

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

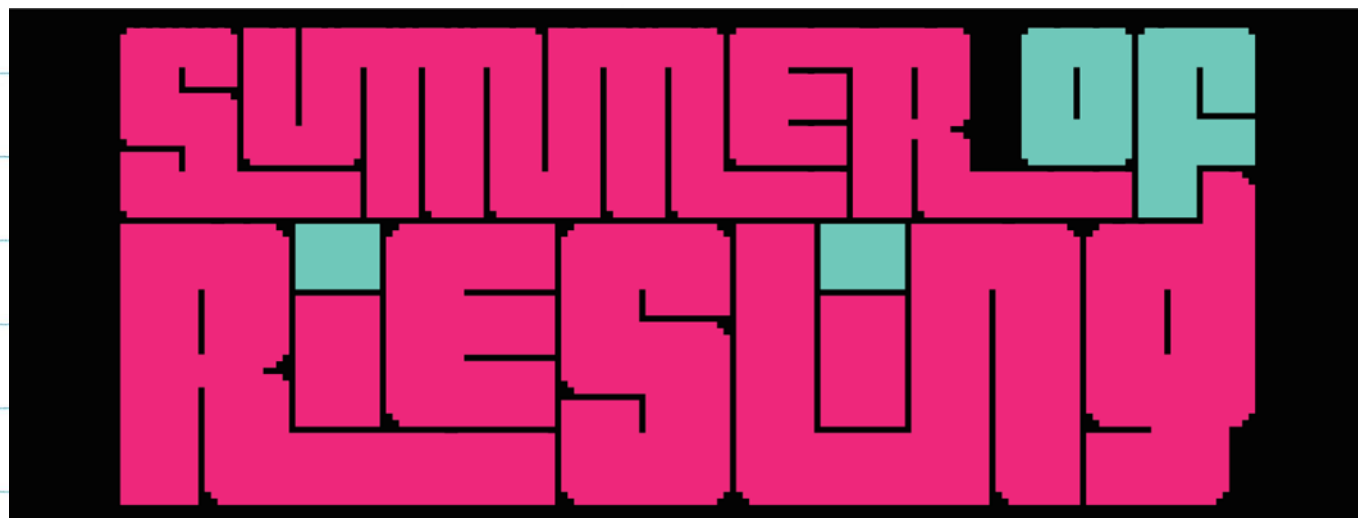
MADEIRA...it is Madeira Month, after all...just ask Erica

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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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT			
Frankland Estate, <i>Isolation Ridge</i> , 2021, Frankland River	18.25*	20.00	10.25
QbA, <i>Kestener Paulinshofberg "GK,"</i> Günther Steinmetz, 2017, Mosel	18.00*	21.00	10.75
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
Tatomer, <i>Kick-on Ranch</i> , 2021, Santa Barbara	19.75*	21.75	11.00
Trocken, <i>Schieferkristall</i> , Karthäuserhof, 2021, Ruwer	22.00*	24.75	12.50
Ravines, <i>Limestone Springs Vineyard</i> , 2021, Seneca Lake	16.50*	18.00	9.25
QbA. <i>Lentum</i> , Melsheimer, 2018, Mosel -O.G. RIESLING ALERT-	25.00*	28.00	14.25
-like truly O.G. ALERT , circa 1921 fermentation program + loooooooooooooooooooooooooooooooooong ageing in old oak			
Castel Juval, <i>Gletscherschliff</i> , 2024, Trentino – Alto Adige	20.00*	23.00	11.75
Meyer-Fonné, 2018, Alsace	16.50*	18.00	9.25
Trocken, <i>Wachenheim</i> , Dr. Bürklin-Wolf, 2022, Pfalz	15.50*	17.00	8.75
QbA, <i>Erbacher Schlossberg</i> , Schloss Reinhartshausen, 2009, Rheingau	17.00*	22.00	11.25
San Fereolo, <i>Terra Celeste</i> , 2021, Piedmont	22.00*	25.00	12.75
Haarmeyer, <i>Wirz Vineyard</i> , 2022, Cienega Valley	21.00*	23.00	11.75
-first planted in 1963 by Almaden Cellars...yes, that Almaden!!!!...the vines thrive on their own rootstalks, in a limestone base with decomposed granite overlaying / the vines are head-trained, spaced 10' apart (old school wine growing) / the wine went through ML			
Brooks, <i>Bois Joli Vineyard</i> , 2022, Eola-Amity Hills	18.00*	19.75	10.00
Mt. Beautiful, 2019, North Canterbury	15.00*	16.75	8.50
Maurice Schoech, <i>Grand Cru Furstentum</i> , 2023, Alsace	23.00*	26.00	13.25

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

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

-the Bonneville Salt Flats are an oasis in comparison

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

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

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

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

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SUMMER OF RIESLING

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
FRUITY* RIESLING: yes, Riesling is a grape**...and a grape is a fruit.			
QbA, <i>die Gärtnerin</i> , Cantzheim, 2022, Saar	15.50*	17.00	8.75
Feinherb, <i>Niedermenniger Herrenberg</i> , Stefan Müller, 2023, Saar	15.75*	17.50	9.00
Spätlese Feinherb, <i>Bopparder Hamm Ohlenberg</i> , Weingart, 2021, Mittelrhein	14.50*	15.50	7.75
Kabinett, <i>Longuicher Herrenberg</i> , Carl Loewen, 2023, Mosel	14.25*	15.75	8.00
-ALERT: 100-year-old ungrafted vines...ask Abbey why this may or may not be important			
Kabinett, <i>Trittenheimer Apotheke</i> , Unterlind, 2022, Mosel	22.50*	25.00	12.75
Kabinett, <i>Ayler Kupp "Stirn,"</i> Vols, 2021, Saar	18.00*	22.00	11.25
Boundary Breaks, <i>Reserve N° 198</i> , 2023, Finger Lakes	15.25*	16.75	8.50
-the "198" refers to the clone of Riesling planted / when Boundary Breaks began its wine-crafting journey in 2009, five different clones were selected, and each clone was planted in a specific vineyard parcel, hopefully allowing it to shine its terroir brightly			
Spätlese, <i>Niederberg Helden</i> , Schloss Lieser, 2021, Mosel	21.00*	23.00	11.75
Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 2021, Rheingau	25.00*	33.00	16.75
Spätlese, <i>Meddersheimer Rheingrafenberg</i> , Hexamer, 2010, Nahe	22.00*	25.00	12.75
Auslese, <i>Piesporter Goldtröpfchen</i> , St. Urbans-Hof, 2018, Mosel	11.50* 3oz.	.-	13.00
*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
*Flight of 2oz. tastes of all 30+ Rieslings by the glass...i cannot even imagine			300.00

***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).

****Other things to focus on in your Riesling
during this 17th celebration of the Summer of Riesling:**

Total Acidity (as in total titratable acidity – malic / tartaric / citric ++...you feel this acid on the sides of your tongue)... suffice it to say, Riesling possesses huuuuuuuuuuuuuuuuuuuuuuuge acidity, of all the right types

Residual Sugar (as in fructose and glucose)...

suffice it to say, a Riesling just might possess some residual sugar. But it is natural.

And it is beneficial for your soul.

Why do you think Jesus turned the water into wine...to get to the good s*#t, after all.

Balance...this is the ultimate and most important thing in a wine (and maybe in life).

