

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 14 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*** 3oz. pour
**After
6:00pm** 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> !		
Nonino , Italy (Friuli) --21°	16.00*	20.00
-a game changer from the game-changing Italian distillery...a distillate of the fragolino grape, infused with gentian, rhubarb +++		
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		

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

SHERRY/MONTILLA...Spain has given us Gaudi / Don Quixote / Xavi and...

Fino , Arroyuelo, Primitivo Collantes, NV, Chiclana de la Frontera	8.00	10.00
Manzanilla , La Cigarrera, NV, Sanlúcar de Barrameda	9.00*	11.00
Amontillado , Almacenista Manuel Cuevas Jurado, Lustau, NV, Sanlúcar de Barrameda	13.00*	16.00
Palo Cortado V.O.S. , Dos Cortado 20 Years, Williams & Humbert, NV, Jerez de la Frontera	16.00*	19.00
Oloroso , 15 Years, El Maestro Sierra, NV, Jerez de la Frontera	11.00*	15.00

MADEIRA...it is Madeira Month, after all...just ask Erica

Rainwater , Leacock's, NV	7.00*	9.00
Sercial , 5 Years Old, Blandy's	8.00*	10.00
Verdelho , 5 Years Old, Blandy's	8.00*	10.00
Bual , 10 Years Old, Broadbent	15.00*	18.00
Malmsey , 15 Years Old, Henriques & Henriques	20.00*	24.00

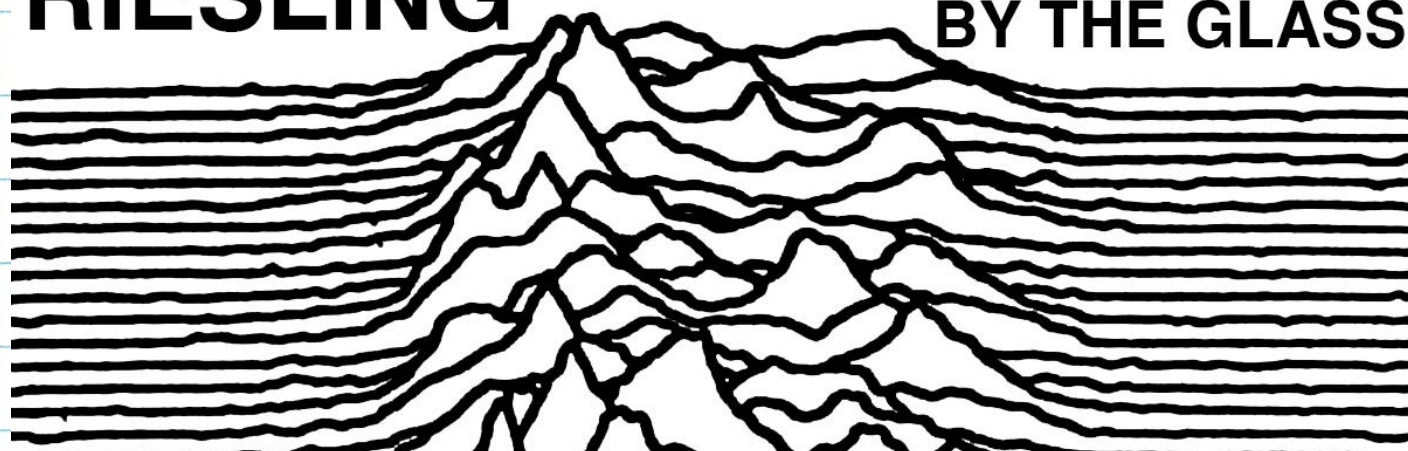
MINDFUL DRINKING...aka, we hold the booze, you bring the spirit, so to speak

Interstellar Overdrive - butterfly pea flower / black currant / the lemons life gave us -extra pop of color, extra pop of fun.	12.00
A Horse With No Name - oolong / soda / sugar / spice / everything nice -a different sort of bubble tea.	12.00

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RIESLING

BY THE GLASS



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT			
Pewsey Vale, <i>The Contours "Museum Reserve,"</i> 2016, Eden Valley (Total Acidity 6.55 gr. / Residual Sugar 1.9 gr.)	20.00*	23.00	11.75
QbA, <i>Graacher Domprobst Alte Reben,</i> Max Ferd. Richter, 2021, Mosel (Total Acidity 8 gr. / Residual Sugar 2.8 gr.)	20.00*	22.00	11.25
Frankland Estate, <i>Isolation Ridge,</i> 2021, Frankland River (Total Acidity 7.6 gr. / Residual Sugar 8.1 gr.)	18.25*	20.00	10.25
Ca' del Baio, <i>Fré,</i> 2022, Piedmont (Total Acidity 5.42 gr. / Residual Sugar 5.57 gr.)	14.50*	16.00	8.25
Château Belá, 2019, Stúrovo (Total Acidity 7.3 gr. / Residual Sugar 5 gr.)	17.50*	19.00	8.75
QbA, <i>Teppo, Fio,</i> 2019, Mosel (Total Acidity 6.6 gr. / Residual Sugar 5 gr.)	15.75*	17.25	8.75
Trocken, Bassermann-Jordan, 2023, Pfalz (Total Acidity 8.1 gr. / Residual Sugar 7.8 gr.)	15.50**	17.00	8.75
Hermann J. Wiemer, <i>HJW Vineyard,</i> 2022, Seneca Lake (Total Acidity 7.8 gr. / Residual Sugar 7 gr.)	21.00*	23.00	11.75
QbA, <i>Lorch, Georg Breuer,</i> 2020, Rheingau (Total Acidity 7.8 gr. / Residual Sugar 8 gr.)	16.00*	18.00	9.25
François Baur, <i>Grand Cru Brand "Clos de la Treille,"</i> 2021, Alsace (Total Acidity 6.38 gr. / Residual Sugar 7.1 gr.)	22.00*	25.00	12.75
Brooks, <i>Bois Joli Vineyard,</i> 2022, Eola-Amity Hills (Total Acidity 9.4 gr. / Residual Sugar 29 gr.)	18.00*	19.75	10.00

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

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

-Apostle Paul's epistle to the Romans commends Riesling's subjugation of residual sugar

*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...[see above numbers...](#)

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
FRUITY* RIESLING: yes, Riesling is a grape... and a grape is a fruit.			
Spätlese Feinherb, Bopparder Hamm Ohlenberg, Weingart, 2021, Mittelrhein (Total Acidity 8.7 gr. / Residual Sugar 20 gr. / 11°)	14.50*	15.50	7.75
Kabinett, Scharzhofberger, von Hövel, 2021, Saar (Total Acidity 10.3 gr. / Residual Sugar 49.5 gr. / 7.5°)	19.00*	22.00	11.25
Kabinett, Bremmer Calmont, Franzen, 2020, Mosel (Total Acidity 6.8 gr. / Residual Sugar 48 gr. / 8.5°)	15.75*	17.50	9.00
Kabinett, Schlossböckelheimer Königsfels, Paul Anheuser, 2004, Nahe (Total Acidity 7.6 gr. / Residual Sugar 39 gr. / 8.5°)	16.00*	18.00	9.25
Spätlese, Ürziger Würzgarten, Alfred Merkelbach, 2021, Mosel (Total Acidity 8.4 gr. / Residual Sugar 69 gr. / 8°)	22.00*	24.00	12.25
Auslese, Piesporter Domherr, Später-Veit, 2005, Mosel-Saar-Ruwer (Total Acidity 10.4 gr. / Residual Sugar 82 gr. / 7.5°)	15.00* 3oz.	-. -	17.00
*Flight of Three Tastes of any of the Rieslings... we pick'em			37.00
*Flight of Five Tastes from the world of Riesling... yup, we definitely pick'em			59.00
Flight of Eight Tastes from the world of Riesling... holy crap, we LOVE you!			100.00

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...)

the Subway Summer of Riesling t-shirt \$35.00

(the Ever Given has exited the Suez Canal...yaaaa, that was back in 2021...and all sizes of the greatest t-shirt to ever be created by humankind since the FGTH "Relax" edition are now available...I think)

Summer of Riesling Merchandise Pack \$20.00

(why are you not buying this merch...you know you want it! you know you need it! you know you want to return to your office tomorrow morning and cover the office walls with these stickers! Only 1853 packs left to sell)

***And that grape fermented into wine should therefore smell and taste fruity.**

Do not be scared of fruit. Our ancestors ate it.

And it is one of the two major food groups, along with coffee (from Philz, of course).

Total Acidity (as in total titratable acidity – malic / tartaric / citric ++...you feel this acid on the sides of your tongue): most white wines, such as Chablis or Sauvignon Blanc or Pinot Grigio have 5-6 grams per litre

Residual Sugar (as in fructose and glucose): your palate detects anything above 4 grams per litre...and remember, that 12oz. can of Coke you enjoyed earlier today has 125 grams of high fructose corn syrup and *that* sugar is going to kill you

And why do we think this info is so important?

Because, in the case of Riesling, **TOTAL ACIDITY** and **RESIDUAL SUGAR** (+ pH and alcohol and other cool things)

create **BALANCE** and *that* is truly what the Riesling conversation is all about.

