
Trocken, <i>G.G. Bremmer Calmont</i> , Franzen, 2022, Mosel	25.00*	30.00	15.25
Wohlmuth, <i>Kitzeck-Sausal</i> , 2022, Styria	15.00*	16.75	8.50
Tatomer, <i>Steinhügel</i> , 2023, Monterey	15.00*	16.50	8.50
-100% riesling / harvested on September 16 th & 22 nd / fermented in stainless steel / aged in stainless steel & old oak			
-the grapes are from <i>La Estancia Vineyards</i> in the Santa Lucia Highlands / the vineyard is composed of decomposed granite (the translation of <i>steinhügel</i> is rock pile or stone hill)			
Bründlmayer, <i>Ried Heiligenstein</i> , 2023, Kamptal	23.00*	26.00	12.75
The Bone Line, 2021, Waipara	14.25*	16.00	8.25
Smaragd, <i>1000 Eimerberg</i> , Lagler, 2022, Wachau	19.50*	21.00	10.75
-the <i>1000 bucket hill</i> references the amount of work required to keep the top soil as actual top soil on this super steep vineyard in Spitz...truly, in essence, a bucket brigade is formed after a heavy rain to bring the top soil back up the hill and spread it across the vineyard			
Trocken, <i>Gimmeldinger Mandelgarten</i> , Müller-Catoir, 2022, Pfalz	27.00*	30.00	15.25

***Riesling is just as DRY as every other grape / wine on the planet.**

How DRY is Riesling? Well, so damn DRY that:

-the Atacama Desert is an oasis in comparison

*what does DRY mean: simply put, it is the virtual lack of residual sugar in the finished wine.

OR, the lack of perception of said residual sugar in a wine.

Remember, we are dealing with taste which is the most subjective thing on the planet.

Also note: we can measure sugar in wine so the General AND Manager can actually state: THIS WINE AIN'T SWEET, DAMMIT!

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SUMMER OF RIESLING MERCHANDISE STORE

the *Ready.Player.One.* * **Summer of Riesling t-shirt \$30.00**

-this is the 2025 edition, freshly minted in Brooklyn, at a sweatshop employing only NYC private school kids... we are teaching them a hard day's work AND confiscating their phones for 12 hours a day.

And yes, we do feed them a sandwich from Zabars...we are not monsters.

the *Hello, My Name is Summer of Riesling* t-shirt **\$28.00**

-this shirt is presently being displayed at MoMA, for reasons beyond our comprehension.

It was first produced in 2012, inspired by a magnum of Josh Cabernet and a 3-day sojourn to a convention in Albany.

My mother still calls me "Summer" when I wear this shirt to our Sunday evening dinners.

She also makes me drink Chardonnay.

the *Subway Summer of Riesling* t-shirt **\$35.00**

-this shirt was the result of 10 days in the Peruvian desert with Aaron Rodgers and a late night dancing in the moonlight to the Sisters of Mercy. It is ultimately a dream finally come true. And a fear that the M.T.A. was going to sue us...though they seemingly have greater concerns...HELLO "L" TRAIN ON A SATURDAY AFTERNOON!

Summer of Riesling Merchandise Pack \$20.00

-all the stickers and tattoos and buttons that you will need to make your wine life sunnier.

*a **BIG BIG BIG** shout out to Sonia Bhadare-Valente...aka, Bugz V.

Sonia is the creator of the visual nomenclature for Summer of Riesling 2025.

Sonia crafted the riesling headers that you see on these pages.

Sonia designed the t-shirt that you are going to buy and parade around Dimes Square in.

Sonia designed the stickers that will plaster your cubicle at work.

Sonia designed the tattoo that will soon adorn your body.

Sonia just graduated with a GPA of 8.3 from Loyola University.

She studied visual communications and computer science.

Sonia's soft skills include communication.

Sonia's hard skills include communication with the Stickermeister.

Sonia is a shining light in all communities that she resides.

Ultimately, this is a production of Bugz V., with a minor assist from terroir.

MADERA

February

is

MADERA Month

At **terroir**

Why?

Because **MADERA** is **America's wine**.

That sounds like fake news!

Well, from the early 1700s, thru roughly 1860, the wine of choice in the Colonies, and then America, truly was a wine of Portuguese origin, from a volcanic outcropping in the middle of the Atlantic Ocean, called **MADERA**.

So when / how did this **MADERA** wine rear its head on our shores?

-under 18th Century British law, all goods bound for British colonies from other European countries, had to be shipped through a British port or on British ships (hello taxes!). When George II enacted this decree in 1665, he drew a circle around all of Europe to indicate the areas subject to this duty EXCEPT for the Portuguese island of Madeira (because it is / was closer to Africa than to the Continent). So, with every sip of **MADERA** the Colonists enjoyed, they were giving the middle finger to Mother England as it was enjoyed tax free.

-before there was the Boston Tea Party, there was the Colonists' revolt over the British seizing of John Hancock's ship, the *Liberty*, in 1768. The boat was filled with **MADERA** and nothing gets between a Bostonian and his / her **MADERA**.

-Thomas Jefferson was accompanied / inspired by a constantly filled pint of **MADERA** as he crafted the Declaration of Independence in Philadelphia in June, 1776...

*"We hold these truths to be self-evident: **MADERA** is yummy!"*

-on July 4th, 1776, the **Declaration of Independence** was signed by John Hancock +++ and the union of the 13 colonies and their representatives toasted their success with **MADERA**.
(apparently, the 56 signatories consumed 57 bottles of **MADERA** wine)

-**George Washington** celebrated his inauguration as 1st President of these United States with **Madeira**

-at the signing of the **Louisiana Purchase** in 1803 in Paris, the three participating countries (France / Spain / United States), were toasted with wines from their respective countries: the French with Champagne / the Spanish with Malaga / the United States with **MADERA**.

Please join us as we celebrate **MADERA** and America...

-**MADERA** Ice Luge, crafted in the shape of the island itself (to honor the 1980 Winter Olympics, of course)

-a **MADERA** 10K...instead of waterstops, Rainwater Madeira for everyone!

-the *Art of the Duel* with Alexander Hamilton (and the winner gets a cask of **MADERA**)

We look forward to seeing you throughout the month.

#makemadearagreatagain



terroir

has posted up at the

2026 Winter Olympics

in

Milano & Cortina d'Ampezzo, Italia.

The pop-up wine bar will be located in the Piazza del Duomo.

The doors will open daily at 9:00am (because we need a morning aperitivo)
with the Italian Curling Team on hand to prepare bomboloni and doppio cappuccini.

**What can you expect to find during our two-week sojourn in the newest
and coolest winter sports capital, as we take the vinous show on the road:**

- a 16-lap speed skating race around the Pellegrino Tibaldi-designed Moscato d'Asti fountain
 - a 10,000 litre pot of risotto alla milanese
 - a marionette show, titled "L'Armonia de Riesling"
 - a Madeira Ice Luge
- a recreation of the "Last Supper" with 13 founding members of the Futurism movement
 - Zamboni rides in the O.G. 1955 Cortina Curling Rink, with Chazz Michael Michaels
- an ice dancing competition between the New California Wines and the Old California Wines
 - a 53-day course in crafting and understanding the wonders of panettone
 - a special flight of orange wines, curated by Anastasiia Gubanova
 - a candlelit vigil...for the on-time completion of the Santagiulia Arena
- a viewing of Page 286 of the *Codex Atlanticus*, in which da Vinci illuminates balance in wine
 - a snowball fight between the Left and Right Bank of Bordeaux
 - the Olympic Ring Toss, onto jeroboams of Franciacorta

We look forward to seeing you in Milano AND Cortina.