For Riesling, it is that omnipresent balance between total acidity + residual sugar + pH + alcohol + fairy dust that makes this wine so damn yummy

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The Summer of Riesling 2025 is officially underway. Ready.Player.One.

Please:

- focus on consuming every power pill that you encounter...remember, the ghosts are not far behind
- go deep into your psyche to envision season 4 of The Bear...
 - will cousin Ritchie transform further into a hospitality maven /
 - will Neil Fak learn how to carry a tray and THEN take those plates and cups off of said tray /
 - who will head the HR department at The Bear /
 - Uncle Jimmy, we need more money...those Rosenthal B&Bs are \$66.00 each!!!
- take two steps forward, one step back...and watch out for frogs crossing the street
 - Simple Minds is on tour...Simple Minds is on tour.
- Therefore, load up the Winnebago and follow the band on tour (they're in Spain now).
- confirm you are bathing twice a day, luxuriating in *Sydney's Bathwater Bliss*
- dust the dust off your bass guitar and watch *Scott Pilgrim vs. the World* on repeat...
 - and play along to Sex Bob-Omb's greatest hits
- confront the boss...aka, *your* Donkey Kong...and state unequivocally that the Summer of 2025 involves 4-day weekends...that WSET Level 9 exam on Riesling requires all your free time to study
- beat a path to Smithereens in the East Village and savor the buckwheat pancake with smoked blue fish
- ensure Martin Luther's 95 Theses are prominently displayed on your front door
 - challenge WOPR to a game of Trivial Pursuit
- dive deep into the action adventure of a horse & rider arriving late to harvest at Schloss Johannisberg, in 1775...what misadventure could then possibly occur
- start pondering which World Cup games you want to attend next summer

INFO NOTES:

WHAT IS THE SUMMER OF RIESLING: a love affair of the Riesling grape, in technicolor.

HOW LONG DOES IT LAST: the entire 94 days of the summer of 2025.

It began officially on Friday, June 20th at 10:42pm and ends on Monday, September 22nd, at 2:20pm

WHERE DOES THE SUMMER OF RIESLING HAPPEN: everywhere you are

**We very much look forward to celebrating
the Summer of Riesling 2025 with you.**



Ready.Player.One.

the gam-ification of the Summer of Riesling 2025.

the *game* rewards:

- a flight of 3 rieslings = 1 point*
- a flight of 5 rieslings = 2 points*
- a flight of 8 rieslings = 3 points*
- a bottle of riesling = 4 points*

a kiss of the General AND Manager = 0 points

*a point = a solid gold coin, crafted by the Hoffman Mint in Ft. Lauderdale, FL.

the *redeeming of your points* (if you choose to redeem your points):

- 10 points = Summer of Riesling stickers
 - 25 points = Summer of Riesling t-shirt
 - 50 points = a 30-minute personalized riesling tasting
- AND

the mostest points for the entirety of the Summer of Riesling 2025

(per chance you wish to hold onto all your points until the very last day of the Summer of Riesling 2025)

= a riesling-centric dinner for 6

NOTE: the game will officially begin when the General AND Manager has consumed his 6th first cup of coffee of the day

FOLLOW-UP NOTE: the game has officially begun...

let curiosity and thirst and new journeys and electric grape juice and winning be your guide



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

RIESLING... an important expression of... skin and must getting' jiggy

Trocken, *Oh Mein Gott*, Selbach-Oster, 2020, Mosel --ORANGE WINE ALERT-- 15.00* 16.50 8.50

- from the 400-year-old Weingut Selbach-Oster, a new wine...that shows history does not rest (unless it is the Toronto Maple Leafs, who have no clue how to win a Stanley Cup)
- the grapes are from the *Zeltinger Himmelreich* vineyard, grown on blue Devonian slate
- absolutely no fertilizers or pesticides or Canadians came within sight of these grapes
- harvested on October 24th, at Auslese ripeness level
- the grapes were lightly crushed and then fermented essentially whole cluster, with no additions
- the juice stayed in contact with the skins for 3 weeks
- once dry, the wine was racked into old barriques (it did go through ML fermentation), where it remained for 18 months
- bottled in July of 2022 and remaining under the bed of Johannes Selbach until he delivered to terroir



This is Sebastian Selbach, son of Johannes Selbach.
 No, this is not a picture of Sebastian strolling through the fermentation vat of the O.M.G.
 Yes, this is Sebastian trying to save / do as much as he can on July 15th, 2021,
 as the Mosel River was dramatically and flooded the cellar.
 And repeat after me: making wine is so damn romantic!

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

RIESLING... an important expression of... yumminess

Feinherb, *Dhroner Hofberg "in der Sengerei,"* A.J. Adam, 2021, Mosel

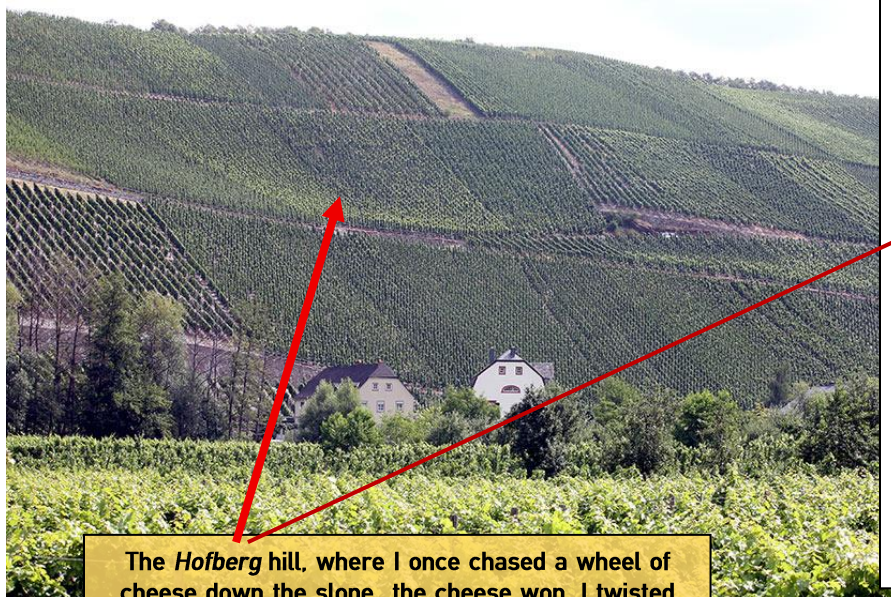
22.00*

25.00

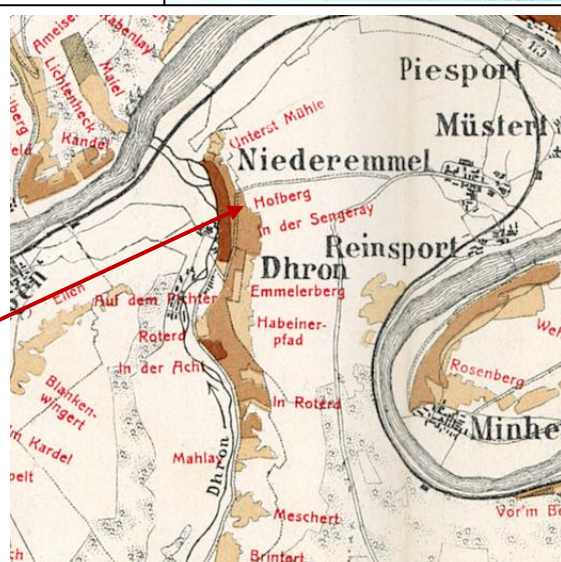
12.75

(Total Acidity 9.9 gr. / Residual Sugar 26 gr. / fermented & aged in fuder / 10.5°)