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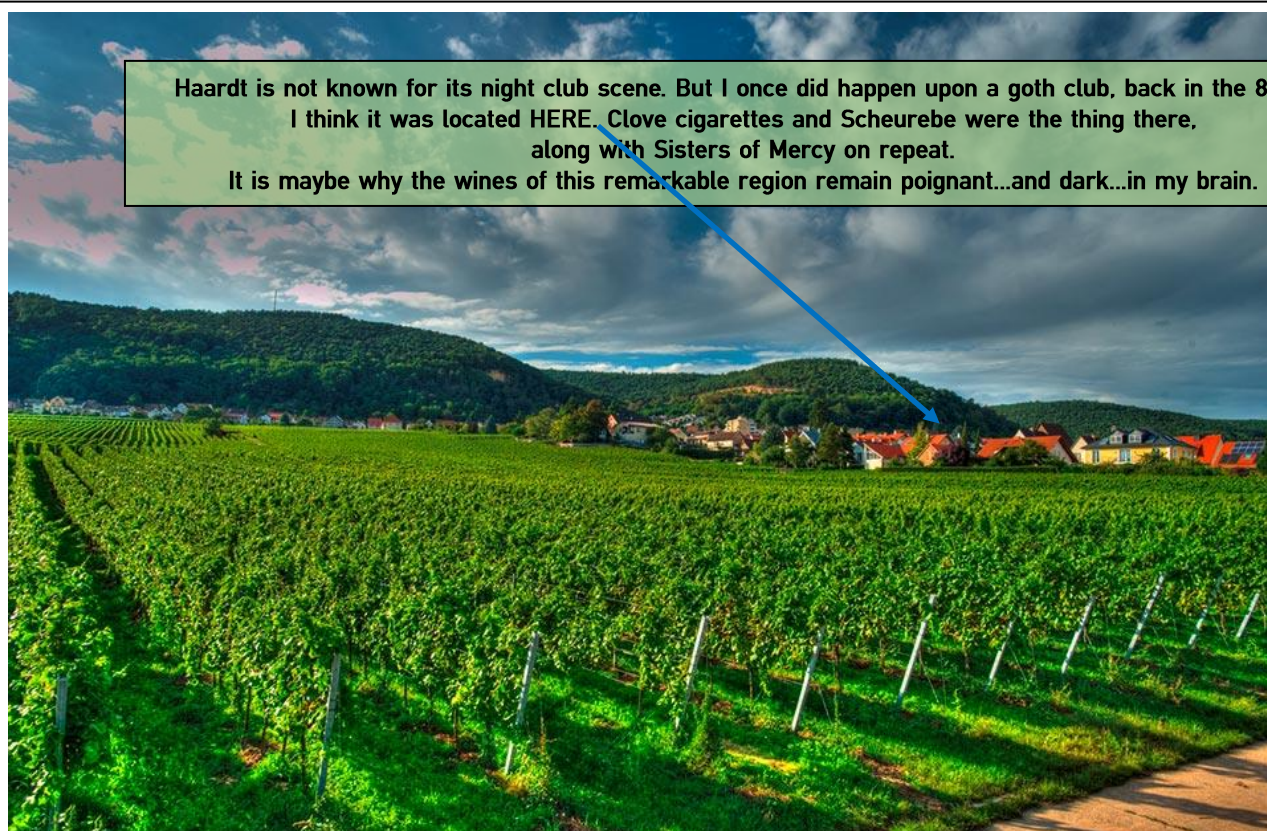
WHO NEEDS A GLASS OF RIESLING?

terroir

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RiESLiNG... an important expression of...better than Viserys			
QbA, Haardter Herrenletten, Müller-Catoir, 2022, Pfalz	25.00*	27.00	13.75

(Total Acidity 7.2 gr. / Residual Sugar 9 gr.)

- the town of Haardt is the place you do not want to go if you enjoy raves...just saying
- the *Herrenletten* vineyard was once owned by noblemen (the *herren*) and is composed of sand, clay and limestone (the *letten*)
- the vineyard faces south, southeast, allowing for maximum sunlight...these Pfalz wines are big because of that sunlight and warmth



Haardt is not known for its night club scene. But I once did happen upon a goth club, back in the 80s...
I think it was located HERE. Clove cigarettes and Scheurebe were the thing there,
along with Sisters of Mercy on repeat.
It is maybe why the wines of this remarkable region remain poignant...and dark...in my brain.

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RIESLING... another important expression of... less bubbly than Enid Sinclair			
Riesling, Zöbinger Ried Heiligenstein, Bründlmayer, 2020, Kamptal	22.50*	25.00	12.75

(Total Acidity 7.1 gr. / Residual Sugar 6.9 gr.)

YOUR HEILIGENSTEIN VINEYARD CHEAT SHEET (because you must commit this to memory!)

- the first mention of this vineyard was in 1280CE when it was called Hellenstein aka, Hell Stone
(so called because when working here, the sun beat down upon you...or because Lucifer had a weekend home on the upper slopes)
- the name eventually morphed into Heiligenstein aka, Stone of the Saints
(so called because Saint Leopold beat Lucifer in a game of beer pong...and booted him from the hilltop)
- it is a geologic anomaly in the entirety of Europe...
once, very high mountains were eroded down to essentially primary rock stumps (composed of gneiss, silicate, granite, amphibolites).
THEN, volcanic material and vegetation (roots and leaves and old NY Times) built up on the stumps and compressed over time.
THEN, a shallow ocean appeared.
THEN, tectonic movement turned everything over on its arse, revealing bedrock, sandstone, siltstone +++
The only thing missing is the appearance of Thanos and the infinity gems.
- the vineyard is 36.7 hectares in size, with a south / southwest aspect, and a 13° slope; the top of the hill is at 1050'
- while Grüner Veltliner is grown here (it really prefers the Lamm vineyard at the base of this hill),
this is a Riesling vineyard primarily
- this single vineyard...or Ried, as the Austrians say...was one of the first to see its name emblazoned on a label over 100 years ago



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the Summer of Riesling Cruise

Tuesday, July 22nd, 2025

7:00pm – 10:30pm

\$125.00

Reserve tickets at: www.wineisterroir.com

The greatest wine celebration mankind has ever known.

-a **tasting of 15 different RIESLINGS** from around the Riesling world...

Germany (of course...it is the home of the grape!), Austria, France, America, Australia

-**terroir FOODSTUFFS** will be available for sale...

to ensure your Riesling consumption is properly balanced

-the musical stylings of **??????**,

the 80s tribute band...we think...you have been dreaming about...big cho'rds / big vocals / big hair

-dancing...ohhhhhhhhhh, there will be **DANCING!**

-a 3-hour journey aboard **the JEWEL**, with 250 of our closest friends

We will leave from the Skyport Marina at 23rd Street and the FDR,
at 7:30pm, with boarding commencing at 7:00pm.

In preparation for the cruise of a lifetime, please:

-call your minister to say you have a new savior and it goes by the name **Riesling**

-drink from the **Riesling** Fountain of Youth in St. Augustine, FL.

-visit **Lorelei** along the Rhine River and toast the **Riesling** siren

-enable only **Riesling**-based apps on your smartphone

-learn to swim

-begin meditation to enlighten oneself to the enlightenment of **Riesling**

-tattoo *I Love Mom AND Mom Loves* **Riesling** on your right shoulder

-take advantage of working from home on Wednesday, July 23rd

#RieslingsAlreadyGreatAgain



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

SPARKLING BLUEBERRY WINE

Arkadia, R A S Wines, 2022, Maine

14.25* 16.00 8.25

(Total Acidity 4.67 gr. / Residual Sugar 1 gr. / 8°)

-yes, truly, the only ingredient in this wine is 100% **Maine wild blueberries***

-these wild Maine blueberries are sourced from farms between the Midcoast and the Downeast zones of the state. The farms are:

- the Josh Pond Farm & Moon Hill Farm: managed by the Beal Family, with 5 generations of Maine wild blueberry farming expertise
- Nash Family Farms: the Nash Family, established the farm in 1983
- Blue Barren Farm: the Jacoby Family, established the farm in 1990

-these farms are composed of rocky fields called barrens (it is primarily composed of sandy and a little clay and rests firmly on granite); they are located within Alexis Bespaloff-spitting distance of the Atlantic Ocean and if you squint your eyes and click your heels 3 times, you can see Canada in the distance

-the wildberries are harvested by hand...because harvesting these any other way is tantamount to asking me to go about my day without a sip of coffee (and damn you for even thinking of asking me to do that!) / roughly 2.5 pounds of wild blueberries are required to produce one bottle of wine / the berries are feet-crushed...we apologize if you find a toe-nail clipping in your glass / maceration is roughly 2-10 days, with a simultaneous fermentation utilizing indigenous yeast / a long, slow, purposeful and gentle pressing / aged in neutral tanks / the secondary fermentation is in the bottle you are drinking out of...well, I drank out of it before I poured your glass...and is initiated with the addition of something sweet that feeds off the remaining yeast from the 1st ferment / there is no disgorgement / the wine is dry...as dry as a sunny, fall day, on Fore Street, in Portland, Maine

-Dan Roche, Joe Appel, Emily Smith are R A S Wines...they are crazy

-Arkadia references the original name for this parcel of land, from the Algonquian Nation, the Mi'kmaq, who called it *akadie* (piece of land), which became *l'Acadie*, when the French explorers arrived in search of a better baguette, which became *Acadia*, when the Bush family arrived for summer vacations

*the only similarity between a **Maine wild blueberry** and a blueberry bought at Krogers is that they are both blue. Truthfully, they are as divergent as I am from Bono...and he is aspiring to be more like me every day. The wild blueberries are smaller, with a tight skin-to-juice ratio, high acid and very low sugar. A wine made from a Kroger blueberry is the equivalent of Gallo Hearty Burgundy; a wine made from Maine wild blueberries is the Domaine de la Romanée-Conti of fruit wines.

*a wild blueberry was planted by birds, not humans, about 10,000 years ago...that is insane...and cool: the labor cost of birds is \$0.00



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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Case Paolin Asolo Prosecco, <i>Col Fondo</i> , NV, Veneto	14.50*	16.00	8.25
<ul style="list-style-type: none"> -a combo of 100% glera and 200% love from the most seductive vineyards on the planet -1st fermentation in tank, 2nd fermentation in bottle (aka, <i>metodo classico</i>) BUT without disgorgement (aka, <i>col fondo</i> "with sediment"). 			
Henriet-Bazin Extra Brut Blanc de Blancs, NV, Montagne de Reims	30.00*	35.00	17.75
<ul style="list-style-type: none"> -100% chardonnay, from the village of Villers-Marmery, grown on chalk sub-soil and silt top-soil -the specific plots are: Haies Cochets / Basses Alouettes / Essaires AND the vines average 35 years of age -the wine was fermented and aged in enamel vats -the final blend is composed of 70% 2020 harvest + 30% reserve wine from vintages 1968 – 2019 -the wine was aged sur lattes for 36 months -disgorged in Winter 2024 with 5 grams dosage 			

*the fact that **terroir** does NOT presently 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
- Barcelona F.C. defeated Real Madrid in the Copa del Rey...this actually did happen
- 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 elect Bobby Orr as its next Prime Minister...the Great One is no longer the favoured one
- Jamba completed her first wine exam...and identified the two blind wines...she knows more than she thinks she knows
- the U.S. Government possesses alien biology

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at the Star Wine List Awards, hosted in NYC, on Monday, May 5th,
terroir was nominated for Best Wine-By-The-Glass List in New York City.

Suffice it to say, we did not win.

Eleven Madison Park were the victors...congrats to EMP!

(competing against EMP in anything is the equivalent of agreeing to a pick-up chess match in Washington Square Park against Bobby Fischer).

We do want to congratulate our fellow nominees:

Ai Fiori / Benoit / Bibliotheque / Clover Hill / Ilis / La Compagnie des Vins Surnaturels / One White Street / SAGA

And we do want to say...uhmmmmmmmm, how did we not win that award?!?!?