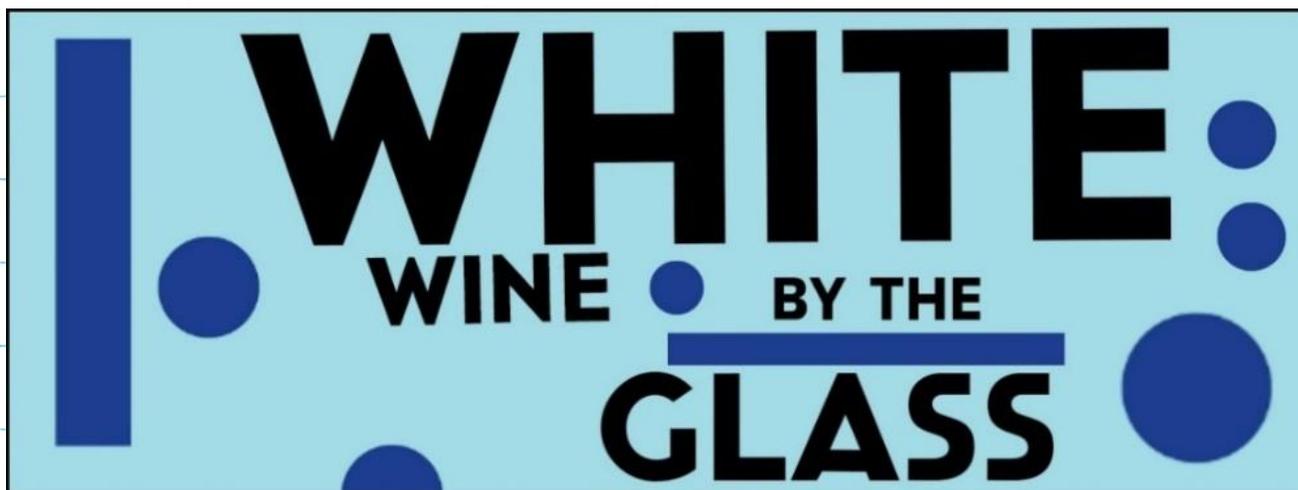


	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Case Paolin Asolo Prosecco, <i>Col Fondo</i> , NV, Veneto -a combo of 100% glera and 200% love from the most seductive vineyards on the planet -1 st fermentation in tank, 2 nd fermentation in bottle (aka, <i>metodo classico</i>) BUT without disgorgement (aka, <i>col fondo</i> "with sediment").	16.00*	17.50	9.00
La Ferme du Vert, <i>L'Angelou</i> , 2024, Gaillac -100% mauzac vert	17.25*	19.00	9.75
Altos de Montanchez Ancestral, <i>Vegas Atlas</i> , 2021, Extremadura -38% macabeo, 30% xarelo, 32% cabernet sauvignon	14.50*	16.00	8.25
Artelium, <i>Curators Cuvée</i> , 2019, Sussex -49% pinot noir, 34% chardonnay, 17% meunier	30.00*	35.00	17.75
Pierre Moncuit Brut, <i>Cuvée Coulmet</i> , NV, Sezanne -100% chardonnay	30.00*	35.00	17.75

*the fact that **terroir** might have a Pet Nat by the glass is a sign that:

- my staff threatened to lock me out of the joint because I am a luddite and / or a dinosaur
- I have been reading the wrong wine books all my life and discovered the world of wine according to Pascaline
- we are maybe, mildly hoping to attract all the cool wine kids from Brooklyn who believe that funkiness is next to godliness
- I haven't showered in 10 days
- we actually just hosted the Club World Cup in America...this actually did happen...and our President kept the trophy!
- my spiritual master, DonAvon, is definitely going to harangue me with missives on his Comment Cards...and he does...and I tear them up!
- Liverpool F.C. is the Premier League Champions for the 2024 / 2025 season...yep, this happened also
- my spiritual manipulator, DonAvon, is close to accepting a position to run the door at Terroir every Thursday night
- Canada is going to win the Stanley Cup...F*\$K, that already did not happen...DAMN YOU FLORIDA!!!!
- the Chilean wine industry is going to dominate viticulture and viniculture across the planet, starting in 2051.
- the U.S. Government possesses alien biology

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
GREEN & YELLOW GRAPES			
Hautes-Côtes de Nuits, Cornu-Camus, 2024, Côte de Nuits -100% chardonnay	20.00*	21.50	11.00
Cour-Cheverny (100% romorantin), <i>Licorne</i> , Domaine de Montcy, 2020, Loire Valley	22.00*	24.00	12.25
<i>Maison Marchandelle</i> (100% chenin blanc), Vincent Bergeron, 2022, Loire Valley -truth be told, we bought this wine especially because Pascaline Lepeltier bought this wine for Chambers. And we choose to pour this by the glass because Pascaline is not...we copy greatness and then go our own way, which is the terroir way, which generally results in just breaking even as a business entity, especially after we embark on another Summer of Riesling Cruise in 2026	25.00*	28.00	14.25
Anjou, <i>Les Gâts</i> , Patrick Baudouin, 2017, Loire Valley -100% chenin blanc	25.50*	29.00	14.75
Pacherenc du Vic-Bilh Sec, 19.91, Domaine Laougué, 2023, Pyrénées Atlantique -50% petit manseng, 50% gros manseng -to the name of the A.O.C., this is fun stuff, I think: <i>Pacherenc</i> references a method of training the vine in a raised bed of dirt, planted in a high density fashion (I think this applies more to flowers, etc.) and the <i>Vic-Bilh</i> is Gascon for old country -the "19.91" refers to the birth year of the 4 th generation of winemakers at this property...as Mom's always reminds me: "if you own the joint, you can do whatever you want, including making up names that are completely irrelevant"	13.50*	15.00	7.75
Blanc de Morgex et de la Salle (100% prié blanc), Ermes Pavese, 2024, Vallee d'Aoste -so, these vines are planted at 3600'. And the vines are isolated. Apparently, the phylloxera aphid never reached here and this expression of prié blanc is on original rootstalks...mammmmma mia	22.00*	25.50	13.00
Arneis (100% arneis), Cornarea, 2024, Piedmont	19.75*	21.50	11.00
<i>Derthona</i> , Vigneti Massa, 2022, Piedmont -100% timorasso	22.25*	24.00	12.25
<i>Mare</i> , Benvenuto, 2024, Calabria -60% malvasia, 40% zibibbo	15.75*	17.25	8.75
Terre Siciliane, B4-2, Giuseppe Lazzaro, 2024, Sicily -carricante + catarratto + minella bianco, inzolia, grecanico / all grown on the sandy volcanic soil of Mount Etna / macerated on the skins for 1 week	24.00*	26.00	13.25
Albariño (100% albariño), Do Ferreiro, 2023, Rias Baixas -proximity to the Atlantic Ocean + protection from its extremes + granitic soil + OG Rias Baixas cred = vinous profundity	23.00*	25.00	12.75
Terraprima Blanc, Can Rafols dels Caus, 2024, Penedés -70% xarel-lo, 20% macabeo, 10% malvasia	15.00*	16.50	8.50
<i>Lumière</i> (100% palomino), Muchada-Léclapart, 2022, Andalucia	23.00*	25.00	12.75
Giro Ros (100% giro ros), Oliver Moragues, 2024, Mallorca -uhmmmm, well, this grape began life as giró blanc. Because the varietal is prone to mutation, it transitioned...and it is apparently very, very, very happy in its red format...it no longer hides under the vine canopy / it ripens perfectly and greets the harvesters with a wink and a acidic pinch / it ferments into an overtly aromatic beverage	21.00*	23.00	11.75
Vinho Verde (50% loueiro, 50% arinto), <i>Azahar</i> , Gota, 2024, Minho	13.00*	15.00	7.75

