MADEIRA

wine is terroir®

	3 oz. glass
Rainwater, Leacock's	9.
Rainwater, *Baltimore*, Barbeito / Rare Wine Co.	22.
-believed by many to be the pinnacle of Madeira styles (at least 200 years ago), this re-creation is a blend of verdelho (over 6 years of age) & sercial (over 8 years of age), each lot being aged in the canteiro method	
-the true origin of the style / name is lost to history but it apparently has something to do with a barrel of Madeira being left on a beach somewhere and absorbing some wáter...this diluted the strength of the wine, creating an easily palatable wine	
Sercial, *Charleston Special Reserve*, Barbeito / Rare Wine Co.	22.
-85% sercial (over 10 years of age) + 15% tinta negra (over 40 - 60 years of age)	
Sercial, *5 Years Old*, Blandy's	10.
Sercial, *10 Years Old*, Broadbent	18.
Sercial, *15 Years Old*, Henriques & Henriques	25.
Sercial, *20 Years Old Ribeiro Real*, Barbeito	66.
Sercial, *Colheita Vinha de Laje*, 2017, Barbeito	35.
Sercial, Blandy's, 2009 (bottled 2022...which means that it is a *colheita*)	30.
Sercial, Henriques & Henriques, 2001 (bottled 2014...which means that it is a *colheita*)	28.
-there is apparent word that Dom Henriques was the first to plant vineyards on the *new* island of Madeira in 1425	
Sercial, D'Oliveiras, 1989 (bottled 2021)	70.
Sercial, D'Oliveiras, 1977 (bottled 2018)	85.
Sercial, D'Oliveiras, 1969 (bottled 2020)	42. 1oz.
Sercial, D'Oliveiras, 1937 (bottled 2018)	50. 1oz.
Sercial, D'Oliveiras, 1928 (bottled 2008)	100. 1oz.
Sercial, H.M. Borges, 1850	2500. BTL

wine is terroir®



	3 oz. glass
Verdelho, *Savannah* Special Reserve*, Barbeito / Rare Wine Co.	22.

-85% verdelho (over 10 years of age) + 15% tinta negra (over 40 to 60 years of age)
*the residents of Savannah really, really, really loved their Madeira and they really cherished the very bright acidity of Verdelho

Verdelho, *5 Years Old*, Blandy's	10.
Verdelho, *10 Years Old*, Broadbent	18.
Verdelho, *15 Years Old*, Henriques & Henriques	24.
Verdelho, *Single Vineyard*, Henriques & Henriques, 2007 (bottled 2019)	19.
Verdelho, D'Oliveiras, 1994 (bottled 2021)	60.
Verdelho, D'Oliveiras, 1986 (bottled 2021)	78.
Verdelho, Henriques & Henriques, 1981 (bottled 2019)	69.
Verdelho, D'Oliveiras, 1973 (bottled 2019)	45. 1oz.
Verdelho, D'Oliveiras, 1932 (bottled 2021)	95. 1oz.
Verdelho, D'Oliveiras, 1912 (bottled 2018)	130. 1oz.
Verdelho, *Solera 1898**, Henriques & Henriques, NV (bottled 2011)	155. 1oz.

-so, what exactly is a Madeira solera, especially when Madeiras are renowned for their vintage dated examples?
Soleras were born of necessity on the island during the twin ravages of oídium (1851) and phylloxera (1872). Essentially, there was so little wine produced each vintage (over 80% of the vineyards were destroyed between 1851-1961) that combining older wines with younger expressions, in a *perpetual cuvée*, would allow the industry to keep extinction outside the front door. Over the life of the solera, 10 "withdrawls" would be made (each one would be 10% of the contents) before the solera would be bottled in its entirety.
*the base wines for this solera date to the 1870s (1898 is the date the solera was officially established); we have no clue when the last "deposit" was made and it was bottled in its entirety in 2008-2011, after the passing of the legendary John Cossart.

wine is terroir®



3 oz. glass

***Medium Dry, Thomas Jefferson Special Reserve*, Barbeito / Rare Wine Co.** **28.**

-15% malvasía (vintage 2000) + 17% blend of tinta negra 2009 / bastardo 2010 + 34% tinta negra 2007 + 5% very old tinta negra + 25% tinta negra (vintage 2011) + 3% super wines, from super old casks + 1% boal 2010

-T.J. was a very refined dude, an 18th century Renaissance man, deserving of a very refined and pure Madeira

-apparently, T.J. would do his own blending back in the day, adding roughly 10% sweet Madeira to a 90% dry Madeira; he described this blend as silky...or, he could have been describing the curtains in the east drawing room...but I digress

-65 grams residual sugar + 7.5 grams total acidity

***Medium Dry, New Orleans Tricentennial Reserve*, Barbeito / Rare Wine Co.** **28.**

-an interesting combo of: 35% bastardo (vintages 2007 & 2009), 26% bual (vintage 1995), 19% tinta negra (40-year-old), 12% verdelho (15-year-old), 4% tinta negra (vintage 2009), 4% tinta negra (vintage 1954), 4% Ronaldo's old footie boots