Yes, our wine list is confusing...the writing is dense & obtuse /

the ***bolding*** of every word is unsightly / the font size changes are wacky /

the center-aligning is uncomfortable to read /

the super tight line spacing makes the page seem like a wall in Carrie Mathison's safe room.

But we do have a tonne of WBG options...about 95 at last count...

plus ALL the fortifieds and ALL the other stuff that even my mom won't drink

(EMP has 29 sparkling / white / rosé / red glasses on their present list online).

So, to the muckety-mucks at Star Wine List...

ya, we are looking at Krister Bengtsson / Wanda Mann / Nina Jensen / Stephen Wong / Paz Levinson...

please explain* how we did not win this award?

As Napoleon stated:

"**terroir**, emperor of the wine-by-the-glass list, by the grace of God and the Constitution."

*being snarky or self-aggrandizing is not how the **terroir** team manages itself.

They are kind and gracious and hospitable.

This is all about the General AND Manager being on a caffeine high with intermezzos of Fernet...just saying.



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

GREEN & YELLOW GRAPES

Pinot Auxerrois (100% auxerrois), "H", Josmeyer, 2020, Alsace	20.00*	25.00	12.75
-just so you are fully aware, the "H" referenced is the <i>Grand Cru Hengst</i> vineyard, in the town of Wintzenheim / the vineyard terra firma is a combo of limestone, sandstone, clay (the soil is warm, literally, and also provides great drainage – the vinous equivalent of Mayor Eric Adams luxuriating in a luxury hotel in Istanbul) / because pinot auxerrois is not a NOBLE GRAPE, this wine cannot be a Grand Cru (just ask Paula to explain the Alsatian Grand Cru system...she will need a shot of tequila) / "Hengst" means "stallion"...uhmm.			
Menetou-Salon Morogues, Vignes de Ratier, Domaine Pellé, 2022, Loire Valley	20.00*	22.00	11.25
-100% sauvignon blanc -just west of Sancerre is this A.O.C. that mimics Sancerre in every way...save for the fame and fortune. Yes, the landscape is flatter and the vineyards less compact, thereby creating a different mesoclimate. Regardless, the clay-limestone soils produce a sauvignon blanc as bright and snappy as a Megyn Kelly verbal tirade against the hosts of MSNBC.			
Savennières, La Croix Picot, de la Bergerie, 2019, Loire Valley --CRUNCHY ALERT--	20.00*	23.00	11.75
-100% chenin blanc -what began as a moelleux wine appellation that morphed into a sec wine appellation due to commercial issues in the 1950s is now a majestic venue for a majestic grape grown in schist & volcanic soils...I guess we should also give a thumbs up to Nicolas Joly for amplifying all messages in this A.O.C. with his biodynamic deep dives			
Chablis, Vieilles Vignes, Domaine Hamelin, 2020, Yonne	25.00*	28.00	14.25
-100% chardonnay...but you knew that already -in essence, Chablis is to chardonnay as Bauhaus is to goth music & 20 th century architecture			
Mâcon Milly-Lamartine, Carrette, 2023, Mâconnais	19.25*	21.00	10.75
-100% chardonnay, as a young god intended chardonnay to taste like...the old god created Rombauer			
Chignin (100% jacquère), Vieilles Vignes, Denis & Didier Berthollier, 2023, Savoie	16.00*	17.50	9.00
Chignin Bergeron (100% roussanne), Les Salins, Denis & Didier Berthollier, 2021, Savoie	24.00*	27.00	13.75
Blanc de Lissart, Le Marie, 2023, Piedmont	13.50*	15.00	7.75
-malvasia Moscato...yes, this is an odd clone of the muscat grape...it is cool, don't worry...it was taste tested by Ksenia -the vineyards are located in the western part of Piedmont, smack against the French border, within sniffing range of Charles de Gaulle			
Pinot Grigio, Le Vigne de Zamo, 2022, Friuli --RAMATO ALERT--	19.00*	21.00	10.75
-100% pinot grigio (if you are Italian) OR 100% pinot gris (if you are French) OR 100% whatever (if you are my mom) -yes, yes, this color mutation of pinot noir rarely makes an appearance at this joint...but I was knee deep in self-flagellation when I ordered it...NOTE TO MY THERAPIST: yes, I am back to self-flagellation...your re-alignment of my thoughts is not working -yes, yes, the pinot gris grape does not necessarily have a green robe...the color of the skin tends to the pinkish -in fact, pinot grigio was always ramato in color and in texture until Santa Margherita arrived...uhmmm, now I definitely need a little self-flagellation as I remember a dinner in Aspen in 1992 where the host ordered a bottle of Santa Margherita and I actually took a sip...I think I might have thrown up in my mouth that night...what one does at 7000' should stay at 7000' -but I digress...apologies -when you allow the grape must to ferment with the pinkish skin of the grapes, you get a ramato-inflected wine (<i>ramato</i> is Italiano for <i>copper</i>) and not only is the color pinkish but the texture of the wine has some grip (maybe the grip of a tentative first kiss vs. the absolute grip of a second kiss)			
Cinque Terre, Società Agricola Cooperativa...the Cinque Terre 5, 2023, Liguria	16.50*	18.00	9.25
-50% bosco, 25% vermentino, 25% albarola -grown on steep, terraced slopes, ranging in altitude from 150' to 1800'...this is truly heroic viticulture -this Co-op is composed of 220 members / growers, who own roughly 46 hectares total. Their vineyards are located in the 5 incomparable villages that combine to create the UNESCO World Heritage Site, the Cinque Terre: Riomaggiore / Manarola / Corniglia / Vernazza / Monterosso			
Grechetto (100% grechetto), Palmetta, Fongoli, 2023, Umbria	16.00*	17.75	9.00
-grown on clay and limestone...which you can literally taste if you close your eyes and click your heels three times			

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
GREEN & YELLOW GRAPES			
Albariño (100% albariño), Do Ferreiro, 2023, Rias Baixas	21.00*	23.00	11.75
-proximity to the Atlantic Ocean + protection from its extremes + granitic soil + OG Rias Baixas cred = vinous profundity			
Mountain Blanco (100% moscatel de alejandria), Molino Real, 2021, Malaga	19.50*	21.00	10.75
Vino de la Tierra de Cádiz, Socaire, Primitivo Collantes, 2021, Andalucia	16.50*	18.00	9.25
-100% palomino, aged for 24 months in old Fino Sherry butts...NO FLOR + NO OXIDATION			
Vinho Verde (50% loureiro, 50% arinto), Azahar, Gota, 2023, Minho	12.50*	14.00	7.25
Rabigato (100% rabigato), Curtimenta, Dona Berta, 2022, Douro	19.75*	22.00	11.25
-soooooo, the translation of "curtimento" is "tanning"...as in: I go to Miami Beach every February and lather myself up with Coppertone and then return to NYC with the appearance of a brighter Georgia peach. Alas, in this case, it references the making of this white wine as if it was a red wine, with 8 days of skin contact + lots of purposeful oxidation + 10 months in barrel			
Weissburgunder Smaragd, Franz Hirtzberger, 2021, Wachau	22.50*	25.00	12.75
-100% pinot blanc			
-in the town of Spitz resides the Steinporz vineyard...okay, the vineyard source is not on the label...you just need to trust me			
-the terra firma is granodiorite gneiss, combined with amphibolite; the various rifts in the ground are filled with carbonite			
-the grapes were harvested on October 20 th ...and there might be some botrytized grapes in the final mix			
-fermentation is in tank, followed by 5 months in foudres (Franz is not a fan of the wine resting on the fine lees)			
Malagousia, Gerovassiliou, 2023, Epanomi —RESURRECTION ALERT—	19.00*	21.00	10.75
-100% malagousia			
-this grape essentially no longer existed until Evangelos Gerovassiliou, while working as the winemaker at Domaine Carras in the 1980s / early 90s, propagated a parcel under the guidance of Professor Logothetis of the Agricultural University of Thessaloniki (the professor is the one who discovered the grape while on a walk-about in western Greece, after a long night at a goth club with too many clove cigarettes)			
-to interact with this varietal is to feel truly that Hera was the G.O.A.T. and not Zeus			
Telti-Kuruk (100% telti-kuruk), Beykush, 2022, Mykolaiv —WINE FROM UKRAINE ALERT—	20.00*	23.00	11.75
Bug Dope, Paul Brady Wine, 2023, Finger Lakes	15.00*	16.50	8.50
-63% gewurztraminer, 27% seyval blanc, 10% riesling			
-Bug Dope is Paul Brady parlance for insect spray			
Chenin Blanc (100% chenin blanc), St. Rey "en Foudre," Haarmeyer, 2023, Clarksburg	19.00*	22.00	11.25
-Craig Haarmeyer does not look like a winegrower who could craft a wine as important as this...yes, appearances do deceive			
-harvested from the Wilson Vineyard, on Merritt Island, which is composed of silty clay loam and is cool by the breezes from San Francisco Bay, the clusters are foot trodden / basket pressed / fermented in a large French oak oval, followed by spontaneous ML / then left to sit one year on the fine lees / and finally bottled and sent to market with the blessing of Otto Friedli			
Semillon (100% semillon), Polygonos, Zuccardi, 2022, Valle de Uco	19.00*	22.00	11.25
Torontel (100% torontel), Super Estrella, Roberto Henriquez, 2023, Bio Bio	16.25*	18.00	9.25
-torontel is an uva criolla (a variety of European origin crossed with AND born in the Americas) / apparently, muscat of Alexandria X país is the happy couple that gave birth to this aromatic varietal (P.S. if you love Argentinian Torrontes, then this will be your jam)			

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



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

A YELLOW GRAPE, FROM THE INDUSTRIALIST PLACE ON THE PLANET

Palomino, *The Scythians*, Scythian Wine Co., 2023, Cucamonga Valley 22.00* 25.00 12.75