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
MORE GREEN & YELLOW GRAPES			
Grüner Veltliner Reserve, <i>Ried Kammerner Lamm</i> , Brandl, 2021, Kamptal -100% grüner veltliner	21.00*	23.00	11.75
Sauvignon Blanc, <i>Grete</i> , Lukas Tscheppe, 2021, Styria	22.50*	24.50	12.50
Dézaley (100% chasselas), <i>Grand Cru "L'Arbalète,"</i> Jean et Pierre Testuz, 2018, Vaud -yes, this is a Swiss wine. And yes, you are seeing "Grand Cru" written on the label. I guess the Swiss do not abide by the strong arm of the French wine law...and now E.U. law...reserving use of "Grand Cru" for French vin exclusively	23.00*	25.00	12.75
Furmint (100% furmint), <i>Öregtőkék</i> , Somlói Vándor, 2023, Somló	18.00*	19.75	10.00
Dafni (100% dafni), <i>Psarades</i> , Lyrarakis, 2024, Crete	18.50*	20.00	10.25
Vignoles (100% vignoles), <i>Keuka Lake Vineyards</i> , 2022, Finger Lakes -vignoles is a hybrid variety...we do not know who the parents of this grape are...apparently, a farmer in the Finger Lakes found a basket floating in the Hudson River...it contained a vine / he planted the vine / he taught it proper viticultural practices / it now survives on its own	15.00*	16.50	8.50
Vermentino, <i>Margett Vineyard</i> , Fioritura, 2024, Paso Robles -100% vermentino, which is exactly the same grape as pigato and favorita (Piedmont, where it is a yummy grape to eat) and vermentino di gallura (Sardinia) and rolle (Provence) and Malvasia Grossa (Corsica) and Malvoise à Gros Grains (Midi) -the grape might have originated in Italy OR it might have originated in Spain and then made its way to Italy OR, via a suitcase, it came to the Mediterranean from the Orient -the varietal thrives in the sun and poor soils and tolerates a salty, marine winds MEANING that Liguria and Sardinia are perfect homes -BUT, these vermentino grapes are grown in the central coast of California -the soils of Margett Vineyard are composed of sandy loam -1/3 of the grapes are foot-tread and then whole-cluster pressed / fermented in neutral oak, then aged for 8 months in neutral oak	21.00*	23.00	11.75
Semillón (100% semillon), <i>Fundo La Union</i> , Roberto Henriquez, 2024, Itata Valley	16.00*	17.50	9.00
<i>Aromatico</i> , Pröterö, 2023, Adelaide Hills -72% gewurztraminer, 25% riesling, 3% sauvignon blanc	19.00*	20.50	10.50
Chardonnay, <i>Devil's Corner</i> , 2022, Tasmania -100% chardonnay...uhmmmmmm, maybe not...just kidding...it is most definitely riesling...NOT	15.25*	17.00	8.75

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MOM

Recommends

wine is terroir®

HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

THIS WINE IS NOT FIT FOR HUMAN CONSUMPTION

Retsina (savatiano & roditis + Aleppo Pine), Malamatina, NV, Attica

9.00*

10.50

5.50

My Mom once pondered: why would you add pine resin to wine?

And I responded in a pique of teenage angst: why wouldn't you add pine resin to wine?! If it was good enough for the Greeks of 3000 years ago, then it was damn good enough for me! Truly, the Greeks initially used resin, not as a flavoring ingredient, but as a means to seal amphora so that the wine would not oxidize. Of course, the resin affected the taste of the wine and wine writers of the Columella status despised this flavor-profile (I think he rated the 1010BCE Retsina a *pente* on the *chilioi-point* system). Apparently, the folks in Babylon believe they were the leading lights of resinated wine, as wine jars, lined with resin, have been located in present-day Iran...we will leave it up to the historians to decide who is the winner of the Pine Wars. Once barrel making became the order of the day in 300CE, the need for using resin was passe.

Needless to say, the Greeks did not forget about *their* style of wine and over all the centuries and into the present day, the production of Retsina never abated. Admittedly, the attraction of a Pine-Sol-scented wine is an acquired taste. And this attraction is generally satisfied, sitting in a taverna, staring longingly into the blue Aegean, with a bowl of taramasalata and freshly baked bread in front of you, followed by kolokythokeftedes and grilled lamb. We cannot replicate any of that at **terroir** and we apologize. BUT...our own sirens can lull you into a sense of disbelief so that you can believe that maybe, just maybe, a glass of piney wine might just be the thing that elevates your night.



Aleppo Pine Resin, from the Island of Evia... apparently, there is terroir in resin.

Yes, dammit, one must add the pine resin to the fermenting wine! Apparently, for every 1000 litres of wine, 1 kilogram of resin is added. Before bottling, the wine is generally fined and filtered to ensure no remnants of resin remain. P.S. **terroir** generally asks for extra resin and minimal filtration...we love the solid chunks of stuff!!