***Medium Dry, The Chief Justice's Reserve*, Barbeito / Rare Wine Co.** **31.**

-a blend of verdelho 2012 (from Sáo Vicente), verdelho 1994 (from demi-john, not barrel), tinta negra (30-35 years of age, from demi-john), a 50-year-old wine (from different grapes), a 20-year-old wine (from different grapes)

-the Chief Justice in play here is John Marshall, who served as the country's 4th Chief Justice from 1801 until 1835 (he is the country's longest serving Chief Justice). He is responsable (according to my 11th grade history teacher) for establishing the judiciary as a co-equal branch of the government. He not only chafed at the over-reach of Congress and the President but pushed back, with the force of the Rock crushing John Cena. Ultimately, he ensured that the Supreme Court was the final authority on the intentions of the Constitutional framers. To accomplish this, he kept the justices of the Court living in the same hotel and mandated that all legal discussions be held with a glass of Madeira in hand to guarantee arriving at consensus decisions.

-74 grams residual sugar + 5.05 grams total acidity

***Medium Sweet, The Library Company*, Barbeito / Rare Wine Co.** **28.**

-39% verdelho (vintage 2005), 27% tinta negra (vintage 2008), 19% tinta negra (over 40-year-old), 10% malvasía (vintage 1999), 5% tinta negra (vintages 1950s)

***Medium Sweet, Benjamin Franklin Special Reserve 10th Anniversary*, Barbeito / Rare Wine Co.** **32.**

-29% verdelho (vintage 2009), 29% boal (vintage 1997), 21 % boal (vintage 2008), 11% old tinta negra from Calheta, 6% old tinta negra from Ribeira Real, 4% old tinta negra from Estreito Cama de Lobos

-is there anything Franklin did not do??!!! And he did it all with a glass of Madeira by his side!!!

-apparently, on his deathbed, Franklin asked to be immersed in a barrel of Madeira so that at some point in the future he could be "recalled to life by the solar warmth of this country and the yummy f#*King aromatics of the wine."

-the first edition Ben Franklin Madeira was released in 2010 and was consumed entirely by Barack Obama...just kidding

***Medium Sweet, George Washington Special Reserve*, Barbeito / Rare Wine Co.** **28.**

-tinta negra (from Câmara de Lobos) + sercial (from Jardim de Serra) + malvasía (from Sáo Jorge)

-it is not a shock that the 1st President of these United States was an avid drinker of Madeira; in fact, he drank one pint a day!

-80 grams residual sugar + 7.5 grams total acidity

-this is the 2nd edition of the G.W. Madeira (the 1st was released in 2016); its existence is due to the master blaster blender Ricardo Freitas of Barbeito and the diligent research of Aaron Nix-Gomez (of the hogsheadwine.com blog) who devoured all of Washington's notes at Mount Vernon to arrive at the style of Madeira that the great man enjoyed every night, at dinner (G.W. preferred "a richer style" and an ever more "richer" style when he was watching *Succession*).

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	3 oz. glass
Terrantez, *20 Years Old*, Henriques & Henriques	45.
Terrantez, D'Oliveiras, 1988 (bottled 2021)	104.
Terrantez, D'Oliveiras, 1971 (bottled 2018)	154.
Terrantez, Henriques & Henriques, 1954 (bottled 2008)	75. 1oz.
Bastardo, *Torre Bella*, D. Bolger, 1889	2250. BTL
Tinta Negra, *20 Years Old Ribeiro Real*, Barbeito	52.
Tinta Negra, *50 Years Old*, Henriques & Henriques	45. 1oz.
Tinta Negra *Vinho Velha Mántas*, *Colheita "Single Casks 104e + 205e"* Barbeito, 2007	35.
Tinta Negra, *Colheita "Single Cask 327 a+d,"* Barbeito, 2003	35.
Tinta Negra, *Single Harvest Colheita*, Henriques & Henriques, 1995 (bottled 2016)	29.
Tinta Negra, D'Oliveiras, 1929 (bottled 2016)	83. 1oz.
Briarcliff Manor, Padre Vale, 1900	2400. BTL

wine is terroir®



3 oz. glass

Bual, *Boston Special Reserve*, Barbeito / Rare Wine Co. 22.

-85% bual (over 10 years of age) + 15% tinta negra (over 40 to 60 years of age)

*the residents of Boston cherished the moderate sweetness and lively acidity of the Bual grape, both before & after dinner

Bual, *5 Years Old*, Blandy's 10.

Boal, *10 Years Old*, Broadbent 18.

Boal, *15 Years Old*, Henriques & Henriques 24.

Boal, *40 Years Old, Vinho do Embaixador*, Barbeito (bottled in July, 2018...only 739 bottles produced) 70.

-this wine was crafted by Ricardo Freitas in honor of Fernão Favila Vieira, a lawyer, a diplomat for Portugal and a great *ambassador* of Madeira wine

Boal, *Vinha do Charlot*, Barbeito, 2005 (bottled in 2023) 35.