-100% palomino

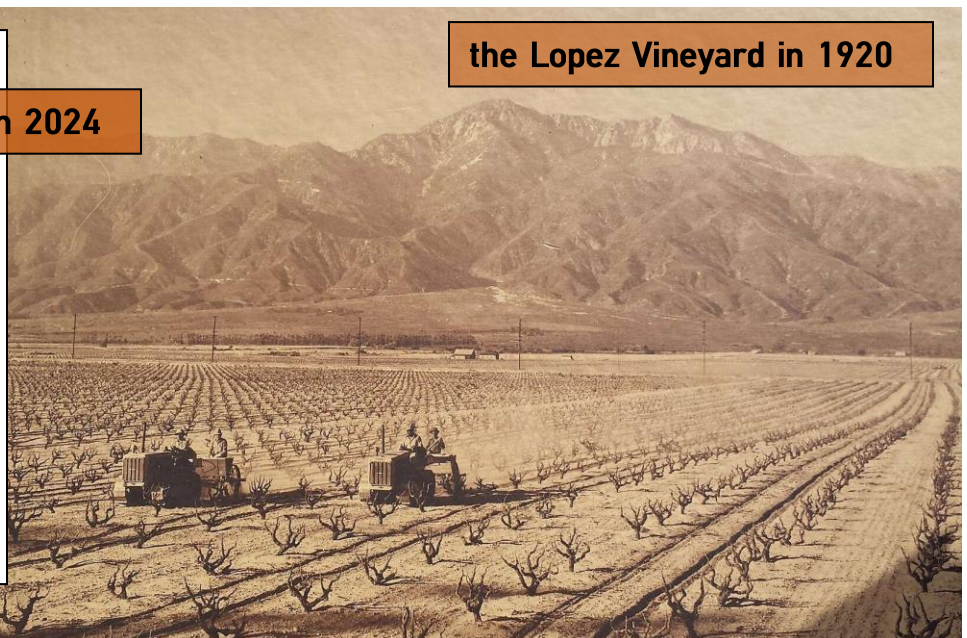
-grown in the Lopez Vineyard, which was planted in 1918, on sandy, granite soil / it is dry farmed and nary a man-made product has been applied to this landscape, ever / the vineyards original mandate was to grow and ship grapes to home winemakers in the East -yes, it is truly in Cucamonga, CA., the wasteland of factories & warehouses & highways & headquarters in SoCal. But that is Cucamonga's history in the modern era. Back in the OG days of California viticulture, this is where vineyards were first planted. And by all accounts, this parcel should have been sold off many a decade ago but for the insane vinous outlook of the Galleano clan who still insist on farming the damn thing

-Raj Parr came upon this parcel back in 2019, with his mate, Abe Schoener...they were searching for Cali's viticultural heritage

-the grapes are hand-harvested, direct pressed and fermented in neutral barrel, *THEN*, the wine rests in 4 barrels purchased, from Ramiro Ibanez in Jerez, Spain, and *YES*, the wines rests under a veil of flor...holy smogolies, I just had a new world sherry erection.



the Lopez Vineyard in 2024



the Lopez Vineyard in 1920

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
A WINE THAT YOUR MOM WILL NOT LIKE...my mom hates it			
Vino de Pueblo, Tres Miradas "Cerro Macho," Alvear, 2021, Montilla-Moriles	22.00*	25.00	12.75
<ul style="list-style-type: none"> -100% pedro ximenez -fermented in old butts that once contained a Fino -after malolactic fermentation, the wine remained in the same casks where a very light flor formed -the consulting wine maker is Ramiro Ibáñez of Cota 45 -Montilla-Moriles has a longer history of growing unfortified wines than Jerez...note the appellation name is present as opposed to Jerez where the D.O. demands that Jerez D.O. can only used for wines above 15°...this obviously needs to come of present wine age 			



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



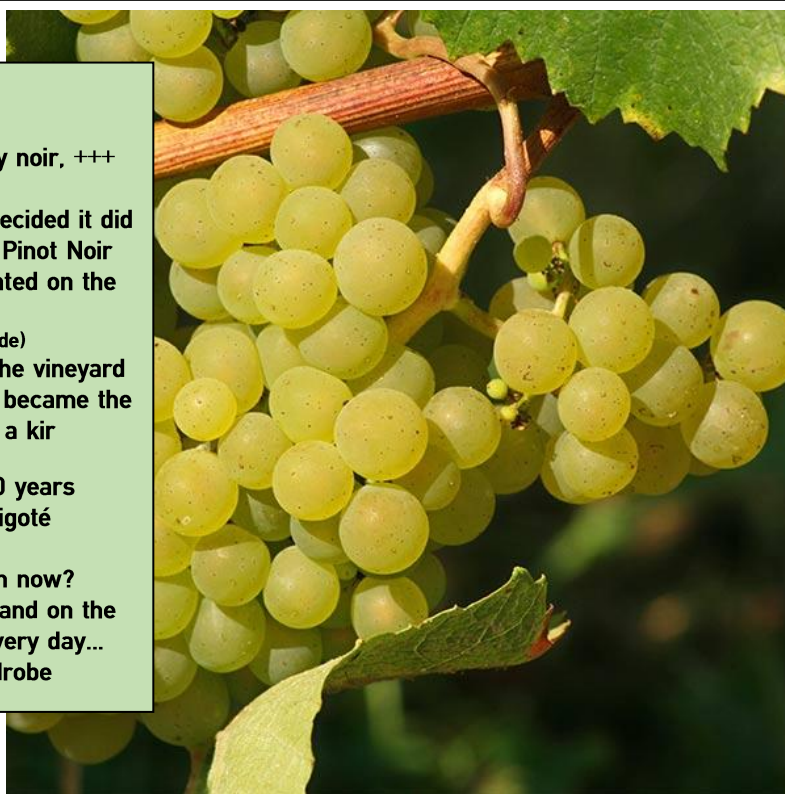
***HAPPY HOUR is from 4:00pm – 6:00pm AND from 10:00pm 'til close EVERY DAY**



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
ALIGOTÉ: because we cannot drink Montrachet every day			
Clotilde Davenne, 2023, Yonne... <i>the NORTH</i>	17.50*	19.00	9.75
<ul style="list-style-type: none"> -20-year-old vines, grown in the village of Saint-Bris le Vineux -spontaneously fermented in stainless steel, followed by 10 months on tank on fine lees -the Yonne Valley is in the northern part of Burgundy...just think of Chablis. And just think of that Kimmeridgian chalk soil 			
Elodie Roy, <i>Vieilles Vignes</i> , 2022, Côte de Beaune... <i>the SOUTH</i>	20.00*	22.00	11.25
<ul style="list-style-type: none"> -roughly 80-year-old vines, grown in the village of Cheilly-les-Maranges (planted by Elodie's grandfather) -the vineyards face north and are at an elevation of 1000' / the soil is deep brown clay -fermented in stainless steel, then aged for 12 months in 74% stainless steel, 13% one-year-old barrels, 13% new oak barrels -the main village of Marange is the southern-most village in the Côte de Beaune / it is a 90-mile drive from the Clotilde Davenne vineyards 			
*Flight of Two Tastes of this once misunderstood now trendy varietal			18.00

your aligoté grape cheat sheet:

- it is the child of gouais blanc and pinot
 - it is, therefore, a sibling grape to chardonnay, gamay noir, +++
 - the first written reference was in 1780
 - by 1807, though, it was already an outcast as many decided it did not deserve to be planted alongside Chardonnay and Pinot Noir
 - because of its *lesser than* status, it is generally planted on the very top or very bottom of hillsides
(the better grapes get the tenderloin section of the hillside)
 - because it did not receive care and consideration in the vineyard or the winery, it generally produced neutral wines and became the perfect foil to crème de cassis in the making of a kir
(your grandmother knows what this drink is)
 - its vineyard area has not increased in the last 50 years
 - there is, thankfully, one A.O.C. that is 100% aligoté and that is Bouzeron
 - why might it be gaining a degree of consideration now?
- Well, because Burgundy is the most expensive wine land on the planet. And we cannot wear Louis Vuitton all day, every day... now and then we need a little H&M in our wardrobe



HAPPY HOUR is from 4:00pm – 6:00pm AND from 11:00pm 'til close EVERY DAY!



ORANGE

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
green grape must + skins + purposeful oxidation = f*#ked up wine			
Tsolikauri, Andrias Gvino, 2021, Imereti --ORIGIN STORY QVEVRI ALERT--	15.00*	16.50	8.50
<ul style="list-style-type: none"> -100% tsolikauri -fermentation is in qvevri (these are the traditional terracotta clay pots that are used for the fermentation of wine vs. amphora, which are clay pots traditionally used for the transportation of wine...they have handles afterall), on the skins, for 3 days -fined in qvevri but no filtering, bottled with minimal SO2 added 			
Rise, Old World Winery, 2021, California	16.00*	17.50	9.00
<ul style="list-style-type: none"> -67% white zinfandel, 33% white merlot...so, both of these grapes are actually red grapes (but you knew that)...the juice was fermented OFF the skins to an extent to make them their white selves (uhmmmm, does this production methos seem anti D.E.I.?!) -fermented in old oak barrels...the wine remained on the skins for 2 days -the winemaker, Darek Trowbridge, is the grandson of legendary winegrower, Leo Martinelli -the farm is very old school...everything is grown organically and dry-farmed / the grapes are hand-picked and foot-stomped...watch out for toe-nail clippings / the processes are natural and intuitive, much like the thought processes of Tulsi Gabbard...oi vey... 			

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



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...

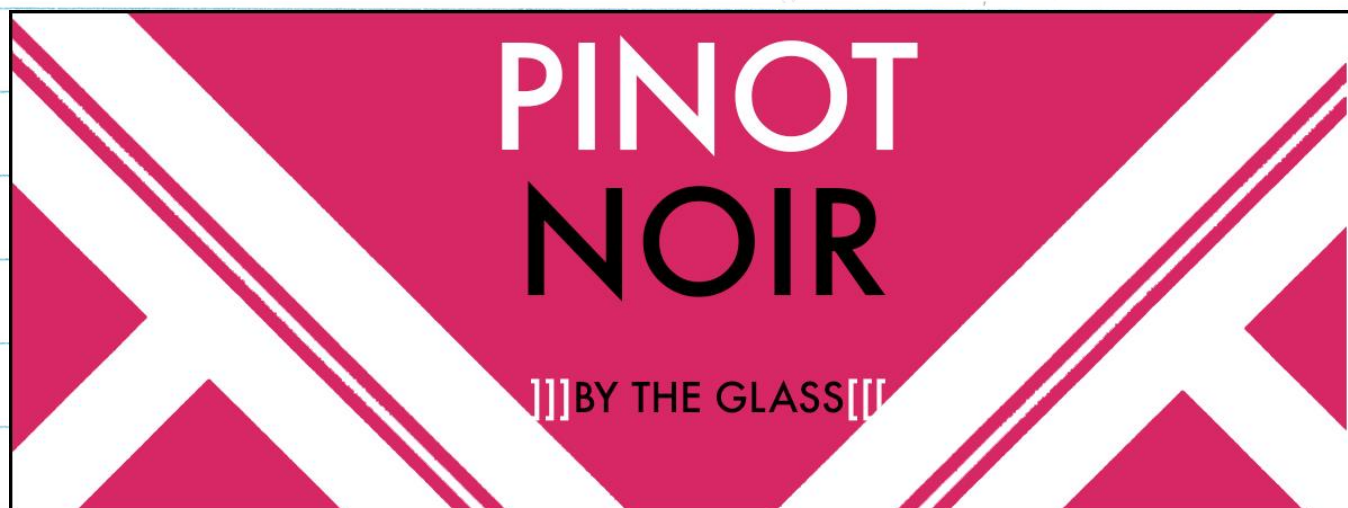
we have enough trouble keeping proper inventory of the wine and spirits much less clothing items

terroir stickers for sale

a collectors' package of kick-ass stickers \$8.00

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.