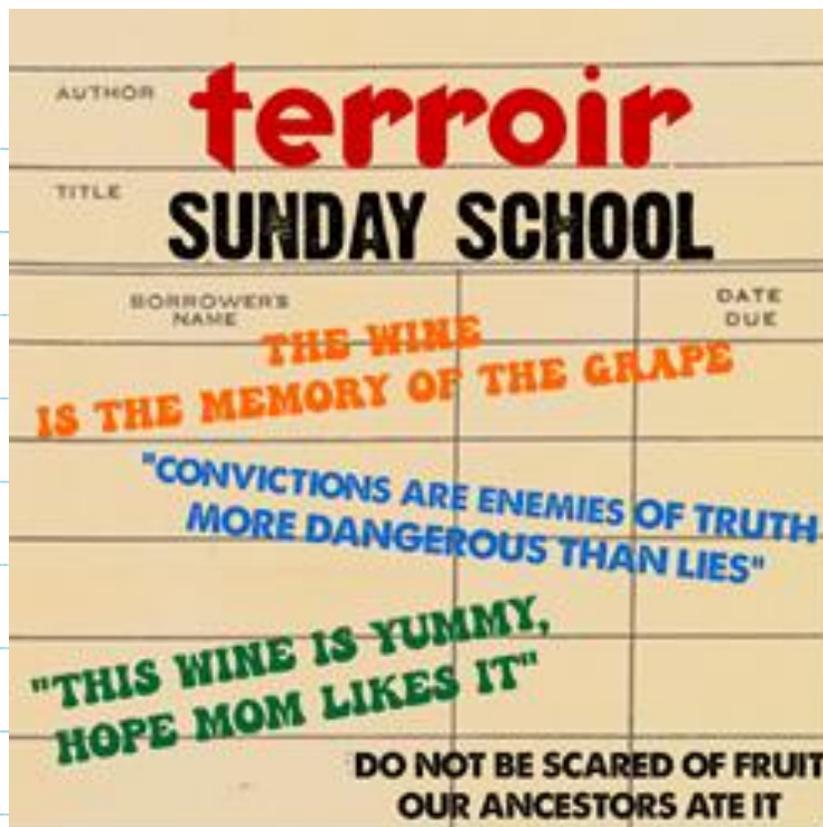


***HAPPY HOUR is from 4:00pm – 6:00pm AND from 10:00pm 'til close EVERY DAY!**



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
green grape must + skins + purposeful oxidation = f*#ked up wine			
Ravan, <i>Ravan</i> , Kabaj, 2019, Brda	18.00*	20.00	10.25
-100% ravan...aka friulano aka...tocai friulano...aka sauvignonasse...aka sauvignon vert.			
- fermented for 24 months oak barrels (French oak) and additional 6 months in the bottles. Macerated for 7 days in wood and concrete.			
Malagousia, <i>a-grafo</i> , Kontozisis, 2021, Thessaly	17.00*	18.50	9.50
-100% malagousia			
-fermented in clay amphora, with 30+ days ageing on the skins			
Khikhvi, <i>Andria Gvino</i> , 2023, Kakheti	15.25*	17.00	8.75
-100% khikhvi			
-fermented in qvevri (the O.G. vessel for wine crafting), with 6 days ageing on the skins			
<i>Grand Bazaar</i> , <i>Vinous Obscura</i> , 2022, Willamette Valley	21.00*	24.00	12.25
-a field blend of viognier, gewurztraminer, Riesling, rkatsiteli			
-fermented and macerated and on the skins for 14 days, then aged in acacia			

*HAPPY HOUR is from 4:00pm – 6:00pm AND from 10:00pm 'til close EVERY DAY



Sunday, February 22nd 2:30pm – 3:30pm

Merlot...Make Merlot Great Again

Merlot is truly one of the great red grapes on planet wine. In terms of overall plantings, it is only second to Cabernet Sauvignon. And it is the perfect dance partner to Cabernet Sauvignon (think Bordeaux blends). But there remains a perception...big thanks to Miles Raymond in *Sideways*...that it is lesser than other great grapes. Oh, oh, People of America, we do know better than that and today the Merlot Revival begins in the **terroir** wine tent.

Sunday, March 8th 2:30pm – 3:30pm

Wine 101 – the hows & the whys & the whats

This will be a pretty damn good introduction into the world of wine...ergo its title. We will begin at the beginning...the grape...and follow it through its journey of harvest (the most fraught decision ever) / fermentation (the actual turning of water into wine) / ageing (where the mysterious stuff happens) / consumption (this is the prize at the end of the rainbow). With this class under your belt, you can easily talk the talk with the illustrious Aldo Sohm at Le Bernardin...just saying.

Sunday, March 22nd 2:30pm – 3:30pm

Burgundy – it really is a great wine region

Oh my, this is a BIG ONE. A relatively simple agricultural region at first glance, focusing on primarily two grapes (Chardonnay & Pinot Noir). Yet it crafts wines that have entranced wine consumers for centuries.

Understanding Burgundy is to understand terroir at its apogee.

But we will never fully understand Burgundy...maybe on this day we will get a little closer to the answer.

***YOUR SUNDAY WINE SCHOOL NOTES:**

- six wines will be tasted each class + an aperitif upon arrival
- there will always be a snack
- there will be conversation...nay, there will be many a verbal deep dive
- there might be a test...there probably won't be a test
- tickets available at www.wineisterroir.com

#SundaysAreforWineExploration



terroir t-shirts* for sale

(is there really a better thing to wear when you are being sworn in as the Minister *Without Portfolio*, by the about-to-be former Prime Minister of Canada, Mr. Trudeau, who has charged you with figuring out why a Canadian hockey team cannot win the Stanley Cup...we think not!)

Wine / Food / Everything – the *Original* edition \$25.00

-all sizes available, except children's small

Madeira – the *vermelha 2025* edition \$30.00

-just arrived on Thursday for our new celebration of George Washington's bday

Bordeaux – the *Never Mind the Bollocks* edition \$28.00

-uhmmmm, you might be lucky here...Thomas Jefferson did send in a big order recently, though

Bartolo Mascarello – the *O.G. Terroir-ist* edition \$25.00

-all cool though Maria Teresa Mascarello hates me for creating this shirt

*all shirts should be available in small / medium / large...and maybe some in X-large

but please forgive us if we are out of anything...

we have enough trouble keeping proper inventory of the wine and spirits much less clothing items

terroir stickers for sale

a collectors' package of kick-ass stickers NA

designed by the indomitable and omniscient, Steven Solomon...

just look at the wine list cover to see what crazy stuff has spewed forth from his frontal lobe.



The Beautiful Game.

On our big screen/s.

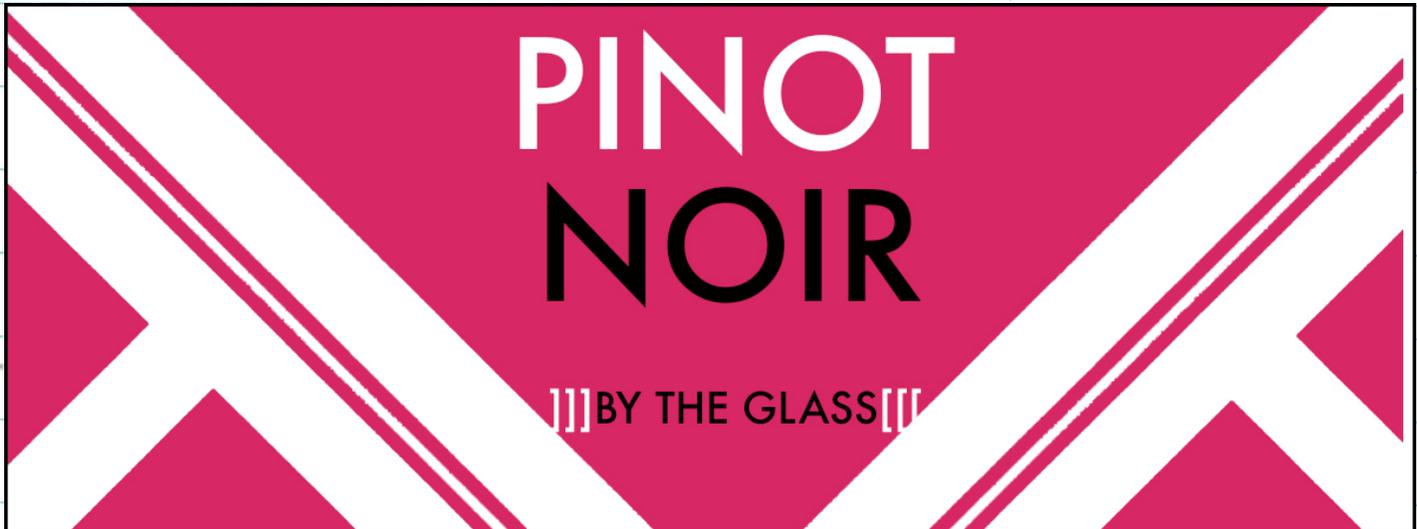
A huge wine selection that even Gianni Infantino would be proud off.

A daily BBQ on the sidewalk, with Javier Milei flipping burgers.

Mark Carney on the mic, preaching whatever gospel he desires.