-the grapes were grown in a single vineyard, in Calheta, located on the south coast of the island

-the vineyard is owned by Manuel Sardinha Duarte...he is a very funny man, sort of like Charlie Chaplin...Manuel's mates, therefore, called him *Charlot*

-after 7 days of fermentation, grape brandy was added and the wine was trasferred to an old 750 litre French oak barrel

-ageing of the wine took place in warehouse "D" (characterized by higher average temperatures throughout the year) and in warehouse "E" (characterized by high summer temperaturas and low winter temperaturas)

-total acidity 7.63 grams per litre / residual sugar 83 grams per litre

Boal, Henriques & Henriques, 1997 (bottled in 2018) 44.

Boal, D'Oliveiras, 1992 (bottled 2022) 58.

Boal, D'Oliveiras, 1977 (bottled 2018) 32. 1oz.

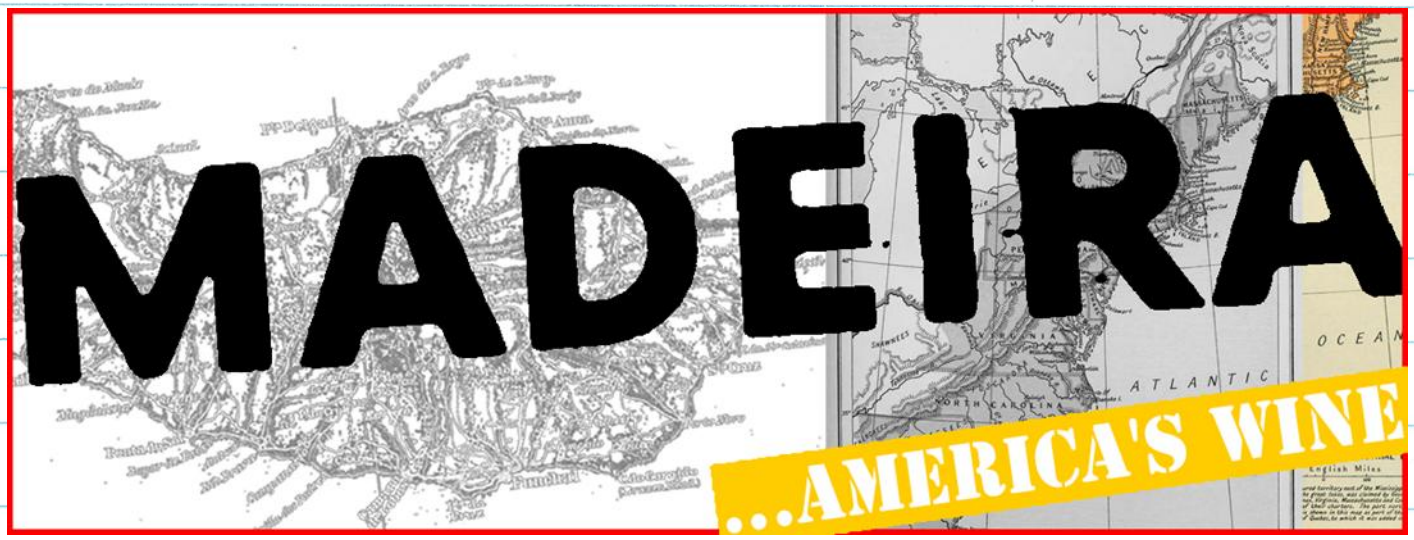
Boal, D'Oliveiras, 1968 (bottled 2018) 50. 1oz.

Boal, Henriques & Henriques, 1954 (bottled in 1993) 65. 1oz.

Boal, D'Oliveiras, 1908 (bottled 2017) 140. 1oz.