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

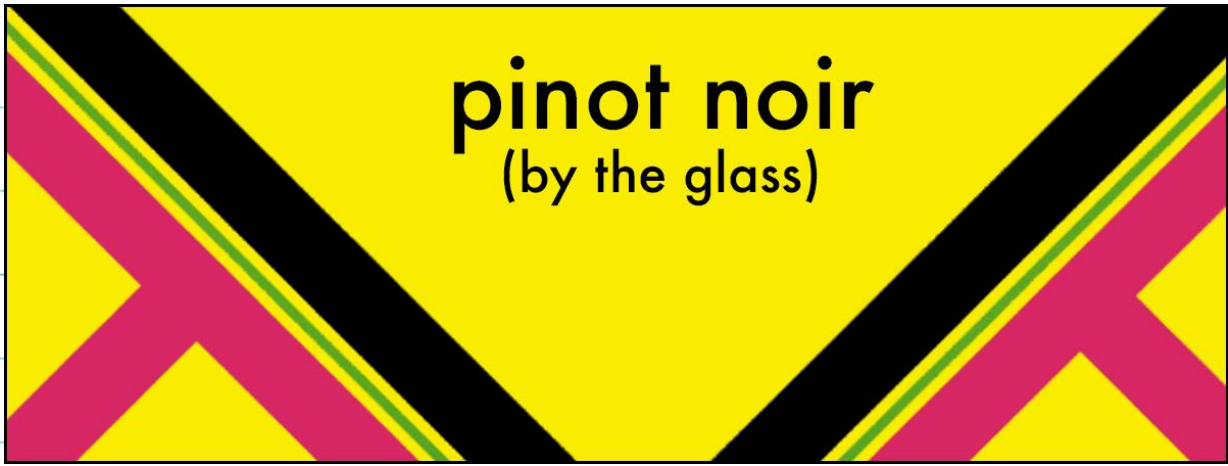
PiNOT NOiR: Philip the Bold loved this grape above all others

Passetoutgrain (70% pinot noir, 30% gamay), Emmanuel Rouget, 2023, Burgundy	23.00*	26.00	13.25
-the vines are located in Gilly-lès-Cîteaux / vinified in concrete vats / maceration lasts 20 days / aged in stainless steel			
Santenay, <i>Clos des Gatsulards</i> , Louis Jadot - Famille Gagey), 2012, Côte de Beaune	22.50*	24.00	12.25
Saint Pourçain, <i>Chambre d'Edouard</i> , Grosbot Barbara, 2022, Loire Valley	16.00*	17.50	9.00
Sancerre, <i>Les Pichons</i> , Paul Prieur, 2020, Loire Valley	22.00*	24.50	12.50
Wittmann, 2022, Rheinhessen	19.00*	21.00	10.75
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Little Trouble Wine Co., <i>Tiny Horse Blend</i> , 2021, North Coast	18.25*	19.75	10.00
-GEEK ALERT: only 3 day maceration of the fruit = a glou glou wine from all the kids from Dime Sqaure			
Joseph Swan Vineyards, <i>Saralee's Vineyard</i> , 2019, Russian River Valley	24.00*	28.00	14.25
-GEEK ALERT: 80% destemmed + 20% whole-cluster fruit / grapes grown on sand & gravel loam			
-if you really want to GEEK OUT, deep dive into where Joseph Swan might have sourced some of his vines that he planted in 1969			
Talley Vineyards, <i>Estate</i> , 2022, San Luis Obispo	25.00*	27.00	13.75
-GEEK ALERT: 86% destemmed + 14% whole-cluster fruit / grapes grown on clay & loam			
Laberinto, <i>Cenizas</i> , 2023, Maule Valley	16.25*	17.75	9.00
-GEEK ALERT: 80% destemmed + 20% whole-cluster fruit / grapes grown on volcanic soil			
Ben Haines, 2023, Yarra Valley	20.00*	22.00	11.25
-GEEK ALERT: 50% destemmed + 50% whole-cluster fruit / grapes grown on loam + clay + granite			

***Flight of Three Tastes of the above Pinot Noirs...we select them** **35.00**

***Flight of Five Tastes of the above Pinot Noirs...we definitely select them** **55.00**

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

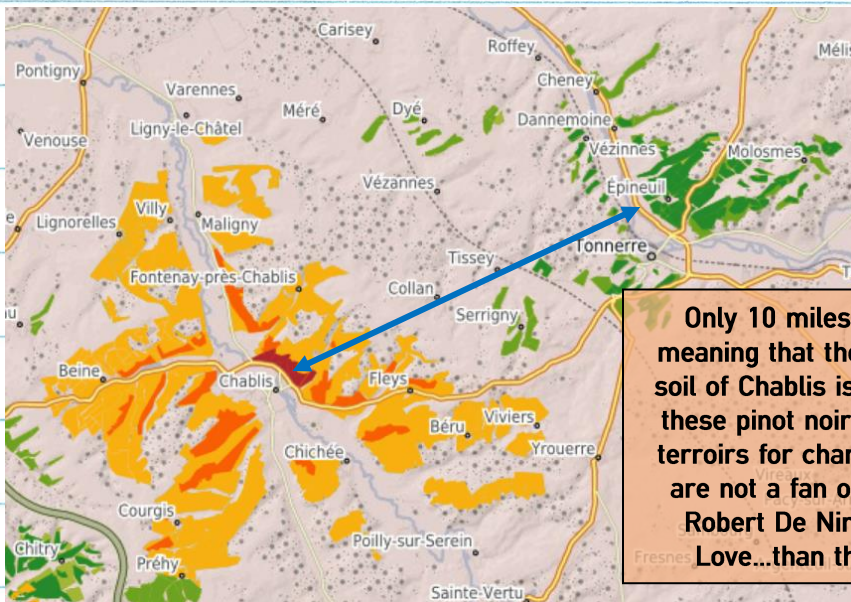


HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

PiNOT NOIR: Philip the Bold never tasted pinot noir from here!

Bourgogne Épineuil, Dominique Gruhier, 2022, Yonne	20.00*	22.00	11.25
<ul style="list-style-type: none"> -100% pinot noir, planted on Kimmeridgian limestone -the vineyard is south & southeast-facing, varying from a 10% - 45% slope / the vines average 40 years of age -20% whole cluster* fermentation, with a 21-day maceration, followed by 8 months ageing in barriques (5% new) 			
Bourgogne Épineuil, <i>Cuvée Juliette</i> , Dominique Gruhier, 2022, Yonne	25.00*	30.00	15.25
<ul style="list-style-type: none"> -100% pinot noir, planted on Kimmeridgian limestone -the vineyard is southeast-facing, at a 45% slope / the vineyard was planted in 1978, with a massale selection of Champenoise origin -100% whole cluster* fermentation, with a 21-day maceration, followed by 14 months ageing in barriques (30% new) 			

***Flight of Two Tastes of the above Pinot Noirs...you will be happy 23.00**



Only 10 miles separates Épineuil from Chablis, meaning that the famous and storied Kimmeridgian soil of Chablis is shared with Épineuil. Meaning that these pinot noirs are grown on one of the greatest terroirs for chardonnay. And suffice it to say, if you are not a fan of assertive...think: Johnny Rotten / Robert De Niro / Kellyanne Conway / Courtney Love...than these wines might not be for you.

*whole cluster fermentation means that you do not destem the grapes...the entire cluster goes directly into the fermentation vessel. These stems can then influence the flavor profile (herbal, spicy, earthy) of the resulting wine and add structure. The stems can allow the wine to have a longer life (more tannin = more backbone = greater ability to live longer) AND create a lighter profile for the wine as the whole clusters are a precursor to carbonic fermentation.

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



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

PiNOT NOIR PRÉCOCE: Philip the Bold had no idea about this grape

Frühburgunder, Meyer-Näkel, 2022, Ahr

25.00* **30.00** **15.25**

- 100% frühburgunder, which is also known as pinot noir précoce, which might mean that frühburgunder is a clone of pinot noir (that is what the Burgundians think) OR it is its own thing self be true (that is what my mother says)
- "früh" is German for "early" and, yes, this grape ripens 2 weeks earlier than pinot noir generally does (vs. "spät", which means "late" and is the name of pinot noir in Germany: spätburgunder)
- the Germans love frühburgunder, especially in the 19th century, as it would always ripen during the normal...aka, shorter...growing season. Now, with global warming, the Germans can choose to wait, and now we see the rise of the spätburgunder grape. In the old days, frühburgunder would ripen in late July / early August (it was called "Juliustraube"...July grape) or sometimes by July 22nd, which is St. Mary Magdalene's Day (it was called "Pinot Madeleine")
- but the Germans did fall out of love with frühburgunder in the 1950s / 60s and the varietal was removed from the official wine registry. Due to the diligence, though, of a few producers AND a clonal selection program at Geisenheim AND the Italian-led Slow Food Movement, the varietal gained new life and now we have roughly 217 hectares planted, primarily in the Ahr, the Rheinhessen, the Pfalz regions
- is it pinot noir?! Well, have a taste and then call my mom...416-616-4690...and discuss



The Ahr Region of Germany...
it is magical, like upstate New York...
but German.
And with schnitzel.
And better drivers

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



Sunday, May 18th 2:30pm – 3:30pm

the Old, the New...the duality of grapes in the Old & the New Worlds

Admittedly, Paula is being VERY cryptic about this class.

We can assume we will engage with an expression of a grape from Europa and then that same grape expressed in the new world...it could be Chile or Australia or South Africa or Canada or Mexico.

For example, it could be a Steen from South Africa vs. a Chenin Blanc from Vouvray

(Paula could roll in this direction).