The tournament begins on Thursday, June 11th and the Final is on Sunday, July 19th.

We plan to show every game...please join us...we want to cheer with everyone!



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOiR: Philip the Bold loved this grape above all others			
Coteaux Bourguignons, <i>Vieilles Vignes</i> , Philippe Jouan, 2023, Côtes de Nuits	25.00*	27.00	13.75
Bourgogne, Geantet-Pansiot, 2022, Côtes de Nuits	23.00*	26.00	13.25
<p>-100% pinot fin...oh lordy, this is the O.G. clone of pinot noir...a smaller berry, with the potential to produce a more concentrated expression of the wine (you might now ask: "well, why doesn't everyone plant this clone of pinot noir?" And the answer is simple: the berry is small; therefore, it does not produce a lot of wine, which means the economics suck for growing this grape. Truth be told, it is the same economics as the restaurant business. NOTE: the grape also has a thin skin and is prone to disease and infection, NOTE TO SELF: never grow this grape!).</p>			
Santenay, <i>Clos des Gatsulards</i> , Louis Jadot - Famille Gagey), 2012, Côte de Beaune	22.50*	24.00	12.25
Trimbach, <i>Cuve 7</i> , 2020, Alsace	23.00*	25.75	13.00
<p>-a note to the French curious...no, we did not misspell Cuve 7...this is how the almighty Jean Trimbach spells it -the name is a reference to the barrel the wine was originally made in -the grape source is the Rotenberg Vineyard, which is composed of iron and clay, which is very similar to Volnay's <i>1er Cru Les Caillerets</i> -the original vine material came from a massale selection of Pommard's <i>1er Cru Clos des Epenots</i></p>			
Masút da Rive, 2022, Friuli	19.00*	20.50	10.50
Koehler-Ruprecht, 2023, Pfalz	18.00*	19.50	10.00
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Enderle & Moll, <i>Basis</i> , 2023, Baden	19.25*	21.00	10.75
Dôle des Monts (85% pinot noir, 15% gamay), Maison Gilliard, 2020, Valais	21.00*	22.50	11.50
Delmore, <i>Deer Ridge Trail Vineyards</i> , 2023, Santa Cruz Mountains	27.50*	30.00	15.25
Tesselaarsdal, 2023, Hemel-en-Aarde Ridge	27.00*	29.00	14.50
Rippon, <i>Mature Vines</i> , 2023, Central Otago	27.50*	30.00	15.25
*Flight of Three Tastes of the above Pinot Noirs... we select them			36.00
*Flight of Five Tastes of the above Pinot Noirs... we definitely select them			57.00

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HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

CHILE... the wines of...because this land is greater than you know

País (100% país), <i>Pipeño</i> , Louis-Antoine Luyt, 2022, Maule -the grapes are grown by the family of Sergio Pérez, in the Maule subregion of Coronel de Maule -the vines are roughly 200-300 years old...this is apparently NOT an alternative fact but a truth, which shocks the crap out of me... so much so that I might actually hunger for a household cat or dog, living in Springfield, Ohio...but I digress -the vines are dry-farmed, which means they are watered by Mother Nature, and they are bush vines, which means they are not trellised -the vineyard is composed of iron-rich clay and granite and quartz -the bunches are manually destemmed using a zaranda -the grapes are spontaneously fermented, in an open-wood lagar -the wine is aged in a large wooden tank called pipas -the wine is bottled by the ghosts of Conquistadores, with a light filtration and a kiss of SO2	10.75*	12.00	6.25
País (100% país), <i>Cerro La Trinchera</i> , Roberto Henriquez, 2024, Bío Bío	18.00*	21.00	10.75
San Francisco, <i>Passageiro Escondido</i> , Garage Wine Co., 2023, Maule Valley -100% san francisco	13.25*	15.00	7.75
Cinsault, <i>HUB*</i> , Pedro Parra y Familia, 2022, Itata Valley -90-year-old, dry-farmed cinsault vines (the vines were brought from France in the 1920s) -vineyard is stony and sandy, with quartzite granite, located at moderate altitude in Guarilhue -60% whole cluster fermentation in concrete & aged in concrete -this is a <i>1er Cru</i> wine, not a <i>Grand Cru</i> wine...yes, yes, there is no Grand Cru system in Chile YET so calm down you Burghounds! -this wine has energy and tension and a point of light...ask Paul exactly what that means...or just listen to NIN <i>The Wretched</i> -the <i>HUB</i> is Freddie Hubbard* - a sharp trumpet player more than a complex trumpet player...	20.75*	22.50	11.50
Carmenere (100% carmenere...maybe), <i>Alto de Piedras*</i> , De Martino, 2014, Maipo Valley -the grapes are grown in the Isla de Maipo, located in the heart of the Maipo Valley -the vineyard, 5.5 hectares in size, was planted in 1992*, on original roots, using a massal selection of vines *so, after you read the below, you will understand what I am now going to say...the De Martino family thought they were planting merlot grapes in this vineyard when the project began; by the end of it, they realized that they had planted the carmenere grape. In addition, there is most likely 10% cabernet franc vines in the vineyard because...well...that is just how it is. SO, this is a field blend, not just a varietal wine -the vineyard is an alluvial terrace with the perfect amount of topsoil, gravel and clay AND it is located near the Pacific Ocean so it benefits from a moderate temperature range (aka, the growing season is long and slow = balanced wines VS. a hot growing area, which is more <i>wham! bam! thank you ma'am</i> = darker, dense fruit, higher alcohols, jammy flavors) -Pedro Parra was brought in by the De Martinos in the early 2000s to better understand this parcel and its vagaries & glories -the grapes were fermented using indigenous yeast, in stainless steel, followed by a 10-day maceration, then aged 24 months in 2500 litre foudre	20.50*	23.00	11.75

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terroir

ALSACE



THE WINE PROMISED LAND
THURSDAY MARCH 5

terroir

presents

ALSACE

Thursday, March 5th, 2026

8:00pm - 10:30pm

- a walk-around tasting of at least 25 wines,
- foodstuffs...ohhhhhh, we are digging deep into the tarte flambée
- a visual conversation about this most compelling of wine lands

WHY ALSACE?

Ohhhhhh, People of America, is there a more beautiful wine area than the region of **Alsace**, tucked into the northeastern part of France, smack up against the German border?!

We think not.

In fact, we very much think that not only are the visuals of this region magnificent but that the wines are pristine and yummy and maybe even sort of perfect.

And we must, therefore, honor this.

And scream from the rafters how compelling these wines are.

-**Alsace** receives the least amount of rain AND the most amount of sun of any region in France...

-**Alsace** is a matrix of a matrix of different terroirs.

SO, if the idea of terroir is what drives your wine curiosity, then **Alsace** is for you

-**Alsace** is generally about single variety wines, focusing on the noble varieties...

this makes things easy to understand

Ultimately, People of America, your wine heart will be bursting with enthusiasm on this night... it will be that overwhelming.