-this parcel sits smack dap in the middle of the almighty *Hofberg* vineyard and it references its pre-1971 designation / the vines average 70 years of age and are grown on a single post system...this is old school Mosel / the soil is grey rocky slate with iron and quartz...I guess that ain't actually soil, per se / the parcel is in the shape of an amphitheater and receives maximum sunlight and protection from the wind / the translation of *in der sengerei* is roughly *to scorch, to singe*...uhmmm, I wonder what the church was actually doing here back in the day...maybe I can bring my cilice next time I visit

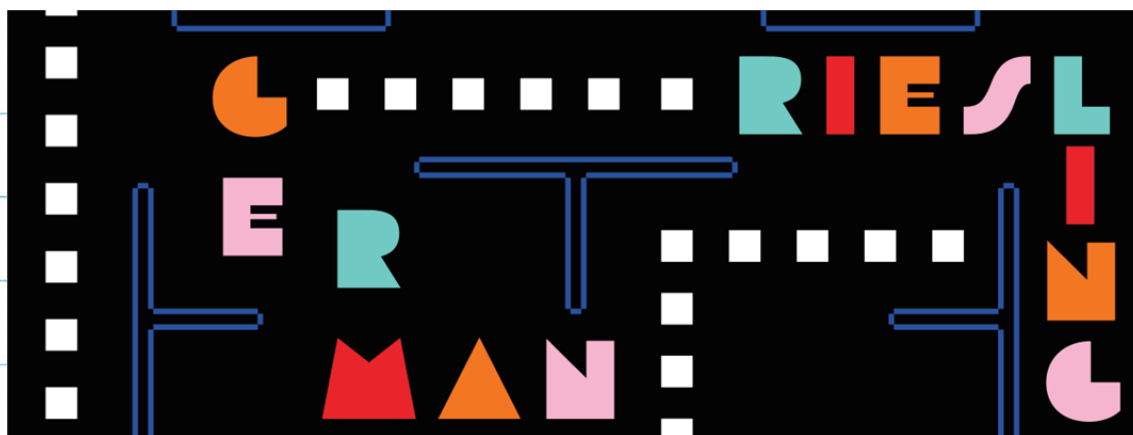


The *Hofberg* hill, where I once chased a wheel of cheese down the slope...the cheese won, I twisted an ankle, the local priest offered final blessings, and I then ascended into Riesling heaven.



A cadastral map, indicating the old parcels, when Germany had 30,000 named vineyards vs. the 10,000 vineyards of today...
I spent my youth memorizing those 30,000 names...

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

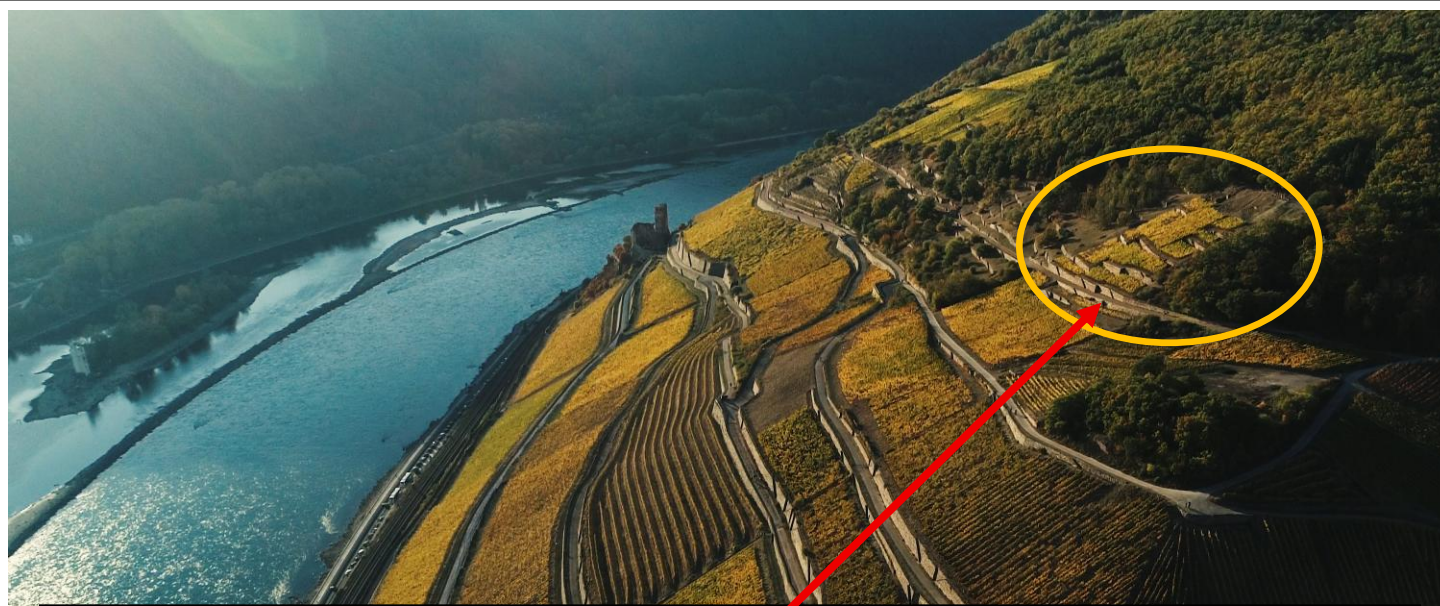
RIESLING... an important expression of... the General AND Manager level of tension

Trocken, G.G. Rüdesheimer Berg Kaisersteinfels, Leitz, 2021, Rheingau --* -- 16.00

- yes, this wine is only available in a 3oz. pour...as that is the perfect amount of electric Riesling your soul can handle in one go
- from the commune of Rüdesheim, situated perfectly on the Rhein River, just before it starts to flow north once again

NOTE: one can obviously see the glory of growing grapes in this patch of terra firma...that was not always the case

- yes, the implication and fact are that this vineyard's orientation is south...maximum ripeness then
- however, the *Kaisersteinfels* is at the highest peak of the Rüdesheimer Berg, essentially surrounded by forest, exposed to cold winds, with a long growing season / it is thus the last of Josef Leitz's parcels to be harvested
- the soil is composed of red slate & quartzite, which is as perfect a union as Trent Reznor & Atticus Ross
- the elevation was in old oak...all very traditional, all very simple



Berg Kaisersteinfels info:

- the *Kaiser* referenced is Charlemagne...a true wine god
- steinfels* translates to stone-rock, which is what the vineyard is composed of
- the parcel is at a 35° slope and is located at 750' above sea level
- seeing the many terraced parts of this parcel, you will need to imagine that much of this hillside looked exactly like that...a Jacob's Ladder of stone terraces...before the flurbereinigung of the 1960s - 70s (this re-organization allowed for a much, much easier work environment)
- (this parcel was "saved" from this re-organization because the bulldozers could simply not navigate the steep parcel)
- Josef purchased the vineyard from an eccentric owner in 2002, who had abandoned the parcel (reference hard work!)
- some of the plantings are 70-100 years of age...and only those vines go into this wine