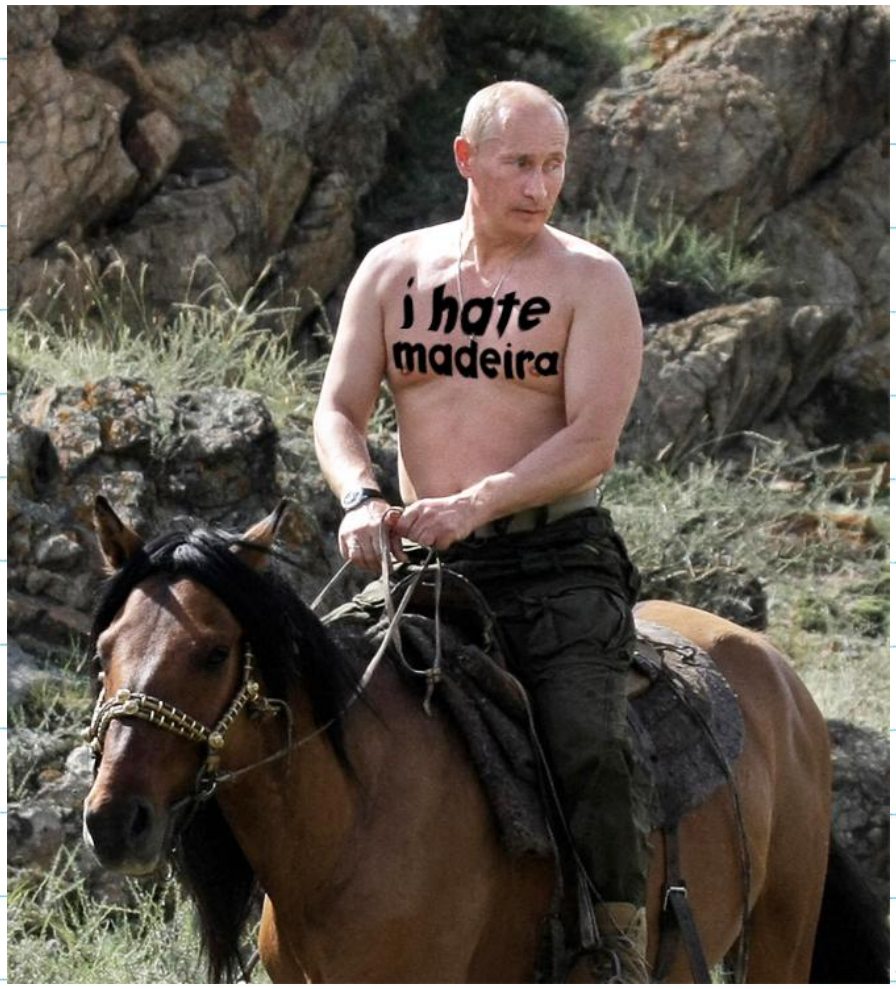
Boal, Madeira Wine Company, 1863 3500. BTL

wine is terroir®



	3 oz. glass
Malmsey, *New York Special Reserve*, Barbeito / Rare Wine Co.	22.
-85% malvasía (over 10 years of age) + 15% tinta negra (over 40 to 60 years of age)	
*the residents of New York loved luxury and luxurious products and the luscious Malvasia satisfied every part of their being	
Malvasia Cândida Reserva Especial, *Fajã dos Padres*, Barbeito, NV	40.
-bottled by Ricardo Diogo V. Freitas in honour of the Vilhena de Mendonça family, who have owned the Fajà does Padres Vineyard for over 100 years now. Historically, though, this wine honours much more...the first grape brought to this volcanic outcropping in the middle of the Atlantic Ocean was the Malvasia Cândida AND it was planted by the Jesuit priests in the Fajà does Padres Vineyard in the later 16th century...drink this with anbandon and focus.	
Malmsey, *5 Years Old*, Blandy's	10.
Malmsey, *10 Years Old*, Broadbent	18.
Malvasia, *15 Years Old*, Henriques & Henriques	24.
Malvasia, *20 Years Old*, Henriques & Henriques	35.
Malvasia, *40 Years Old, Vinho do Reitor*, Barbeito (bottled in August, 2018...only 717 bottles produced)	75.
-this wine was crafted by Ricardo Freitas in honor of Ângelo Augusto da Silva, the *dean* of Liceu Jaime Moniz, a great mathematician and a greater fan of Madeira wine	
Malvazia, D'Oliveiras, 2000 (bottled in 2022)	48.
Malvazia, D'Oliveiras, 1994 (bottled 2020)	67.
Malvasia, *Garrafeira*, Henriques & Henriques, 1954 (bottled in 1993)	65. 1oz.
Malvazia, D'Oliveiras, 1907 (bottled 2017)	117. 1oz.
Malvazia Candida, Drummond, 1903	2600. BTL
Malmsey, *Solera 1900**, Henriques & Henriques, NV (bottled in 1999)	154. 1oz.
*the base wines for this solera date to the mid-19th century; we have no clue when the last "deposit" was made into the solera; it was bottled in its entirety in 1999 as the estate was concerned about the arrival of the new millenium and the destruction of humanity	

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MADEIRA FLIGHTS, for your enjoyment

*Tasting Flight of *5 Year Olds* by Blandy's (1 oz. each) 16.

**Tasting Flight of *10 Year Olds* by Broadbent (1 oz. each) 24.

***Tasting Flight of *15 Year Olds* by Henriques & Henriques (1 oz. each) 37.

****Tasting Flight of Fancy: *5 Year / 10 Year / 15 Year / 20 Year* (1 oz. each) 35.

*****Tasting Flight of the five *classic* Barbeito / R.W.C. Historic bottlings (1 oz. each) 39.

******The Thomas Jefferson: three different POST 1970 Vintage bottlings (1 oz. each) 100.

*******The Presidential Flight...coming soon...I need to drink more Madeira to get creative

wine is terroir®



Madeira (the wine) Facts

-it is one of the great fortified wines on the planet, along with Sherry and Port
-while the most planted grape on the island is Tinta Negra,
the wine is best known by its four noble varieties:
-Sercial: originating on the mainland of Portugal
where it is called Esgana Cão ("the dog strangler")
-produces Dry wine...big acidity...somewhat jarring, like a Miley Cyrus twerk
-Verdelho: the most planted noble grape, believed to have originated on the island
-produces Medium Dry wine...a little smoky, with poignant acidity...Daniel Craig, as James Bond
-Boal / Bual: also known as Malvasia Fina, it originated in the Douro / Dão region of Portugal
-produces Medium Sweet wine...balance / balance / balance...not at all like Shia LeBeouf's life
-Malvasia / Malmsey: originating on the island of Crete,
it was first brought to Madeira in the 15th Century
-produces Sweet wine...sweeter and richer...a warm embrace from Beyoncé