BORDEAUX

BY THE GLASS



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Château Poujeaux, 2016, Moulis-en-Médoc	24.00*	27.00	13.75
<i>Fugue de Némin</i> , Château Némin, 2012, Pomerol	26.00*	30.00	15.25

- 60% cabernet sauvignon, 35% merlot, 5% petit verdot / fermented in stainless steel, followed by 12 months ageing in 30% new oak
- 82% merlot, 18% cabernet franc / fermented in stainless steel, followed by 18 months ageing in barrel
- this 2nd label of Château Némin was first produced in 1997 / its grapes come from young vines AND parcel with more sand than gravel
- "Fugue" generally is known for its classical music connotations but I prefer the Merriam-Webster definition #3: "a disturbed state of consciousness in which the one affected seems to perform acts in full awareness but upon recovery cannot recollect the acts performed...that is essentially my night of service at **terroir**"

***Flight of Two Tastes of T. Jefferson's favorite appellation 26.00**

The BORDEAUX FACTS:

Simply put, Bordeaux is the largest fine wine area in the world.

Just as Lady Gaga can do it all, and in such bloody style, so can Bordeaux...

- you need a sweet wine to go with your oysters...done (Château Coutet from Barsac)
- you need a majestic red wine to thrill Paulina Porizkova on a first date...done (Château Margaux 1858)
- you need a super refined and elegant white wine to impress Joseph Stiglitz...done (Château Carbonnieux 2008)

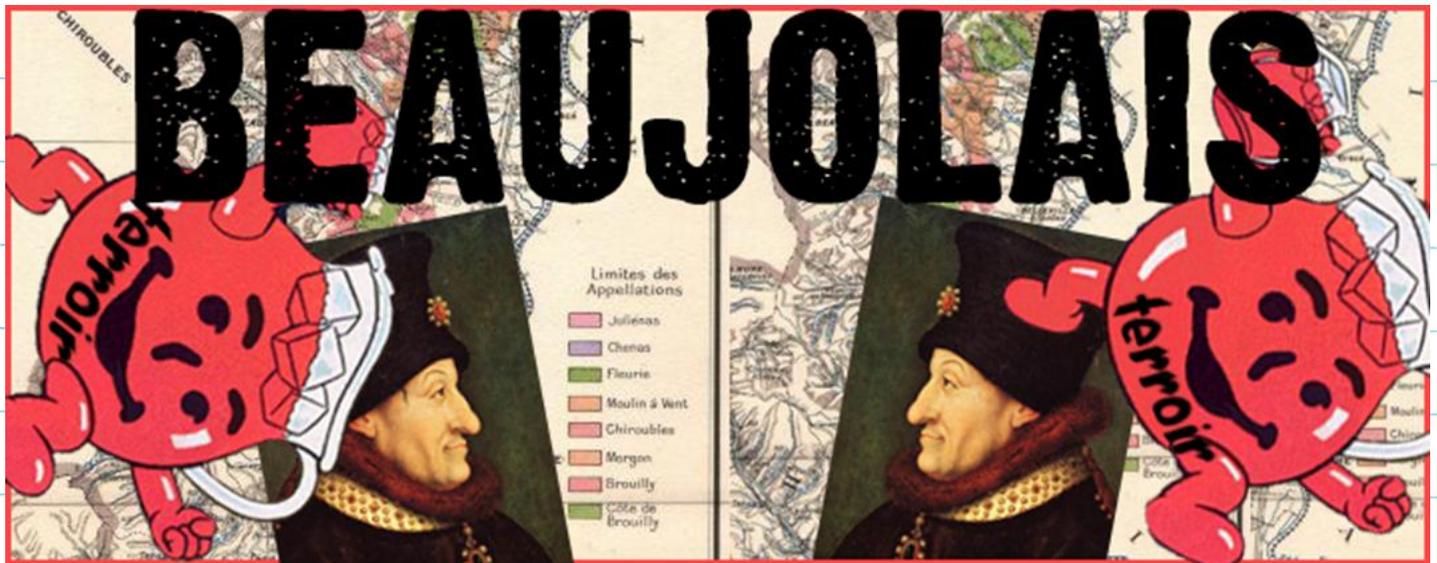
Some reasons for success:

- Mother Nature** and **Gaia** have certainly blessed this area for grape growing:
 - the proximity to water (Atlantic Ocean, Gironde River, a myriad of streams) stabilizes the climate, creating a relatively long and consistent growing season (there is very little risk of frost or major rain storms)
 - in excessively general terms, the soil is made up of a combination of gravel / clay / limestone, allowing for great drainage and a nutrient base for the vines; the majority of the greater vineyards all have a view of the Gironde River which acts as a massive drainage pool for the vines; whatever the elevation (really no more than 100 feet above sea level), all the better vineyards slope to a canal or a river
- History** has shed a profoundly good light on this wine area:
 - in 1152AD, Eleanor of Aquitaine (this part of France belonged to her) married Henry Plantagenet (the future King Henry II of England) and then began the notion and fact that an Englishman cannot be separated from his claret
 - in 1855, the wine brokers in Bordeaux created a classification of local wineries for presentation at the Paris Exposition; this local ranking of estates / vineyards has remained definitive (with two exceptions) though it originally had the possibility of evolution and these classified properties have remained the *ne plus ultra* of the wine world since
- Viticulture and Viniculture have created some of the greatest wine masterpieces:
 - for red wines, the primary grapes of Bordeaux are Cabernet Sauvignon and Merlot; these titans of the wine world are responsible for long-lived and expressive bottles of grape juice
 - for white wines, the primary grapes are Sauvignon Blanc and Semillon; in their dry wine format, they are richly fruited and mouthfilling; in their sweet format, aided by the miracle of noble rot, they have entranced many a goose and an empress

In substance as well as aesthetics, Ms. Germanotta can absolutely kick arse.

The wines of Bordeaux are equally adept though maybe not as rick in a pair of stilettos and fishnets.

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
GAMAY... crazytown is what the story of this grape entails			
Chiroubles, S. Charvet, 2021, Beaujolais	18.25*	20.00	10.25
Morgon, Côte du Py, S. Charvet, 2023, Beaujolais	22.25*	24.00	12.25

YOUR BEAUJOLAIS OVERVIEW 2025

Our Beaujolais focus today is on the Haut Beaujolais, where the ten glorious crus reside alongside a fair number of the 39 different communes that find their way into Beaujolais-Villages.

The other Beaujolais growing area, the Bas Beaujolais, is the home to the truck loads of wine that are shipped annually by the 3rd Thursday in November to the masses of consumers thirsty for brand spanking new wine (Beaujolais Nouveau) and the new Bay City Rollers' album.

Up to 50% of the total production of the region is bottled in this format...holy cash flow!

It is in the 10 Crus, however, that the Gamay Noir à Jus Blanc grape finds its truest and grandest expression.

And what do these communes have that the rest of the region does not? Granite.

Lest anyone forget, the Beaujolais region is administratively part of Burgundy.

We can thank Philip the Bold for the vinous separation of the 2 areas when he deemed that the Gamay grape be banned from the limestone hills of the Côte d'Or (he considered it "a wicked and most disloyal plant").

Geologically, however, Beaujolais appears to be closer in form to the Northern Rhône Valley where incredible granite outcroppings exist as one travels south of Lyon.