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

RIESLING... an important expression of... classical intentions

Apollo's Praise, Lahoma Vineyard, 2024, Seneca Lake 14.25* 16.00 8.25

-Apollo's Praise was founded in 2023 by Kelby James Russell and Julia Hoyle / their wine-making style is defined by precision in the vineyard and texture in the winemaking (natural yeast ferment + extended lees ageing) / Julia & Kelby began their wine careers at Fox Run Vineyards before jumping into the limelight...Julia as head winemaker at Hosmer and Kelby as head winemaker at Red Newt -the Lahoma Vineyard is 55-acres large and is composed of sandstone soils (most vineyards in the Finger Lakes are shale & gravel / it is located on the southwest side of Seneca Lake, near the deepest part of Seneca Lake...NOTE: Seneca Lake does not freeze in the winter...it is just too deep / it was first planted to grapes in 2006 & 2011, though it has been farmland since the 1840s -Apollo's Praise is a reference to Kelby's glee club career at Harvard (he was studying Orchestral Management)...one of their standout tunes was *Glorious Apollo*. Apparently, the tune is truly fabulous. My glee club career involved one song and one song only, performed one time: Depeche Mode's *Master and Servant*. I was ceremoniously escorted from the performance space after its completion.

Uhmhmhm, there is a lot of information on this back label... and what does it all mean to the wine in the bottle?

These numbers are all vital... and each is absolute. **THOUGH HOW YOU PERCEIVE THESE NUMBERS ON YOUR PALATE IS TRULY SUBJECTIVE.** The most important number is the total acidity (T.A.)... 8.7 grams per litre. That is enough acidity to cause Eric Adams to think twice and not accept the free airline tickets to Turkey...I think.

APOLLO'S PRAISE 2024 RIESLING LAHOMA VINEYARD

DRY ————— SWEET
RS: 56g/L ABV: 8.0% PH: 3.04 TA: 8.7

Meant for the world, in praise of
the music, art, and friends we love.

Kelby James Russell + Julia Rose Hoyle



APOLLOSPRAISE.COM

This graph is very subjective. And I would state that it is misleading. Yes, the wine has 56 grams of residual sugar (R.S.), so it ain't dry. But it is not closer in style to a sweet wine. In our world, that is a degree of truthiness and alternative factoids that cause us to go back to drinking Chardonnay because it is so damn easy to understand a flaccid grape made into a flaccid wine. Maybe this wine is so perfectly balanced that it cannot be pictured properly on a 2-dimensional graph.

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RiESLING... an important expression of... the true north strong & free			
Cave Spring Cellars, <i>Cave Spring Vineyard</i> , 2016, Beamsville Bench	15.00*	16.75	8.50

-firstly, yes, this is a Canadian wine...secondly, yes, you are about to enjoy a Canadian wine...thirdly, yes, wine is made in Canada
 -uhmmmmmm, have you fully understood that you are about to enjoy a Canadian wine...let your brain and belly settle into that fact
 -it is alright if you need your hand held during this journey
 AND NOW, to the wine itself...

-the Beamsville Bench is part of the Niagara Peninsula...it is essentially a geological bench sitting underneath the Niagara Escarpment (think of Niagara Falls) / it is located at the south-west corner of Lake Ontario / the vineyards essentially face south
 -the soil is composed of limestone, clay, sandstone, gneiss / the vineyard is cooled by those great Canadian arctic winds
 -the Cave Spring Vineyard itself is 55 hectares large, but only 5% of its grapes go into crafting the CSV wines
 -the vineyard is one of the oldest parcels of *vitis vinifera* vines in Canada...YES, ALL OF CANADA, eh...planted in 1974 & 1978
 -the wine undergoes an 18-hour skin soak, followed by fermentation in barrel and tank, then aged 10 months on lees in barrel & tank



Cave Spring Vineyard is so named because of the presence of limestone caves and natural springs. And I think Wayne Gretzky was conceived in this vineyard...it is, therefore, a pilgrimage site for all Canadian youth, who throw a Loonie into a barrel and pray that they will one day play hockey for the Los Angeles Kings (because, really, who wants to play in Wiinepeg).

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

RIESLING... an important expression of... clarity and reine claude plums

Brundlmayer, Ried Steinmassl, 2017, Kamptal

22.00* 25.00 12.75

- well, here is a geological deep dive...none of which I understand (in university I was not worthy of taking the Rocks for Jocks class)...
- the bedrock is composed of paragneiss and mica schist and dark amphibolite and granite gneiss
- on top of this is a one meter layer of calcareous brown earth
- suffice it to say, this hillside has experienced massive weathering...much like my knees, from 40 years of lifting Riesling on my shoulders

NOTE: if there is a geologist in the house, please give me a crash course in what all of this actually is and how it creates a magnificent thru line of acidity in the wine...the only thing I learned about rocks is that granite = power = penetrating acidity = a bolt of lightning to the wine soul

- fermented in stainless steel, then aged on the lees for 8 months
- the name of the vineyard was originally "Staynmayssl" in 1396, then morphed into "Steinmeissl" in 1530, and finally settled in 1779 as "Steinmässl" / the name references a stone chisel that is used to carve stone and metal and can also be applied to the craftsman who operates that stone chisel / I once used a steinmassl to carve a copy of Michelangelo's David...it ended up as a 12" block of stone

Back in my professional footie days, I used to run sprints up this vineyard...it is about 100 meters in distance, at a 4° incline...
it felt like 1000 meters at a 20° incline.
There is a reason why I really never had a professional footie career.



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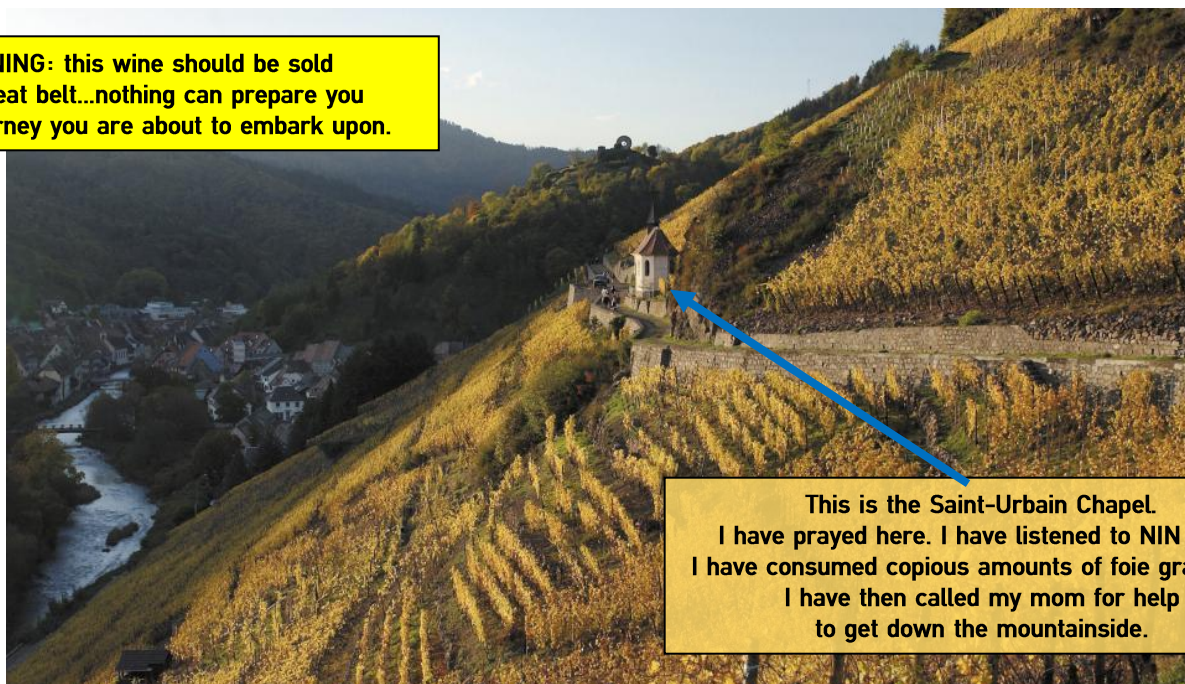