Madeira (the place) Facts

-discovered by João Gonçalves Zarco in 1419 (we think, or at least we are saying this year!)
when his ship was blown off coarse during exploration down the African coast.
Arriving on the sanctuary of Porto Santo, he saw a dark colored mass
in the distance with vapors rising behind it. Believing the world was flat,
the vapors represented the airs of hell rising from the edge of oblivion and he definitely was not going to
go there (his actual words were: "you've got to be kidding me!")
-after returning to the mainland of Portugal,
Zarco told his mentor, Henry the Navigator, what he had seen.
Infante Henry, Duke of Viseu, knew the earth was round
and encouraged Zarco and his crew to venture into the darkness
on his return voyage to his safe haven. And in 1420,
Zarco circumnavigated the island, naming it Madeira ("Island of Woods").
The name stuck because the volcanic outcropping in the middle of the Atlantic Ocean
was covered with forest. Subsequently, in an effort to make transportation
on the island easier, the settlers decided to burn down a few trees.
Well, the little fire became a big fire, burning for seven years
and all but denuded the island
-the first twins born in the new settlement were named Adam and Eve
-the soccer star, Cristiano Ronaldo is from Madeira;
in the fall of 2013, he opened a museum about himself...and to himself

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Thomas Jefferson

Happy President's Week

terroir | tribeca

salutes our third President*

with his favorite tipple: MADEIRA

Thomas Jefferson Special Reserve,

Barbeito / Rare Wine Company, NV, Madeira

$28.00 per 3 oz. glass

Our Favorite Thomas Jefferson Madeira Moments:

-upon constructing the wine cellar at Monticello in 1769, he filled it with the most recent vintages of Madeira (of course) and Pinot Grigio, Prosecco, Provençal Rosé, oxidized Jura wine (of course *not*)

-style-wise, he initially enjoyed Malmsey (influenced by his law tutor, George Wythe) and then later in life moved towards a *Brazil-quality* Madeira...one presumes this is a dryer wine, the better to be enjoyed on Copacabana

-in early June, 1776, the Continental Congress created a committee of five learned individuals to craft a document justifying the separation from Mother England. The individuals were:

John Adams (Massachusetts)
Roger Sherman (Connecticut)
Benjamin Franklin (Pennsylvania)
Robert Livingston (New York)
Thomas Jefferson (Virginia)

Four of these men quickly turned to Jefferson,
the youngest member of Congress (and the best writer in the group), and tasked him with penning the document. With a brimming glass of Madeira by his right side and
a box of candles and an O.E.D. by his left side, he wrote the Declaration of Independence.
The Committee of Five presented the parchment to Congress on June 28th, 1776.
On July 4th, 1776, Congress officially issued the Declaration of Independence.
To toast their accomplishment, many a bottle of Madeira was raised (56 signatures with 57 bottles consumed)

Simply put, the mother's milk

for the creation of the United States of America was Madeira.

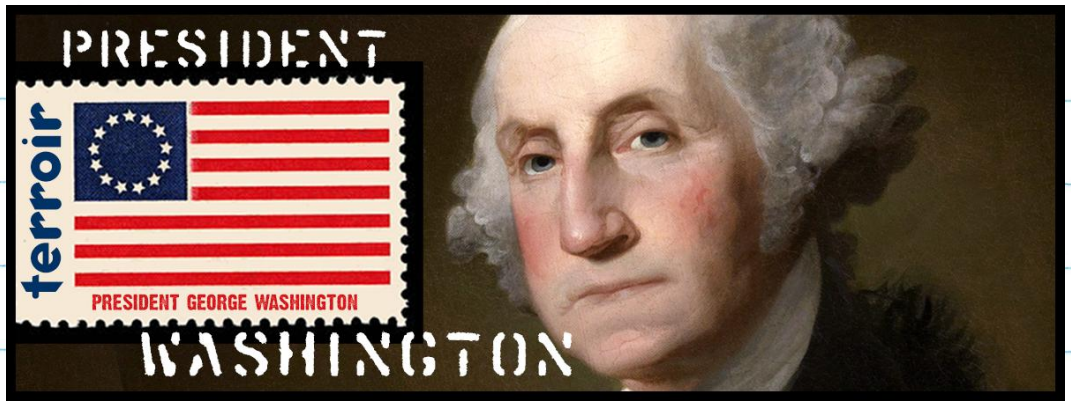
Our Favorite Thomas Jefferson Quote:

"We hold these truths to be self-evident, that all men are created equal,
that they are endowed by their Creator with certain inalienable Rights,
that among these are Life, Liberty, the pursuit of Happiness, and a glass of Madeira."