Or she might find fancy with a Spätburgunder from the Ahr
and want to juxtapose it with a Pinot Noir from the Yarra Valley.

That would be obvious and easy. And Paula does not do obvious.

So, I guess you will just have to attend the gathering and see what inspires Paula this spring. Just saying.

***YOUR SUNDAY WINE SCHOOL NOTES:**

- six wines will be tasted each class + an aperitif upon arrival
- there will always be a snack
- Paula / Abbey / Kyle / Paul are your instructors
- 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

#SundaysAreforWineRelaxation



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

PAÍS...the grape to remind you that Chile is the wine promised land

Pipeño, Louis-Antoine Luyt, 2022, Maule 10.75* 12.00 6.25

- the grapes are grown by the family of Sergio Pérez, in the Maule subregion of Corone! 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



This is Louis-Antoine Luyt. He is French. He is not from a wine-making family. He ventured to Chile and fell in love...with the rustic country wines he found at farmer's markets. He then decided to champion these *pipeños*. Thank god for Louis-Antoine Luyt.

YES, that is Victor Jara pictured above, a giant of protest musicians



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

PEDRO PARRA...he ain't a grape but he is terroir, in his soul & to the bone

Cinsault, **HUB***, Pedro Parra y Familia, 2022, Itata Valley

20.75*

22.50

11.50

- 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 *1er Cru* wine, not a *Grand Cru* 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 *The Wretched*
- the **HUB** is **Freddie Hubbard*** - a sharp trumpet player more than a complex trumpet player...

Some random thoughts from a gringo:

- the Itata Valley, where the above grapes are grown and the indomitable Pedro Parra has set up shoppe, was one of the first places that the conquering Spaniards set up shoppe in the 16th century, to grow grapes and make wine
- but with all due reference to the Spaniards, this is the land of the Mapuche...and they are really big-time indomitable
- today, Itata is still very rural (the modernity of Santiago has not fully reached this southern region)...lots of carts being led by horses and many a multi-generational family lineage in the overseeing of vineyards, that are bush-trained (there are roughly 10,000 hectares of vineyards and roughly 10,000 farmers tending those vineyards)...this ain't the manicured vineyard garden of the Central Valley. And yes, many an important Chilean had completely forgotten about this area, from a wine perspective...it was the backwater of the backwater. And while the industrial winemakers did come here to buy grapes to bulk up their bulk wines, they generally paid 100 pesos per kilo of grape (the equivalent of \$0.10)...that is a poverty wage for a farmer's annual effort...but it does allow you to buy a bottle of Chilean wine in the supermarket for \$8.99
- about 70% of the vines are País and Moscatel de Alejandria
- while the center and northern parts of Chile are suffering from drought conditions, Itata has plenty of rain
- while the center and northern parts of Chile are suffering from high summer heat, Itata enjoys a close proximity to the super cold Pacific Ocean...as Julio Alonso Sr. states, we are "slaves to the Pacific!" (of course, I was just reminded by the daughter of Julio Alonso Sr. that Chile is also "slave to the energy and backbone of the Andes Mountains"...I will not take sides here)
- if you want the old world mindset in the new world of wine, there is only one place to be: ITATA



Yes, this is the Itata Valley...
I think I slept here under the stars one night, after a dinner with Pedro, Hector, John, Rodrigo and the ghost of Victor Jara



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

CARMENERE... what was lost, now is found

Carmenere (100% carmenere...maybe), *Alto de Piedras**, De Martino, 2014, Maipo Valley 20.50* 23.00 11.75

- 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 *wham! bam! thank you ma'am* = 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
- SPECIAL NOTE: as you read the history of the grape below, please acknowledge that the first official *official* Carmenere was sourced from the Alto de Piedras vineyard...so you are drinking history right now!

OKAY, NOW FOR THE STORY OF CARMENERE, THE ONCE FORGOTTEN GRAPE

- born in France, to a father who was a relentlessly self-improving boulangerie owner from Belgium with low-grade narcolepsy and a penchant for buggery (aka, Cabernet Franc) and a mother who was a fifteen-year-old French prostitute named Chloe with webbed feet (aka, Gros Cabernet)
 - its first mention was in 1783, in Bordeaux
 - it was brought to Chile in the 1830s, in a basketful of Bordeaux varietals...
 - please note that each vine stalk was not individually identified...
 - they roughly knew what they had and back then,
 - varietally labelled wines were not the thing that they very much are now
- in the 1860s, the phylloxera epidemic started destroying all of the old world of vines, beginning its devastation in France. Once the vigneron figured out the cure to this aphid's lust for indigenous rootstalk, their next important decision was what vines to replant their vineyards with.
 - And Carménère was not high on any Bordelais's wish list...
 - unpredictable yields / late ripening / did not take easily to grafting.
 - And the grape was now essentially disappeared from the French wine map.

the story continues on the following page...because terroir cannot be edited down to just one page!

YES, that is Pablo Neruda pictured above, a giant of South American poetry



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

CARMENERE... crazytown is what the story of this grape entails

Carmenere (100% carmenere), *Cornellana*, Viña La Rosa, 2022, Cachapoal Valley 19.00* 21.00 10.75

- the grapes are grown in the Cornellana Valley, which is located in Peumo, which is where the massive Viña La Rosa estate exists
- the soils in this Cornellana Valley are hyper unique, a result of the creation of the Coastal Mountain Range...which might just be slightly cooler in origin than the almighty Andes Mountains / they are of **volcanic** origin and possess mighty fracturing, which allows the roots to penetrate through many a layer of dirt and rock, all the way to the black heart of Morrissey.
- the wine is aged for 15 months in clay vats and a small portion of old oak
- Pedro Parra is the one who directed me to this property, very much against my will (I was in a pissy mood that day), where I fell into a bunch of the calcatas he had dug, to reveal that black heart of Morrissey
- the winemaker is Gonzalo Cárcamo, who is the Johnny Marr of winemakers

OKAY, MORE OF THE STORY OF CARMENERE, THE ONCE FORGOTTEN GRAPE

-in Chile, however, it very much existed BUT was mistaken for the Merlot grape.

More specifically, the growers knew they had Merlot grapes but also a later-ripening version of the grape that they took to calling Merlot Chileno (even though it was Carménère). None of this was vitally important as the grapes produced wines called Merlot or were blended into the Cabernet dominant wines that helped to make Chile famous.

-this mistaken identity was first noticed by the Frenchman and wine authority Dr. Claude Valat in 1991.

He visited many a vineyard and questioned the growers when they identified the varietal as Merlot Chileno remained -but it wasn't until 1994, when the French ampelographer, Jean-Michel Boursiquot (who was in Chile for the VI Latin American Congress of Viticulture and Enology), armed with murmurings from Valat,

was walking through the vineyards of Viña Carmen and noticed the misnamed variety.

Through DNA testing, Boursiquot officially proved that Chile was now the proud owner of 10,000 hectares of Carmenere AND an updated 0 hectares of Merlot.

And he also pronounced that the previously bottled Merlot was in actuality Carmenere (imagine being a winemaker in that hotel ballroom during Boursiquot's big reveal and saying to yourself..."holy crap, I have 4000 cases of Merlot waiting to be sold and it is actually another damn grape in there?!?!).

At present, Chile is the official home of this grape and needs to be celebrated for that... because we love stories and we really love unique wine stories!

-the first official bottling of Carmenere was by Viña Carmen and was labelled Grand Vidure (this is an historic name of the varietal).

-the first official *official* bottling of Carménère as Carmenere was by De Martino...and it was a struggle because the government of Chile did not have the grape on its registry...for reasons cited above...and therefore it was illegal to sell it.

But Mamma De Martino persevered...as the women in Chile generally do.

YES, that is Isabel Allende pictured above, a giant of South American literature



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<i>Jeune</i> , Chateau Musar, 2021, Bekaa Valley -50% cinsault, 35% syrah, 15% cabernet sauvignon	16.75*	18.50	9.50
<i>Hochar Pere et Fils</i> , Chateau Musar, 2020, Bekaa Valley -50% cinsault, 40% grenache, 10% cabernet sauvignon	22.00*	25.00	12.75
<i>Grand Vin Blanc</i> , Chateau Musar, 2016, Bekaa Valley —WHITE WINE ALERT— -60% obaideh, 40% merwah, 2% fairy dust, 1% unicorn tears	35.00*	45.00	22.75
*Flight of Three Tastes of the Chateau Musar celebration of vigor and resilience			40.00

The Facts:

- the vineyards are located in the Bekaa Valley of Lebanon (gravelly soil with a limestone base; the area is frost and disease free)
- the winery is located on Mount Lebanon; the Road to Damascus connects them
 - the first vineyard was planted in 1930 by Gaston Hochar
 - as the French controlled Lebanon at the turn of the 20th Century, the French influenced the grapes planted and the winemaking practices
 - the Barton family of Bordeaux, owners of Langoa Barton, taught the Hochars about the ageing of wine in barrique
 - the French army were the first real customers of the wine; they departed the country after WWII taking the majority of the customers away
- the next 30 years, however, were a golden period for Lebanon as it became a cosmopolitan sanctuary
- the Civil War, from 1975 to 1991, decimated the country but ever resolute Serge Hochar (son of Gaston) and his crew only missed one vintage, 1976
- the Tipping Point for Chateau Musar came in 1979 at the Bristol Wine Fair in England when the illustrious Michael Broadbent tasted the 1967, 1961, and 1959 vintages and declared:

"hard to describe, full, soft – a bit of claret, a touch of Burgundy."

An Ode to Serge Hochar...because he is my spirit animal:

Simply put, the world of wine had never before seen a Serge Hochar
(and I am going back to Noah and his boat filled with vinous wonders).

Born into a family whose roots extend back 800 years in Lebanon
(they came originally from France as Templar Knights to purge the Holy Land of infidels).

Serge became history manifest, fully understanding / exhibiting / expounding the glories and wonders of his land, Lebanon, and its Bekaa Valley, were a wonder to Serge, and he reveled in the energy of the people and the bounty of the terroir.

Why his father, Gaston, started the winery in 1930, Serge never understood.

But, in 1959, after studying engineering, Serge joined the winery as an aspiring winemaker.

It would take about 20 years and the unlearning of techniques taught by Emile Peynaud at the University of Bordeaux before Serge fully realized the wine he wanted to craft. For such a man of the world and a partaker of all of its joys, he was also a man of God and felt that wine was God's gift to us...and that, through wine, we could sense God's humanity.

God must truly be a crazy cat because Serge created wines that arrested your senses and were sometimes completely insensible. But, boy, those wines had vim and vigor...and a life force that touched your heart, your mind, your toes and your soul. Serge did not want us to dwell on his passing as the absence of life was of completely no interest to him.