	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RIESLING... an important expression of... magisterial			

Schoffit, Grand Cru Rangen de Thann, 2021, Alsace	25.00*	30.00	15.25
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- well, mammmmma, we are now in the vinous Promised Land of France. Truly, with all due respect to the Burgundians, the Bordelais, the Champenois, the blah, blah, blah, they ain't got nothing compared to this majestic hillside, above the River Thur, near the town of Thann
- the slope is at 60°...just ponder for a moment how steep that actually is...if Romanée-Conti was that steep, we would be spending \$10,000 per bottle. But this is not Burgundy; this is Alsace. And Alsace does not get enough respect or acclaim from wine folks. BUT YOU ARE GOING TO CHANGE THAT TONIGHT BY SCREAMING TO THE HEAVENS HOW PROFOUND THIS EXPRESSION OF TERRA FIRMA ACTAULLY IS!
- the vineyard measures 18.5 hectares in size – Bernard Schoffit owns 6.5 hectares and Olivier Humbrecht essentially owns the rest
- the vineyard is adjacent to the Vosges fault and it lies on volcanic-clastic rocks...it is very stony soil and it retains heat
- the vineyard faces due south
- to be honest, I just need to shut up and you need to start savoring this wine...you are definitely going to see stars

WARNING: this wine should be sold with a seat belt...nothing can prepare you for the journey you are about to embark upon.



This is the Saint-Urbain Chapel. I have prayed here. I have listened to NIN here. I have consumed copious amounts of foie gras here. I have then called my mom for help to get down the mountainside.

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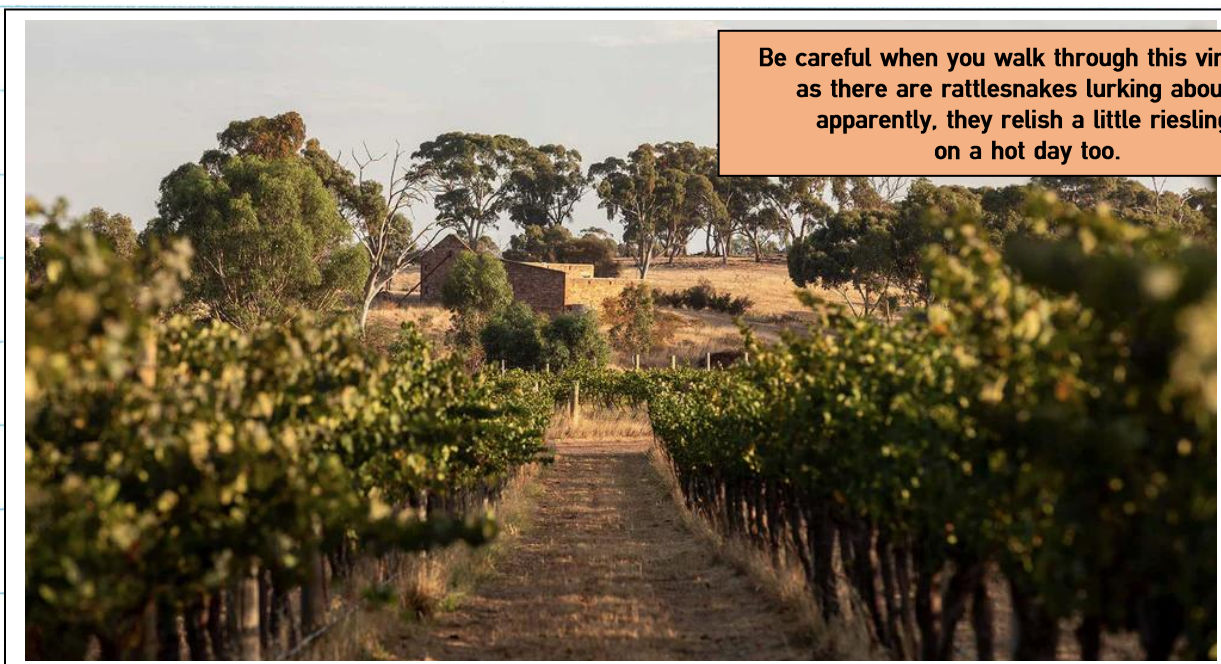


HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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RIESLING... an important expression of... a life well lived

Grosset, <i>Polish Hill</i> , 2023, Clare Valley	24.00*	28.00	14.25
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- Jeffrey Grosset is to Australian Riesling as Tom Cruise is to movie making
- he first fell in love with riesling at the age of 15...lordy, I at least waited until I was 18...maybe I was the stupid one
- after school in Australia and stages in Aussie land and Germany, he created his own winery in 1981)
- the Polish Hill vineyard was planted in 1996, with 3 clones of riesling (two German + one local selection massal)
- the plot is at 1300', enjoying super-hot and bright sunny days and very cool bights...that diurnal swing accounts for the tension in the wine
- Polish Hill is regarded as a hard rock site...simply meaning that the rocks are so damn hard, nothing can be planted here EXCEPT A VINE!
- clay & gravel are the foundation of the vineyard, with a topsoil of silt and shallow shales
- the grapes were pressed / fermented, utilizing neutral yeast, in stainless steel / aged 4 months before bottling
- NOTE: the Aussies love their Rieslings young and vitally fresh...you will therefore absolutely feel the 7.2 grams of total acidity and 0.8 grams of residual sugar...this wine is seething with electricity



Be careful when you walk through this vineyard as there are rattlesnakes lurking about... apparently, they relish a little riesling on a hot day too.

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SUMMER OF RIESLING MERCHANDISE STORE

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

-this is the 2025 edition, freshly minted in Brooklyn, at a sweatshop employing only NYC private school kids...
we are teaching them a hard day's work AND confiscating their phones for 12 hours a day.
And yes, we do feed them a sandwich from Zabars...we are not monsters.

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

-this shirt is presently being displayed at MoMA, for reasons beyond our comprehension.
It was first produced in 2012, inspired by a magnum of Josh Cabernet and a 3-day sojourn to a convention in Albany.
My mother still calls me "Summer" when I wear this shirt to our Sunday evening dinners.
She also makes me drink Chardonnay.

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

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

Summer of Riesling Merchandise Pack \$20.00

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

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

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

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

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

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

Sonia designed the tattoo that will soon adorn your body.