We look forward to toasting Thomas Jefferson with you tonight at terroir.

Cheers.

#MakeMadeiraGreatAgain



wine is terroir®

George Washington

Happy 288th Birthday.

terroir | tribeca

salutes our first President*

with his favorite tipple: **MADEIRA**.

George Washington Special Reserve,

Barbeito / Rare Wine Company, NV, Madeira

$28.00 per 3 oz. glass

(Washington enjoyed three of these 3oz. glasses every night, before retiring to bed to watch *Homeland* on Netflix with Martha.)

Our Favorite George Washington **MADEIRA** Moments:

-as a young, single revolutionary, he enjoyed beer

-as a young, about-to-be-married revolutionary, his fiancée, Martha Curtis, took over the education of his palate and the Portuguese wine, **MADEIRA**, began to weave its magic spell.

-in their marriage year of 1759, he ordered his first pipe (aka barrel) of **MADEIRA**

(a pipe = 126 wine gallons = 476 litres = 635 bottles in today's parlance...needless to say, George and Martha enjoyed their wines)

-his favorite style of **MADEIRA** was called *London Particular*...apparently, this was the best quality level.

And what exactly did it taste like? Uhmmmm, we can assume it tasted like victory.

-pre-Revolutionary War, Washington continued to buy pipes of **MADEIRA** with rather ease from his merchant contacts in England and then from the island of **MADEIRA** itself.

With the breakout of war, though, and the siding of the Portuguese monarchy with the British Empire, no American ships could call on Portuguese ports and the only **MADEIRA** to be had was that already in cellars or taken from captured British ships...

we can assume that **MADEIRA** tasted sweeter than victory.

-on April 30th, 1789, at Federal Hall in New York City, he took the oath of office as President of the United States, with the Bible in his right hand and a glass of **MADEIRA** in his left hand.

-two days before his death on December 14th, 1799, Washington received his final shipment of **MADEIRA**

Our Favorite George Washington Quote:

"Human happiness and moral duty are inseparably connected.

And that bond is made stronger with a few glasses of **MADEIRA** every day...just saying."

We look forward to toasting George Washington with you tonight at **terroir**.

Cheers.

#MakeMadeiraGreatAgain



Betsy Ross

Happy Founding Mothers & Fathers Week

terroir | tribeca

salutes the great seamstress
with her favorite tipple: MADEIRA

Sercial, H.M. Borges, 1850, Madeira, Portugal**

$2500.00 BOTTLE

Our Favorite Betsy Ross Madeira Moments***:

-when General George Washington, Robert Morris, and George Ross entered her upholstery shop, located at 239 Arch Street in Philadelphia, PA., in June of 1776, Betsy Ross had a glass of Madeira in her hand.
-when the three distinguished gentlemen presented her with a drawing of a flag design for the new nation, she looked askance at the unsymmetrical flag, with a glass of Madeira in her hand.
-when General George Washington suggested a 6-pointed star for the flag, she picked up a piece of paper, folded it, cut it into a simple shape and presented the General with a 5-pointed star, with a glass of Madeira in her hand.
-when General George Washington presented her with the colors from one of his ships to show the construction of a flag, she had a glass of Madeira in her hand.
-and when Betsy Ross sat down to sew the *Stars and Stripes*, she had a glass of Madeira in her hand.

The Underlying Madeira Meaning of the *Stars and Stripes*:

-the pattern of the 13 stars on the flag represents a halo, alluding to the holiness of Madeira
-the stripes represent the various quality distinctions in the production of Madeira
-the White signifies the purity of Madeira
-the Red signifies the hardiness of Madeira
-the Blue signifies the longevity of Madeira

Our Favorite Betsy Ross Quote:

"Damn, does anyone realize how hard this sewing thing is?
And my fingers feel like they have been run over by wagon full of Hessian soldiers.
Get me some Madeira now! And by now, I mean 5 minutes ago."

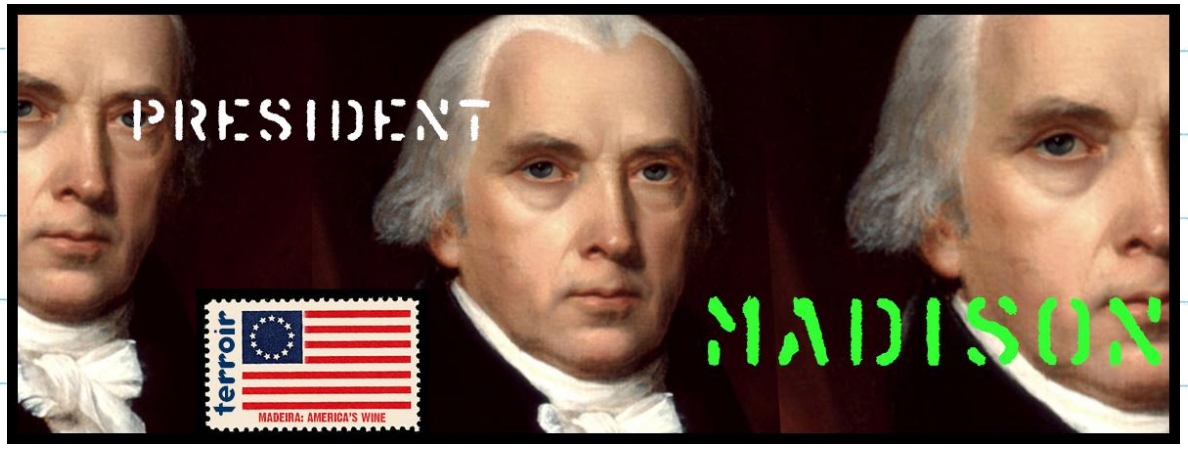
We look forward to toasting Betsy Ross with you tonight at **terroir**.
Cheers.