He demanded that we continue to live life and to relish all its vagaries.

And to taste wine...yes, we must taste wine so that our hearts can be filled with joy.

Serge Hochar, we raise a glass of wine to you nightly, because it is the righteous thing to do.

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Benchlands, Martha Stoumen, 2022, Mendocino --SERVED CHILLED--	20.00*	23.00	11.75
<ul style="list-style-type: none"> -40% petite syrah, 30% zinfandel, 20% nero d'avola, 4% valdigué, 4% colombar, 2% carignan -the petite syrah, zinfandel, nero d'avola are all fermented separately while the carignan, valdigué, colombar are harvested together and then co-fermented / everything is kept separate through pressing and 6 months ageing in neutral oak / only thereafter do the separate pieces become one -Martha Stoumen is Martha Stoumen, who is first generation winemaker, who apprenticed for 8 years, who then decided to explore the quandary: what does California taste like? 			
Mission, Somers, Monte Rio Cellars, 2023, Lodi	14.50*	16.00	8.25
<ul style="list-style-type: none"> -100% mission...which is the same grape as the país de Chile...both descending from the listán prieto grape of Spain...THIS IS O.G. stuff -the grapes are grown in the Somers Vineyard -100% whole-cluster maceration for 10 days in concrete, then pressed into concrete and stainless steel to complete a 7-day fermentation / aged 6 months in old oak -Monte Rio Cellars is Patrick Cappiello (the dude pictured above) / he was a highly awarded & regarded sommelier in NYC before recognizing the insanity of our industry and moving west to then jump headlong into the even greater insanity of winemaking / Patrick learned his craft at the side of Pax Mahle 			
Grenache, Hofer Vineyard, A Tribute to Grace, 2022, Cucamonga Valley	21.00*	24.00	12.25
<ul style="list-style-type: none"> -100% grenache, from an old, dry-farmed sandy vineyard in Rancho Cucamonga, planted in 1919 (apparently, at its peak of productivity, the vineyard was 965 acres...it now is only 5 acres in size) / the grapes were 100% de-stemmed before a 9-day fermentation, with daily punchdowns, followed by 11 months ageing in neutral French oak -A Tribute to Grace is Angela Osborne, a Kiwi who moved to California in 2006 solely to craft yummy wines from grenache grapes 			
Mataro, Del Barba Vineyard, Fine Disregard, 2021, Contra Costa County	22.00*	24.25	12.50
<ul style="list-style-type: none"> -100% mataro, from the Del Barba vineyard, overseen by Fred Del Barba, in Contra Costa County...they were planted in the 1920s -the vines are own-rooted and love the pure sand of the California Delta...and they love the cooling breezes of the California Delta -whole-cluster fermented, with 2 week maceration, then aged 14 months in neutral French oak -Fine Disregard is the combo of viticulturalist, Kara Maraden, and winemaker, Mike Schieffer...neither can play rugby 			
Valdigué, Violet Sky, Emme Wines, 2023, Mendocino	21.00*	22.50	11.50
<ul style="list-style-type: none"> -100% valdigué, from the Ricetti Vineyard, in Redwood Valley -Rosalind Reynolds is Emme Wines...she is from Philadelphia / she was on a medical school track / she said f*#k it, after working a summer internship at Gallo Winery in Modesto...she got to still play with biology but then make some yummy juice (and her mother told her she didn't have a "bedside manner" so truly taking care of people might have been an emotional stretch) -this wine is a result of the 2023 growing season which was cold, and therefore long, and the grapes were not gaining sugar quickly / Rosalind decided to harvest at 19° brix, which resulted in a finished wine of 10° alcohol / the grapes were partially foot-crushed, then whole-cluster fermented for one week, following by ageing 5 months in neutral oak / zero SO2 was added 			
Cabernet Pfeffer, Siletto Vineyard, Donkey & Goat, 2022, San Benito	23.00*	24.50	12.50
<ul style="list-style-type: none"> -100% cabernet Pfeffer...so, this is NOT cabernet sauvignon (nor related to it) / it is apparently an ancient grape from the Bordeaux region, where it was called "mourtaou" / it was apparently brought to California by William Pfeffer in the late 19th century and planted in San Benito Valley -the grapes are from the Siletto Vineyard, which was planted in 1992 / fermentation was in concrete vat and last 9 days, with 20% whole-cluster grapes and foot-treading / the wine was aged for 7 months in neutral oak -Donkey & Goat was created in 2003 by Tracey & Jared Brandt BUT it was really in 2004 when they became natural wine pioneers in CA. 			
Red Table Wine, Sandlands*, 2022, Lodi	19.00*	21.00	10.75
<ul style="list-style-type: none"> -1/3 cinsault, from the Bechtold Vineyard, planted in 1886, by Joseph Spenker -1/3 carignane, from the Spenker Vineyard, planted in 1900, by Joseph Spenker -1/3 zinfandel, from the Kirschenmann Vineyard, planted in 1915, by the Kirschenmann family -Sandlands is Tegan Passalacqua. And Tegan is to the preservation of super old vine vineyards in California as J.P. Getty was to the collecting of art and staging it in California...just a lot nicer 			

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



Who deserves a glass of Riesling?

Mark Joseph Carney deserves a glass of Riesling.

Why?

BECAUSE Mark is the new governor...nay, Prime Minister*....of Canada, a land of 40 million kind souls, located about a 6 hour drive north of where you are sitting. As Prime Minister, he was not elected thru a popular vote; he attained his new office through the tapping of sticks on a hockey rink in the remote town of Fort Smith, in the Northwest Territories.

*yes, it is true, he was finally officially elected to this office on Monday, April 28th, 2025, in a roll call vote at **terroir**

BECAUSE, during his high school years, he competed in the high school academic competition, *Reach for the Top* (he did both the English AND French language versions of the show). His high school won its regional competition when Mark successfully answered the question: what constitutes a Gordie Howe hat trick?

BECAUSE Mark was a goalie for the hockey teams at Harvard University and Oxford University. And everyone knows that to become a hockey goalie, you must have quite a few screws loose. Apparently, while standing in the crease, waiting for the play to come in his direction, he would recite the first paragraph of what would become his doctoral thesis in economics...to the goal posts.

BECAUSE Mark was taught by the almighty John Kenneth Galbraith at Harvard and we, at least, are firm believers in Galbraith's mantra:
*it is a far, far better thing to have a firm anchor in nonsense
than to put out on the troubled seas of thought.*

BECAUSE Mark was voted "Most Trusted Canadian" in 2011 after guiding Canada through the market turbulence of the late 00s. The title once belonged to Wayne Gretzky...

BECAUSE Mark is a policy wonk and not a politician.
And what Canada needs now is a leader who is 49% Canadian nationalist
and 51% the smartest yet humblest individual in the room.

Nevertheless, he is prepped, with elbows up.

"We didn't ask for this fight, but Canadians are always ready when someone else drops the gloves."

Prime Minister Mark Joseph Carney, we raise a mighty glass of Riesling to you.



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SYRAH			
Saint-Joseph, <i>Petit Père</i> , Aymeric Paillard, 2020, Northern Rhône	22.00*	25.00	12.75
<ul style="list-style-type: none"> -100% syrah, with the vines averaging 40 years of age, grown in the village of Sarraz -the terra firma is degraded granite...so degraded that it is very much like sand -the grapes are 100% whole-cluster fermented, with a smidgen of carbonic fermentation, followed by 24 months of ageing in old oak 			
Crozes-Hermitage, <i>Georges</i> , Les Bruyères, 2022, Northern Rhône	19.00*	21.00	10.75
<ul style="list-style-type: none"> -100% syrah, with the vines averaging 25 years of age, grown in Beaumont-Montoux -the terra firma is a combo of clay and limestone, with some gravel -fermentation is in concrete vat, with a 30-day maceration, followed by 12 months in concrete and old barrel -the "Georges" referenced is the grandfather of the present vigneron David Reynaud 			

***Flight of Two Tastes of these brutish & feral wines** **20.00**



the syrah grape, in its birthplace in the Rhône River Valley of France. The fable of a *birth* in the city of Shiraz, then transported to France by the crusader Gaspard de Sterimberg, who lived out his years in a hut atop Hermitage, is a beautiful story to put the kids to bed. Alas, it is simply a crossing of Mondeuse Blanche (the mother) and Dureza (the father) that created this titan of a varietal.

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
THE TUSCAN WINE THAT SAVED YOUR GRANDPARENT'S MARRIAGE			
Chianti Colli Senesi*, Torre alle Tolve, 2022, Tuscany	13.50*	15.00	7.75
- 100% sangiovese			
- fermentation lasted 30 days...only a shepherd would do that / followed by 12 months ageing in cement			
Chianti Colli Senesi Riserva*, Torre alle Tolve, 2020, Tuscany	18.25*	20.00	10.25
- 100% sangiovese, from the estate's oldest vines, planted in 1993 (the same year that Nirvana released "In Utero", a masterpiece produced by the almighty Steve Albini, whose abrasive but pure sound and lack of adornment mirror the seriousness of this wine)			
- fermentation lasted 30 days (15 days longer than it took to record "In Utero") / followed by 16-18 months of ageing, first in cement vat, followed by a 1000L chestnut vat			
*NOTE: there are 8 zones in which Chianti is produced. The most famous is Chianti Classico...say hello to my little black rooster!			
Please do not mistake fame for quality, for...in Italiano, <i>classico</i> is just an historical reference. The above wines come from the hills surrounding the magnificent town of Siena. In general...I am not a fan of absolutes...Siena produces a lighter style of sangiovese.			
Let's see if that is the fact.			

Flight of Two Tastes of these wines crafted for a shepherd **15.00**

A Piece of Italian Wine-crafting Lore*, a Recipe for Sangiovese Superstardom:

"I was convinced by the results of the first experiments, that the wine receives from the Sangiovese grape most part of its bouquet (for which I particularly aim) and some vigor of sensation; from Canaiolo it gets the sweetness which moderates the roughness without taking away any bouquet. Malvasia which could be left out of wines due for long maturation, has a tendency to dilute the products of the first two grapes. It increases the taste and by making it lighter, makes the wine ready for everyday consumption."

Baron Bettino Ricasoli writes to Professor Studiati at the University of Pisa
about his experiments at Castello di Brolio in 1851

*yes, yes, this is completely useless information, especially in today's world where ChatGPT can tell exactly why I am doing something when I have no clue why I am doing something (if you ask the staff, that generally applies to 71% of the stuff that I do). But I did include this tidbit of wine history just to show that very smart people knew of the glory of this grape and this land long before Americans started sticking candles in their fiasco.