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

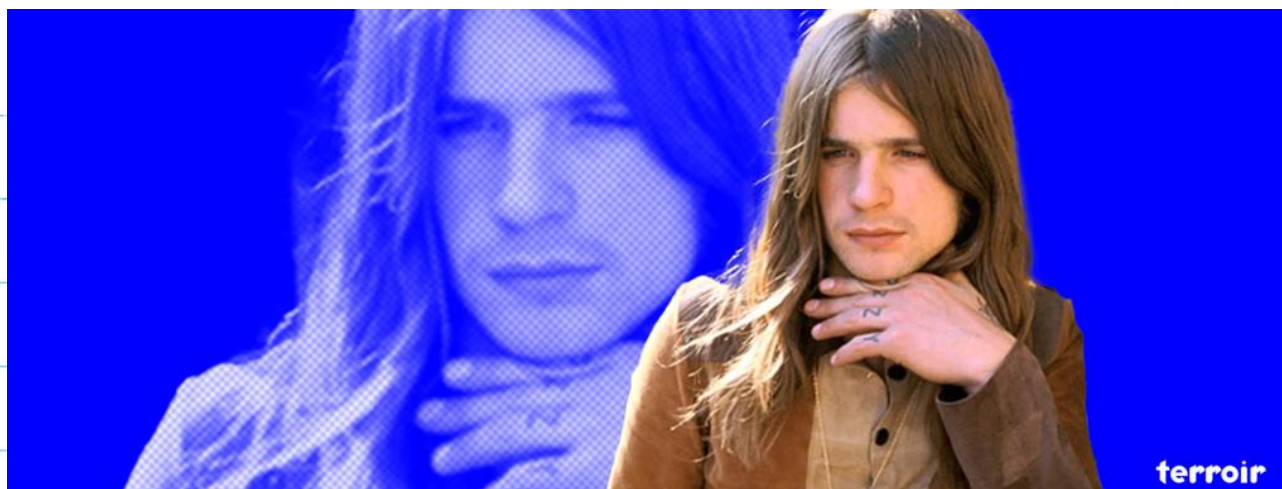
She studied visual communications and computer science.

Sonia's soft skills include communication.

Sonia's hard skills include communication with the Stickermeister.

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

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



OZZY

OZZY

OZZY

OZZY

OZZY

R.I.P. John Michael Osbourne.

The Kind Prince of Darkness.

The **terroir-ist** of Birmingham, England.

We raise a mighty glass of Riesling to you.



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 barrenes (it is primarily composed of sandy and a little clay and rests firmly on granite); they are located within Alexis Bessaloff-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			
Jus Naturae Pét-Nat* (100% riesling), 2022, Germany	19.25*	21.00	10.75
-the grapes are sourced from the <i>Kröver Steffensberg</i> vineyard, in the Mosel River Valley / it is composed of grey slate -after beginning spontaneous fermentation in tank, the wine was bottled in February 2023 with 10 grams of residual sugar remaining (to complete the fermentation, of course) and sealed with a crown cap -the wine is named after Florian Wecker's daughter Joséphine			
Case Paolin Asolo Prosecco, <i>Col Fondo</i> , NV, Veneto	16.00*	17.50	9.00
-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").			
Mea Brut, L'Assemblage, NV, Montagne de Reims	30.00*	35.00	17.75
-70% pinot, 30% chardonnay -disgorged December 2024, with 3 grams dosage			
Ponson Brut Rosé, NV, Montagne de Reims	28.00*	32.00	16.25
-70% meunier, 20% pinot noir, 10% chardonnay -disgorged June 2024, with 4 grams dosage			

*the fact that **terroir** does 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
- we actually just hosted the Club World Cup in America...this actually did happen...and our President kept the trophy!
- my spiritual master, DonAvon, is definitely going to harangue me with missives on his Comment Cards...and he does...and I tear them up!
- Liverpool F.C. is the Premier League Champions for the 2024 / 2025 season...yep, this happened also
- my spiritual manipulator, DonAvon, is close to accepting a position to run the door at Terroir every Thursday night
- Canada is going to win the Stanley Cup...F*\$K, that already did not happen...DAMN YOU FLORIDA!!!!
- the Chilean wine industry is going to dominate viticulture and viniculture across the planet, starting in 2051.
- the U.S. Government possesses alien biology

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

GREEN & YELLOW GRAPES

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			
Muscadet Sèvre-et-Maine "Sur Lie," Carte Noir, Grand Mouton, 2023, Loire Valley	15.00*	16.50	8.50
-100% melon de Bourgogne, grown on gneiss + granite + amphibolite			
-the Sèvre is a river...the Maine is a river...the vineyard is located between these 2 rivers, which is the heart and soul of Muscadet			
-the "Sur Lie" references a winemaking technique of allowing the wine to interact with the dead yeast cells after fermentation is complete / the reason for doing this is to allow a rounding out of flavors and textures in the wine / this is a traditional in Muscadet as the wine is generally thinner and needs some phat, a little zhush to create complexity			
Maison Marchandelle (100% chenin blanc), Vincent Bergeron, 2022, Loire Valley	25.00*	28.00	14.25
-truth be told, we bought this wine especially because Pascaline Lepeltier bought this wine for Chambers. And we choose to pour this by the glass because Pascaline is not...we copy greatness and then go our own way, which is the terroir way, which generally results in just breaking even as a business entity, especially after we embark on the Summer of Riesling Cruise			
Alpilles, Les Antiques, Domaine Fontchêne, 2023, Provence	20.50*	22.00	11.25
-33% grenache blanc, 30% clairette, 26% marsanne, 11% chardonnay			
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)			
Vermentino (100% vermentino), Cecilia, 2024, Tuscany	16.25*	18.00	9.25
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			
Salina, Caravaglio, 2024, Sicily	16.25*	17.50	9.00
-90% malvasia dele Lipari, 10% whatever the cat dragged in...but this cat is very discerning			
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			
Rioja, Panorámico, 2021, La Rioja	20.75*	22.50	11.50
-80% viura + 20% malvasia, grown on clay soils with pebbles / fermented long & slow in old oak for 4 months			
Vinho Verde (50% loureiro, 50% arinto), Azahar, Gota, 2024, Minho	12.50*	14.00	7.25

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
GREEN & YELLOW GRAPES			
Orange Traube, Zahel, 2022, Vienna --NOT AN ORANGE WINE ALERT--	14.25*	16.00	8.25
-100% orangetraube, fermented and aged in stainless steel, on the fine lees -the grape is called the "orange grape" because at full ripeness, it has an orange tinge / we do not know its parentage (but for argument's sake, let's just say that weisser heunisch is an uncle) / it was recognized officially as a single varietal in 1840 and was generally utilized as part of the ubiquitous field blends that existed in the older wine world.			
Roter Veltliner (100% roter veltliner), Fritsch, 2024, Wagram	17.50*	19.00	9.75
-IMPORTANT: roter veltliner is NOT related to grüner veltliner at all...they are as far a field from each other as Eric Adams is of being elected mayor of NYC again -IMPORTANT: roter veltliner is a parent grape of some of our favorite Austrian grapes: neuberger / rotgipfler / and possibly zierfandler			
Welschriesling (100% welschriesling), Velich, 2023, Burgenland --NOT RIESLING ALERT--	15.75*	17.50	9.00
-NOTE: truly, this is not the Riesling that you encounter in overabundance on the previous pages -this Riesling is the foreign ("welsch") Riesling, aka: graševina / laški riesling / olasz rizling / Riesling italic / ryzling vlašský -this Riesling is the most planted grape in Croatia and it might have originated there			
Malagousia, Gerovassiliou, 2024, Epanomi --RESURRECTION ALERT--	20.00*	22.00	11.25
-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			
Pošip (100% pošip), Toreta, 2022, Korčula	18.25*	20.00	10.25
-IMPORTANT: pošip is not related to the Hungarian furmint, despite what your Hungarian nagymama tells you -pošip is to central Dalmatian winemaking as Luka Modrić is to the Croatian national footie team			
Chevey, Lady of the Sunshine, 2024, San Luis Obispo	20.00*	22.00	11.25
-65% sauvignon blanc, 35% chardonnay...a match made in heaven or...			
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)			