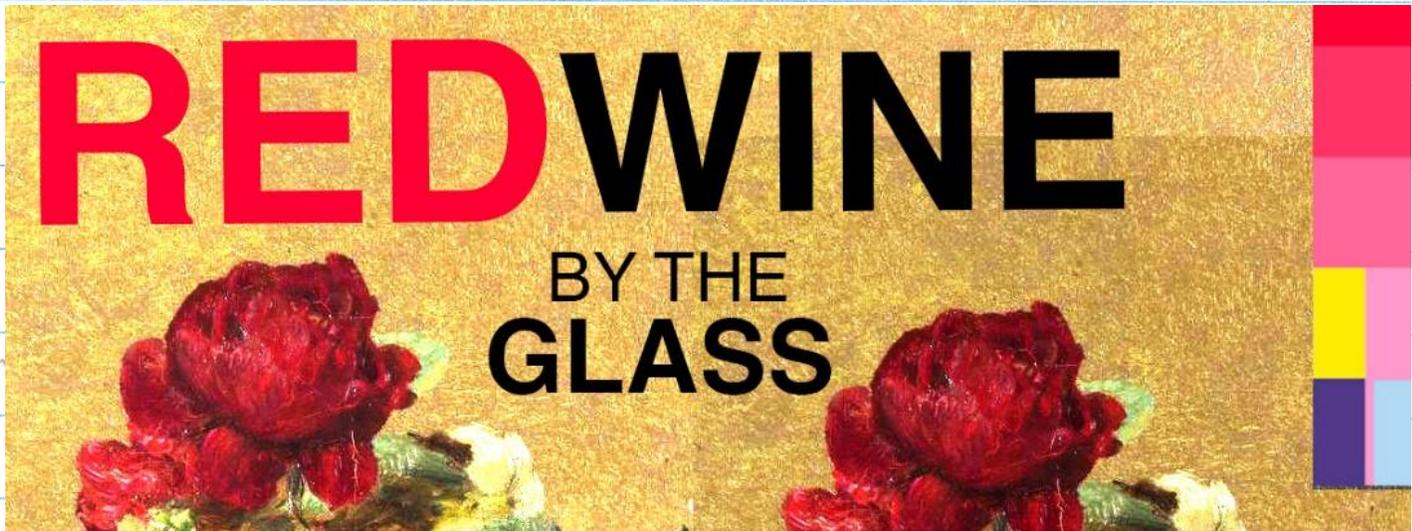
In addition to the terroir difference with the northern stretches of Burgundy, the region utilizes a different method of fermentation to access all that goodness in the grape.

In layman's terms, it is called carbonic maceration. In U.C. Davis terms, it is an intracellular fermentation that takes place wholly inside the grape, producing ethanol alcohol. To be honest, I understand it about as much as I understand how they built the great pyramids over 4500 years ago (truth be told, I cannot even construct a sand castle properly).

Suffice it to say, this methodology emphasizes the fruit of the grape and minimizes tannin and malic acidity.

It is a relatively simple way to make simply good wine. And the ten crus of Beaujolais are simply damn good wines that bring a smile to your face. Happiness does not have to be so complicated after all.

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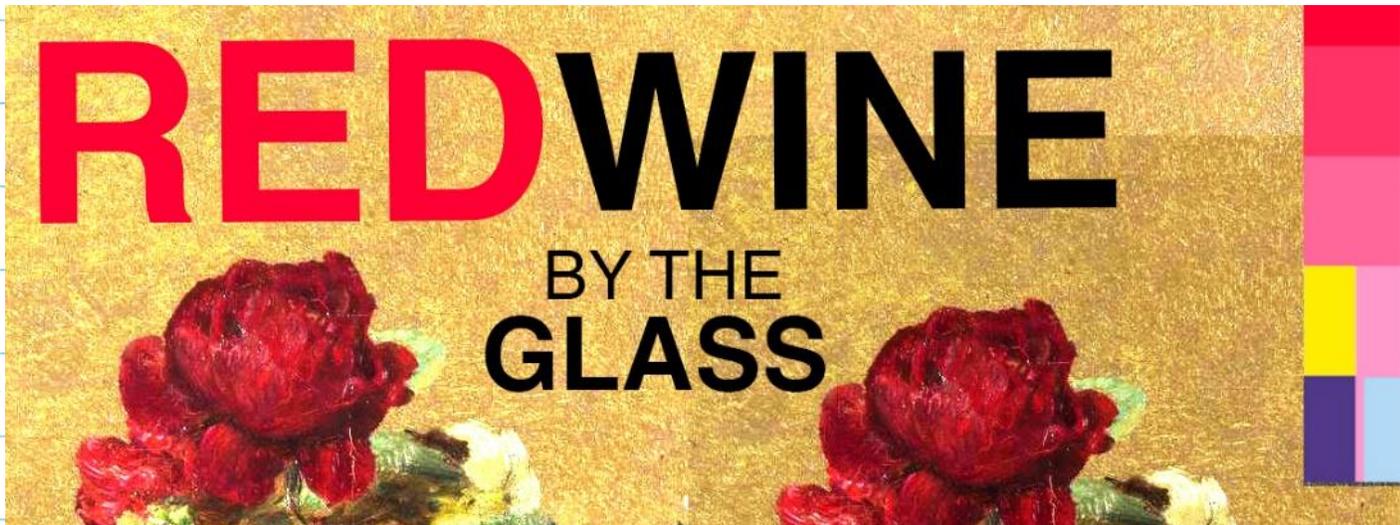


HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

RED & PURPLE & STRANGE GRAPES

Genouillet, (100% genouillet), Domaine Tremblay, 2023, Loire Valley -well, this is new...so new that Pascaline Lepeltier might not even know about it (just kidding...she knows everything!). the varietal is an old one, cultivated in centre France until phylloxera wiped it out. Was it once great, like the Toronto Maple Leafs? No clue. It is the child of Gouais Blanc X Tressot and, therefore, of interest to wine geeks. The grape was "rescued" in 1990 and in 2005, 150 vines were planted near the metropolis of Quincy. What you are now enjoying is one of the first commercial iterations of this revived varietal. Oh my.	16.50*	18.00	9.25
Chinon, <i>Le Quatre Ferrures</i> , de la Haute Olive, 2022, Loire Valley -100% cabernet franc	21.00*	23.00	11.75
Trousseau (100% trousseau), <i>Les Corvées</i> , Domaine Ratte, 2022, Arbois	25.00*	28.00	14.25
<i>La Souteronne</i> , (100% gamay), Herve Souhaut, 2023, Rhône Valley	22.25*	24.00	12.25
Crozes-Hermitage, <i>Les Picaudières</i> , Stéphane Rousset, 2023, Rhône Valley -100% syrah	24.75*	27.00	13.75
<i>L'Exclus d'Alary</i> , Domaine Alary, 2022, Southern Rhône Valley -100% counoise...some also call this grape "pinot de la vallée du rhône"...who the hell are <i>those</i> people?!?!	15.50*	17.25	8.75
Rouge (80% carignan, 20% grenache noir), Fernand Vaquer, 1985, Roussillon	23.00*	25.00	12.75
Piquepoul Noir, Reine Juliette, 2024, Languedoc --SERVED CHILLED-- -100% piquepoul noir	13.50*	15.00	7.75
Côtes du Brian, <i>La Cins0</i> , Anne Gros & Jean-Paul Tollot, 2022, Languedoc -100% cinsault	19.50*	21.00	10.75
Madiran (100% tannat), <i>Demandes</i> , Domaine Bartolussi, 2022, Southwest	18.00*	19.50	10.00
Barbera d'Asti, <i>Curej</i> , "Braida" aka, Cascina San Bernardo, 2023, Piedmont -100% barbera, from the town of Asti...it is different from Barbera d'Alba, from the town of Alba	17.50*	19.75	10.00
Colli Tortonesi (100% Croatina), <i>Pertichetta</i> , Vigneti Massa, 2013, Piedmont	25.50*	27.50	14.00
Barbaresco (100% nebbiolo), Rizzi, 2021, Piedmont	29.00*	33.00	16.75
Barolo (100% nebbiolo), Schiavenza, 2021, Piedmont	28.00*	32.00	16.25