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



BORDEAUX

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<i>Esprit de Saint-Pierre</i> , Château Saint-Pierre, 2016, Saint-Julien	22.00*	25.00	12.75
-75% cabernet sauvignon, 15% merlot, 10% cabernet franc / fermented in stainless steel, followed by 14 months ageing in old oak			
<i>Le Petit Vauthier, Grand Cru</i> , Les Vignobles Vauthier, 2015, Saint-Émilion	23.00*	26.00	13.25
-80% merlot, 20% cabernet franc / fermented in concrete, followed by 12 months of ageing in barrel			
-the Vauthier family are the same folks who own Château Ausone...not a guarantee of greatness but a guarantee of f*#king greatness			

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 racy in a pair of stilettos and fishnets.

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



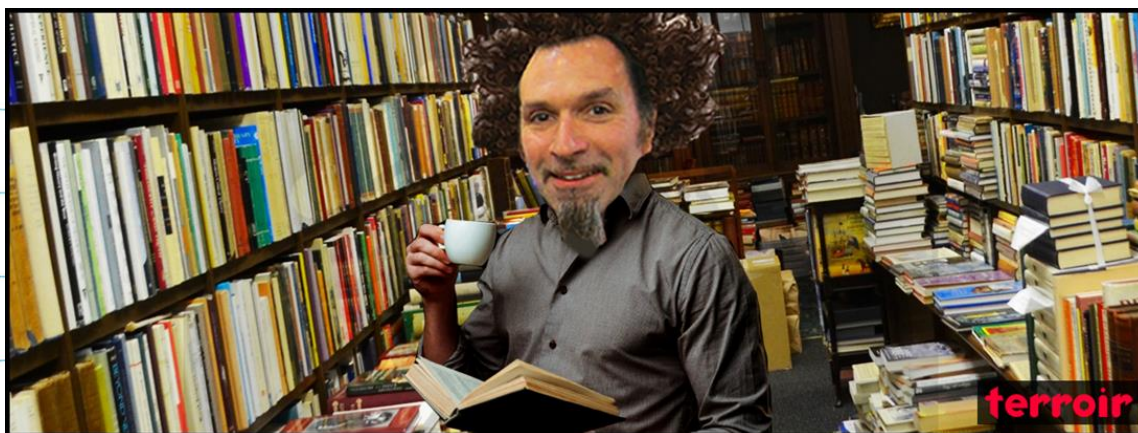
	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
Île de France, <i>Coquille Rouge</i> , La Bouche du Roi, 2023, France	21.00*	24.00	12.25
<ul style="list-style-type: none"> -100% cabernet franc, planted on the Plaine de Versailles...I s*#t you not...the ghost of the Sun King watches over this vineyard -before phylloxera, the Île-de-France was the largest vineyard area in the country...then all the vines disappeared -in 2017, two sons of Bordeaux, Adrien Péliissié and Julien Brustis, decided to revive what was...and lordy, is it becoming important again. And it should be important because the soil is magnificent...a vein of limestone (the area was once covered by a sea) with clay on top -it is nice to see that France is still discovering incredible wine lands within its borders 			
Chinon, <i>Le Chene Vert</i> , de la Haute Olive, 2022, Loire Valley	15.25*	17.00	8.75
<ul style="list-style-type: none"> -100% cabernet franc, grown on tuffeau (aka, limestone) 			
Anjou, <i>La Cerisaie</i> , La Bergerie, 2021, Loire Valley	16.25*	18.00	9.25
<ul style="list-style-type: none"> -100% cabernet franc, grown on schist & volcanic soil -due to royal provenance, wines from this area were the regal s*#t of the Middle Ages 			
Beaujolais Vieilles Vignes, <i>L'Ancien</i> , Terres Dorees, 2022, Burgundy	15.25*	16.00	8.25
<ul style="list-style-type: none"> -100% gamay, from the vines averaging 40-60 years of age -the vineyards are located in the southern part of Beaujolais -the soils are composed of sand, clay, and a golden limestone interspersed with iron 			
Fleurie, <i>Cuvée Tardive</i> , Clos de la Roilette, 2023, Burgundy	22.00*	25.00	12.75
<ul style="list-style-type: none"> -100% gamay, from 80-year-old vines -the soils are primarily clay, with very little granite / there is, however, a lot of manganese, which provides an iron-like grip -BIG NOTE: the tardive referenced does not mean "late harvest" but infers the wines ability to evolve slowly over time...it arrives late! 			
Saint Amour, <i>Les Champs-Grilles</i> , Pierre-Marie Chermette, 2023, Burgundy	19.25*	21.25	10.75
<ul style="list-style-type: none"> -100% gamay, from the most northern of the Beaujolais cruz -the soils are pink granite with some shale 			
Châteauneuf-du-Pape, Moulin-Tacussel, 2000, Rhône Valley	--ALERT...REALLY-- 22.50*	25.00	12.75
<ul style="list-style-type: none"> -75% grenache, 10% syrah, 10% mourvèdre, 5% cinsault, counoise, muscardin +++ 			
<p>ALERT: are you really NOT to going to try this wine. Holy crap, that would be like Eric Adams not accepting a 1st class flight to Istanbul on Turkish Airways (note to Turkish Airways: I have never been to Turkey and I think I would look grand in a fez).</p> <p>This wine has been aged in ancient cellars in Westfield, New Jersey. It is not a palimpsest...it is the real f*#king thing!</p>			
Freisa di Chieri (100% freisa), <i>Surpreisa</i> , Balbiano, 2023, Piedmont	15.75*	17.25	8.75
Dogliani (100% dolcetto), Francesco Versio, 2023, Piedmont	17.75*	19.25	9.75
Cala Niuru (75% frappato, 25% nero d'avola), Mortellito, 2023, Sicily	17.50*	19.00	9.75
Terre Siciliane (100% nerello mascalese), <i>Munjabel</i> , Frank Cornelissen, 2022, Sicily	26.00*	30.00	15.25
<ul style="list-style-type: none"> -<i>mun</i> = mountain in Sicilian dialect / <i>jebel</i> = mountain in Arabic -the nerello mascalese is sourced from: Zottorinoto / Feudo di Mezzo / Rampante / Crasà / Piano dei Daini -the vineyards all face north, northeast and average 50 years of age -do I even need to say that the soil is of volcanic origin -the grapes are destemmed, then fermented & macerated for 50 days / aged in epoxy tanks for 12 months 			

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
MORE RED & PURPLE & STRANGE GRAPES			
Cebreros (100% garnacha), <i>Paso de Cebra</i> , Ruben Diaz, 2022, Sierra de Gredos	15.75*	17.50	9.00
Raspay, Primitivo Quiles, 2019, Alicante --ÜBER TRADICIONAL ALERT--	15.75*	17.00	8.75
-100% monastrell			
Curii, 2022, Alicante --MODERN TRADICIONAL ALERT--	23.00*	26.00	13.25
-100% giro...which is a local name for garnacha...planted on calcareous soils			
-whole-cluster fermented, with maceration lasting 30 days, then aged in French & Slovenian oak for 12 months			
La Estrecha (100% bobal), Ponce, 2022, Manchuela	19.50*	21.00	10.75
-100% bobal + some others ¿???, grown on granitic soil / whole-cluster fermented, then aged 10 months in neutral oak			
El3mento, Luis Candido da Silva & Carmelo Peña Santana, 2019, Douro	22.00*	25.00	12.75
-a field blend of malvasia preta, tinta amarela, cornifesto, português azul, rufete, tinta francisca, touriga franca			
-the vineyard was planted in 1911 and is composed of yellow / brown schist bedrock, with some alluvial topsoil; it faces north			
-the grapes were whole-bunch fermented and macerated for 12 months in an amphora, followed by 6 months ageing in stainless steel			
-Luis is the chief winemaker for Dirk Niepoort's Douro project and Carmelo is a winegrower on Gran Canaria			
IV, Chão de Sal, NV, Azores --ILLEGAL WINE ALERT--	20.25*	22.00	11.25
-the principal grapes are: verdelho, arinto do acores + isabella*			
-the grapes are grown together, in an old vine vineyard, on the southern coast of Pico, and then harvested together and fermented together, in stainless steel / the maceration is super short, to preserve aromatics rather than texture			
-Chão de Sal translates as "Soil of Salt" because the Atlantic Ocean seemingly washes over these vines			
*the inclusion of the isabella grape is what makes this wine illegal; it is a non-vinifera hybrid and the E.U. forbids the growing of these grapes...at least until now; as America proved to be the source of the problem AND the cure of phylloxera 160 years ago in Europe, the future of fine wine in Europa might just include these American grapes that are anathema to many a European winegrower			
Trollinger, <i>Alte Reben</i> , Schnaitmann, 2022, Württemberg --SERVED CHILLED--	18.75*	20.50	10.50
-100% trollinger			
Blaufränkisch (100% blaufränkisch), <i>Heideboden</i> , Paul Achs, 2022, Burgenland	15.00*	16.50	8.50
Limniona, Andreas Kontozisis, 2018, Thessaly	18.00*	19.50	10.00
-100% limniona, grown in the Agrafo Mountain Range (during the 400-year Ottoman rule of Greece, this was the only área that remained autonomous...this degree of independence remains as fierce today as it did then)			
-maceration & fermentation last 25 days, in stainless Steel / aged for 6 months in that stainless steel vessel / no added sulphur			
Kadarka (100% kadarka), Heimann & Fiai, 2022, Szekszárd --SERVED CHILLED--	18.25*	19.75	10.00
Asuretuli Shavi, Kapistoni, 2021, Kartli	19.50*	22.00	11.25
-100% asuretuli shavi			
Pinotage (100% pinotage), <i>Lovely Creatures</i> ...aka, Stephanie Wiid, 2023, Western Cape	13.50*	15.00	7.75
*yes, <i>Lovely Creatures</i> is a tip of the hat to Nick Cave & the Bad Seeds...because we all need more Nick Cave in our night lives			
Syrah, N° 2, <i>Place of Changing Winds</i> , 2021, Heathcote	19.25*	20.50	10.50
-the soils are a red dirt composed of eroded basalt over limestone, with smatterings of greenstone and jasper...this terroir provides grip and bite and crunch and length and purity and whispers of goth hair spray to the wine			
-fermented with 60% whole clusters, aged in Stockinger barrels (all the cool kids are using these) and concrete vats			

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



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