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	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
-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			



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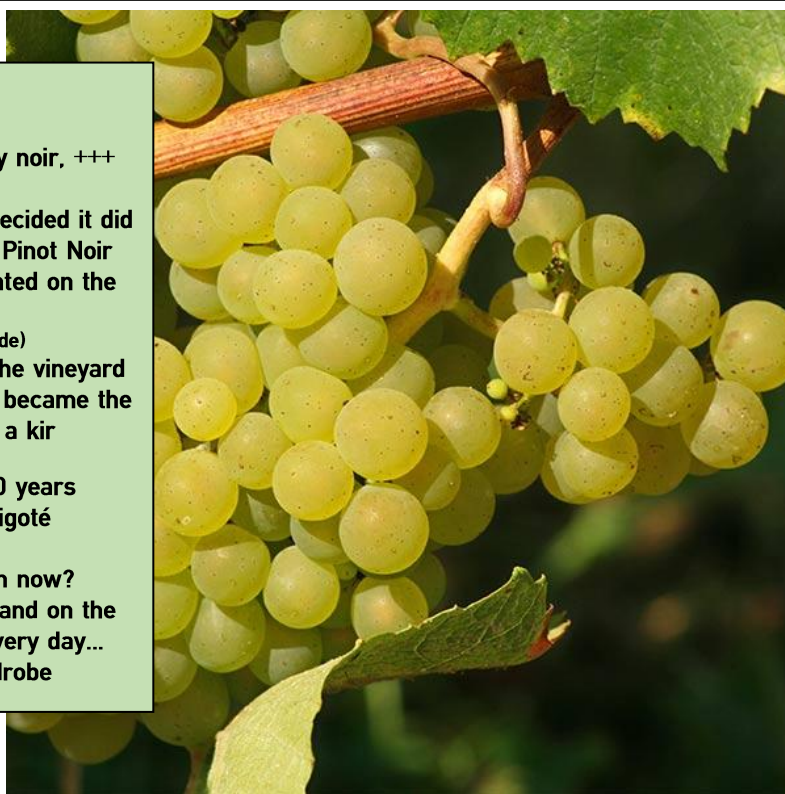
***HAPPY HOUR is from 4:00pm – 6:00pm AND from 10:00pm 'til close EVERY DAY**



	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
-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
-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!



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
green grape must + skins + purposeful oxidation = f*#ked up wine			
MAM, Joan Rubió, 2022, Penedés	16.50*	18.25	9.25
-a combo of xarello, macabeu, malvasia, sumoll blanc -each grape and its juice macerate for roughly 5-14 days, before fermentation in stainless and amphora for about 4 months			
Popolka, Pata-trava, Vaimaki Family, 2021, Ioannina	17.00*	18.50	9.50
-100% popolka...aka, xinomavro -by the by, you are in Greece...I guess I could have written Greece above but alas...my therapist accuses me of being obtuse -there is NO time on the skins for this wine (<i>pata-trava</i> means "no maceration")...since this is a red grape, the only potential color extraction comes during the pressing of the berries			
Roots, Bussay, 2024, Zala	16.00*	17.50	9.00
-60% olaszrizling, 20% tramini, 20% rajnai rizling -the soils in the Zala region of western Hungary are composed of clay, sand, chalk, loess, gravel -80% of the grapes are destemmed, with 20% remaining fully intact / fermentation was in Hungarian oak, and the wine remained on the skins for 5 weeks -the wine aged on the fine lees for 5 months in smaller & older Hungarian oak			
Khikhvi, Abdria Gvino, 2023, Kakheti	15.25*	17.00	8.75
-100% khikhvi -fermented in qevri (the O.G. vessel for wine crafting), with 6 days ageing on the skins			
Torontel, Naranjo, Maturana, 2023, Maule	16.50*	18.00	9.25
-100% torontel -fermented and aged 8 months in stainless steel, with 8 months of skin contact			

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terroir t-shirts* for sale

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

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

-all sizes available, except children's small

Madeira – the *vermelha 2025* edition \$30.00

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

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

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

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

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

*all shirts should be available in small / medium / large...and maybe some in X-large
but please forgive us if we are out of anything...

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

terroir stickers for sale

a collectors' package of kick-ass stickers NA

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

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

ROSÉ

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Sancerre, <i>L'Authentique</i> , Thomas-Labaille, 2024, Loire Valley	20.00*	23.00	11.75
'a Vita, 2024, Calabria	16.00*	17.75	9.00
Getariako Txakolina, <i>Rubentis</i> , Ameztoui, 2023, Basque	18.25*	20.00	10.25
Pinot Noir Kabinett Trocken, Koehler-Ruprecht, 2024, Pfalz	16.25*	18.00	9.25
Moraitis, 2024, Paros	15.00*	16.50	8.50

ROSÉ in BOTTLES... a sign that my mom is about to arrive in town

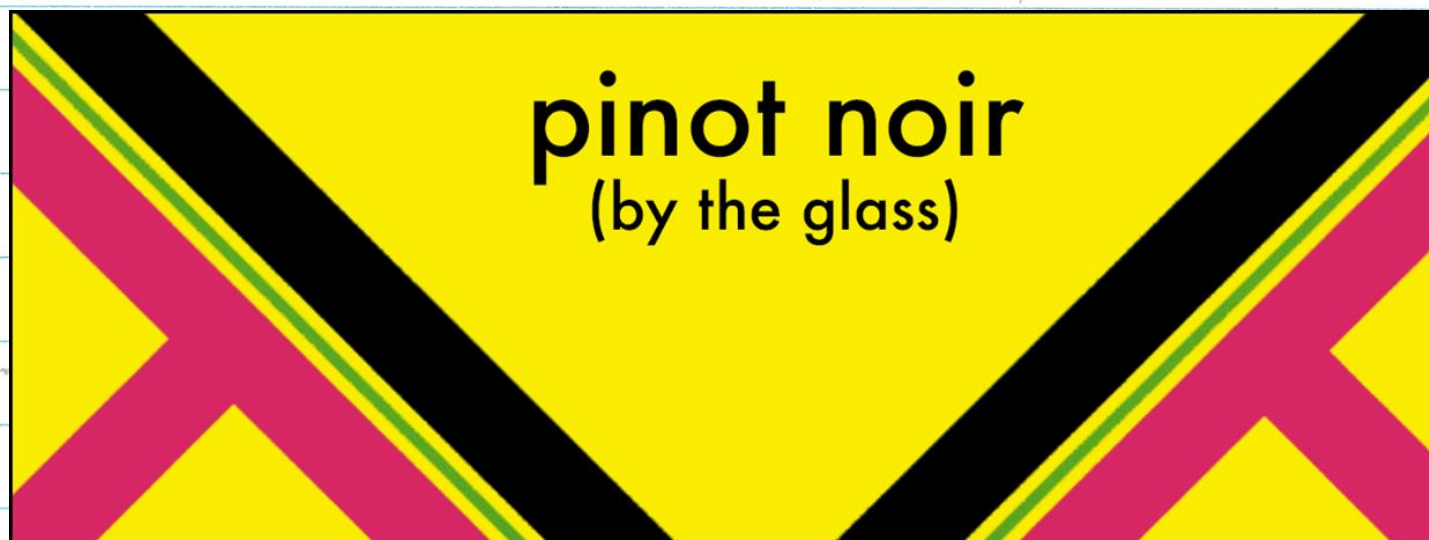
Sancerre (100% pinot noir), <i>L'Authentique</i> , Thomas-Labaille, 2024, Loire Valley	92.00
Palette, Château Simone, 2021, Provence	145.00
--AN IMPORTANT WINE OF ANY COLOUR ALERT--	
-45% grenache, 30% mourvèdre, 5% cinsault + 20% syrah, castet, manosquin, carignan, muscatel, spirit of Jean Rougier	
Bandol, Domaine Tempier, 2023, Provence	135.00
--A SERIOUS F@&KIN' ROSÉ ALERT--	
-55% mourvèdre, 25% grenache, 20% cinsault	
'a Vita (100% gaglioppo), 2024, Calabria	71.00
Getariako Txakolina, <i>Rubentis</i> , Ameztoui, 2023, Basque	80.00
Pinot Noir Kabinett Trocken (100% pinot noir), Koehler-Ruprecht, 2024, Pfalz	72.00
Moraitis (100% aidani mavro), 2024, Paros	66.00