#MakeMadeiraGreatAgain

**just curious...*did you see the vintage on this wine*, to honor Betsy...exactly!
It is over 150 years old. And who was President of these United States in 1863? Abraham Lincoln.
When was the last time you were able to physically interact with something that was produced that long ago other than an ax?
Exactly! These opportunities do not happen often and we relish the opportunity to share this vinous treasure with you tonight.
***we can neither confirm nor deny any of these statements...let's consider them to be alternative facts

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wine is terroir®



James Madison

Happy President's Week

terroir | tribeca

salutes our fourth President*

with his favorite tipple: MADEIRA

Malmsey, *Mr. Madison's Madeira,*

Barbeito / Rare Wine Co., NV, Madeira

N/A per 3 oz. glass

Our Favorite James Madison Madeira Moments:

-George Washington loved Madeira (*London Particular*)...Thomas Jefferson loved Madeira (*Brazil quality*)...
but President James Madison really, really, really loved Madeira.
-on the afternoon of August 24th, 1814, at 3:00pm, Dolley Madison had the dining table at the
President's House (soon to be known as the White House) set for the afternoon meal...
Zalto *Aldo Sohm Series* glasses / Sambonet flatware / *Reynaud Hommage by Thomas Keller* dinner plates.
Oscar Tschirky was at the ready with his Waldorf Salad.
Mark Ladner was on deck to make a Cacio e Pepe mid-course.
Sean Brock was putting the finishing touches on a suckling pig, roasting in the south lawn.
Claudia Fleming was bringing life to tapioca with some passion fruit sorbet.
Most importantly, the sideboard was set with a cooler filled with "super-excellent Madeira."**
Unfortunately, the British forces then showed up, having already set fire to the Capitol.
With the Presidential family and staff now running to Maryland to escape the Redcoats,
the British soldiers sat down to enjoy the meal and drink the incredible wine.
Once satisfied, the soldiers torched the building, burning it to its shell.
With all the personal possessions, the wine cellar was also destroyed in the conflagration.
And what a cellar it was...Bordeaux / Burgundy / Rhine / AND Madeira
-upon becoming President, Madison's first order of business had been to purchase all of the Madeiras belonging
to former President Jefferson. He then placed a super duper order of Madeira to start his administration
on the right foot..."London Particular, Tinta or Madeira Burgundy, Malmsey, Sercial Hock."
-his final act as President...along with the establishment of a national bank, a working taxation system,
a standing military...was to order a barrel of Madeira for the new White House cellar of President Munroe.

Our Favorite James Madison Quote:

"If men were angels, no government would be necessary.
If men drank more Madeira, they might actually become angels."

We look forward to toasting James Madison with you tonight at terroir.

Cheers.

#MakeMadeiraGreatAgain

**all of this information / knowledge is taken directly from the Hogshead Wine Blog of Aaron Nix-Gomez...he is a genius.

wine is terroir®



John Hancock

Happy President's Week

terroir | tribeca

salutes our 4th President*

with his favorite tipple: MADEIRA

Tinta Negra, *Colheita "Single Cask 327 a+d,"* Barbeito, 2003, Madeira

$35.00 per 3 oz. glass

Our Favorite John Hancock Madeira Moments:

-he was a statesman and a patriot and a smuggler

-before there was the Boston Massacre (1770) and the Boston Tea Party (1773),
there was the seizing of John Hancock's sloop, *Liberty*, in 1768.

-carrying a shipment of Madeira wine, the *Liberty* arrived in Boston Harbor on May 9th.
The following morning, 25 barrels of Madeira were unloaded and duties were paid on these 25 barrels.
However, these barrels represented only 25% of the capacity of the ship
and the British officials suspected the remaining barrels of Madeira
had been unloaded the previous night (please remember that John Hancock was a smuggler).

-on June 10th, customs officials seized the *Liberty*, having received official testimony of a nefarious act.

-seeing the *Liberty* being towed out to the *HMS Romney*, a British warship, the Sons of Liberty rioted.