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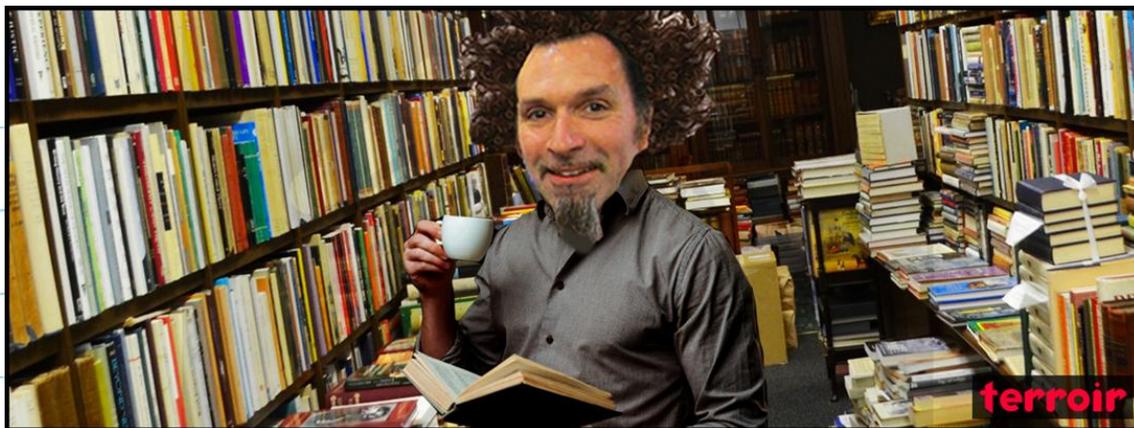


HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

MORE RED & PURPLE & STRANGE GRAPES

<p>Lacrima di Morro d'Alba, <i>Fiore</i>, Lucchetti, 2024, Marche</p> <p>-100% lacrima (the Italian government registry code is 111)</p> <p>-lacrima in italiano means "tear"...so-called because the grape is shaped like a tear drop OR the skins of the grape are very thin, therefore, breaking easily, therefore tearing on the vine and in your harvest hands OR the wine is so damn yummy it will illicit tears of joy</p> <p>-while there are wines named "lacrima," there is only one lacrima grape and it thrives near the city of Ancona, in the Marche.</p> <p>Correction: thrives is a strong word because in 1985, there were only 7 ht in existence...today, there are over 250 ht (a slightly bigger planted area than Prospect Park in Brooklyn). A potential reason for the lack of lacrima plantings is that the variety does not respond well to American rootstocks, meaning that growing this grape is about as fulfilling as listening to an Einstürzende Neubauten album</p>	13.00*	15.00	7.75
<p>Taurasi, <i>Radici*</i>, Mastroberardino, 2019, Campania</p> <p>-100% aglianico</p> <p>-the "radici" referenced here are not just <i>the roots of the plant</i> but the origin story of Campanian wine & the Mastroberardino family</p>	27.00*	30.00	15.25
<p>Rioja, Anza (Diego Magaña), 2022, La Rioja</p> <p>-tempranillo, garnacha, graciano, mazuela, viura, malvasía riojana AND anything else Diego could find in his vineyard.</p>	21.00*	23.00	11.75
<p><i>Cha mi né</i>, Cortes de Cima, 2020, Alentejo</p> <p>-touriga franca, trincadeira, alicante bouschet, syrah</p>	13.75*	15.25	7.75
<p><i>Isabella a Proibida</i>, Paulo Machado & António Maçanita, NV (but really 2019), Azores</p> <p>-100% isabella, which is a hybrid grape (a combo of vitis vinifera & vitis labrusca)</p> <p>As a hybrid grape, it is an illegal grape, at least in the E.U....but it was originally brought to the Açores to battle against the Putin-esque aphid called <i>Phylloxera vastatrix</i> in the 19th century, which it did admirably...so screw you E.U. (the E.U. banned the hybrid grapes in the 1930s as they believed consumption of their vinous offerings would lead to blindness and madness... truth be told, I am already suffering from madness)!</p> <p>UPDATE: as of today...like TODAY...the E.U. has just allowed the plantings of 6 hybrid grapes (Clinton / Othello / Noah / Jacquez / Herbemont / Isabelle) within its borders, in an effort to combat climate change and disease pressures...it is f*#kin' madness!</p>	24.00*	26.00	13.25
<p><i>Mouklos</i> (100% mavro), Tsiakkas, 2024, Cyprus --SERVED CHILLED--</p>	15.75*	17.00	8.75
<p>Cabernet Sauvignon, <i>Lineman</i>, Golden Cluster, 2022, Columbia Gorge</p>	24.75*	27.00	13.75
<p>Shiraz, Love Me Love You, Charlotte Dalton, 2022, Adelaide Hills</p>	15.25*	17.00	8.75
<p>Mourvèdre, <i>Baby Bush</i>, Hewitson, 2021, Barossa Valley</p>	14.00*	15.75	8.00
<p>Merlot, Chapter & Verse, 2016, Huailai</p>	19.75*	21.50	11.00

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terroir wine books* for sale

*of course, we didn't write any of these things but we know the folks who did and they are incredible individuals, who know a lot about wine & stuff...we aspire to be like them!

Terroir Footprints...a Fascinating Trip to the Great World of Terroir - \$40.00

by Pedro Parra

editor's note: there is terroir and there are people who study terroir...*THEN*, there is Pedro Parra who IS terroir

One Thousand Vines...A New Way to Understand Wine - \$45.00

by Pascaline Lepeltier

editor's note: my brain hurts just trying to absorb the majesty of what Pascaline has achieved...I am gobsmacked

Wine Simple - \$26.00

by Aldo Sohm & Christine Muhlke

editor's note: maybe the best *intro* to wine book, written by the world's best sommelier

Cork Dork - \$15.00

by Bianca Bosker

editor's note: this is the book that Jack Kerouac wished he wrote

The New French Wine - \$99.00

by Jon Bonné

editor's note: "I think, therefore I think this might be the best French wine book ever"

The World Atlas of Wine 8th Edition - \$55.00

by Hugh Johnson & Jancis Robinson

editor's note: "never make a decision when you need to pee" Leonard Cohen

P.S. the above special note has nothing to do with this glorious book...it is just a note to live by

The Book of Sherry Wines - \$38.00

by César Saldaña

editor's note: "when life itself seems lunatic, who knows where madness lies" Miguel de Cervantes

Champagne - \$66.00

by Peter Liem

editor's note: Dom Perignon only saw stars when he read this book

The Sommelier's Atlas of Taste - \$32.00

by Rajat Parr & Jordan Mackay

editor's note: Jordan Mackay is the best wine writer. Period. Rajat Parr is the best Rajat Parr. Period.

The South America Wine Guide - \$48.00

by Amanda Barnes & Amigos

editor's note: the newest, most important wine book about the semi-newest, most important wine continent

VINO - The Essential Guide to Real Italian Wine - \$30.95

by Joe Campanale & Joshua David Stein

editor's note: real Italian wine is your lord & savior...okay, maybe not but it is really yummy

The New California Wine - \$29.00

by Jon Bonné

editor's note: this is the book that will convince you to savor more California grape juice