-the uprising was only quelled when local taverns tapped the barrels of Madeira
AND the customs officials relocated to Castle William, an island fortress in the middle of Boston Harbor.

The results of the *Seizing of the Liberty* were twofold:

-a boycotting of all British goods

-the Crown filed a lawsuit against John Hancock alleging the smuggling of barrels of Madeira
(please remember that John Hancock was a smuggler).

John Adams, the distinguished lawyer, represented Hancock and argued that the lack of a jury trial,
in essence, "repealed the Magna Carta, as far as America is concerned,
and degraded John Hancock below the rank of an Englishman."
The case was dismissed.

Our Favorite John Hancock Quote:

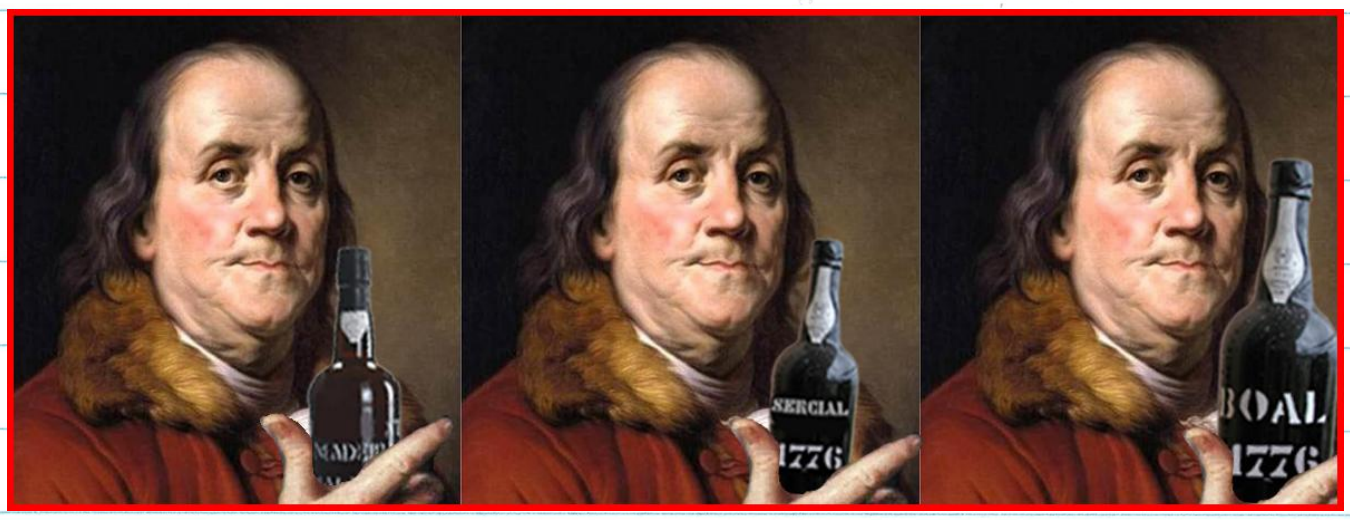


We look forward to toasting John Hancock with you tonight at **terroir**.
Cheers.

#MakeMadeiraGreatAgain

*John Hancock was the 4th President of the Continental Congress, serving from May 24th, 1775 – October 31st, 1777

wine is terroir®



Benjamin Franklin

terroir | tribeca

salutes America's greatest polymath*

with his favorite tipple: MADEIRA

Benjamin Franklin Special Reserve 10th Anniversary,

Barbeito / Rare Wine Company, NV, Madeira

$32.00 per 3 oz. glass

Our Favorite Benjamin Franklin Madeira Moments:

-"**Temperance**: eat not to dullness; drink not to elevation...except for Madeira."

-"**Silence**: enjoy the conversation of one, with a glass of Madeira in your hand."

-"**Order**: always drink your Madeira in ascending order of sweetness...Sercial to Verdelho to Bual to Malmsey."

-"**Resolution**: always resolve to drink 3 glasses of Madeira a day."

-"**Frugality**: always finish one bottle of Madeira before moving onto the next."

-"**Industry**: cut off all unnecessary actions except those relating to Madeira."

-"**Sincerity**: I sincerely love a glass of Sercial at 11:00am every day."

-"**Justice**: every man and woman should have access to a fresh bottle of Madeira every day."

-"**Moderation**: avoid extremes but rest easier knowing that Madeira can moderate extremes."

-"**Cleanliness**: if you cannot have a bath every day, then a little Malmsey behind the ears can do the trick."

-"**Tranquility**: be not disturbed by trifles, as a glass of Madeira is the best tonic in the land."

-"**Chastity**: the love of a single woman or man is made stronger with the presence of Madeira."

-"**Humility**: imitate Jesus and Socrates and always have a glass of Madeira within easy reach."

Our Favorite Benjamin Franklin Quote:

"Wine is constant proof that God loves us
and loves to see us happy.
And He really, really, really loves us because we can drink Madeira
every day at 5:00pm...and 6:00pm...and 7:00pm...and..."

We look forward to toasting Benjamin Franklin with you tonight at **terroir**.

Cheers.

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