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOiR: Philip the Bold loved this grape above all others			
Passetoutgrain, Taupenot-Merme, 2022, Burgundy	19.50*	21.00	10.75
-50% pinot noir, 50% gamay			
Santenay, <i>Clos des Gatsulards</i> , Louis Jadot - Famille Gagey), 2012, Côte de Beaune	22.50*	24.00	12.25
Sancerre, <i>Les Pichons</i> , Paul Prieur, 2020, Loire Valley	22.00*	24.50	12.50
Trimbach, <i>Cuve 7</i> , 2020, Alsace	23.00*	25.75	13.00
-a note to the French curious...no, we did not misspell Cuve 7...this is how the almighty Jean Trimbach spells it			
-the name is a reference to the barrel the wine was originally made in			
-the grape source is the Rotenberg Vineyard, which is composed of iron and clay, which is very similar to Volnay's <i>1er Cru Les Caillerets</i>			
-the original vine material came from a massale selection of Pommard's <i>1er Cru Clos des Epenots</i>			
Masút da Rive, 2022, Friuli	19.00*	20.50	10.50
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Lady of the Sunshine, <i>Mountain Meadow Vineyard</i> , 2023, San Luis Obispo	24.00*	28.00	14.25
-the vineyard is located at 1500' but is only 4 miles from the Pacific / 75% whole cluster / aged 17 months in old oak, with no sulphur			
Ben Haines, 2023, Yarra Valley	20.00*	22.00	11.25
Coteaux de Trumao, 2021, Valle de Osorno	18.75*	21.00	10.75
Felton Road, <i>Bannockburn</i> , 2022, Central Otago	25.00*	30.00	15.25
*Flight of Three Tastes of the above Pinot Noirs... we select them			36.00
*Flight of Five Tastes of the above Pinot Noirs... we definitely select them			57.00

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

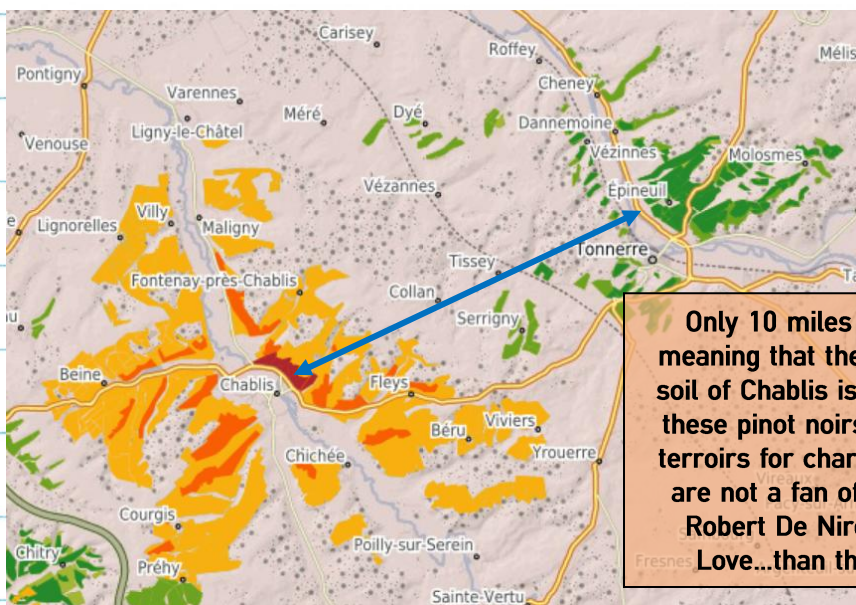


HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

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

Bourgogne Épineuil, *Cuvée Juliette*, Dominique Gruhier, 2022, Yonne 25.00* 30.00 15.25

- 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)



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.**

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 Coronel de Maule
- the vines are roughly 200-300 years old...this is apparently NOT an alternative fact but a truth, which shocks the crap out of me...so much so that I might actually hunger for a household cat or dog, living in Springfield, Ohio...but I digress
- the vines are dry-farmed, which means they are watered by Mother Nature, and they are bush vines, which means they are not trellised
- the vineyard is composed of iron-rich clay and granite and quartz
- the bunches are manually destemmed using a zaranda
- the grapes are spontaneously fermented, in an open-wood lagar
- the wine is aged in a large wooden tank called pipas
- the wine is bottled by the ghosts of Conquistadores, with a light filtration and a kiss of SO2



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 **Glass** **Taste**
HOOR* **6oz.** **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 varieties...
 - 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 calicatas 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



Truly, if the brothers Noel (the guitarist + songwriter + potato) and Liam (the singer + ponce) Gallagher can mend differences, then....

- the San Diego Padres can win the World Series
- Riesling can find a place in your wine heart
- Pamela Anderson & Liam Neeson can be the couple of the year
- Riesling can help you see the light of balance in wine
- the General AND Manager can take a leisurely bath in Sydney's Bathwater Bliss
- Riesling + Heirloom Tomato Salad = Pure Joy
- Eric Adams can pay for his own flight to Istanbul
- Riesling can be perceived as crunchy as a mighty Chablis
- the English Women's Footie Team can repeat as Euro Champions
- terroir** can do a pop-up in Nashville in September
- the wine staff at Le Bernardin can finally accept our challenge to a game of Red Rover
- the United States can be renamed the United States of Wine
- the Summer of Riesling Cruise 2026 can take place along the Mosel River in Germany
- terroir** can win the Star Wine Award for best WBG list in NYC...with all due respect to E.M.P.
- Riesling can be replanted in Heitz's *Martha's Vineyard*
- the General AND Manager can learn to dance like Suzanne Charney in Sweet Charity
- the Jacob's Creek Riesling, *Steingarten Vineyard*, will be imported into America
- terroir can close down Harrison Street and host a carnival, with John Leon as ringmaster

**We raise a glass of Riesling to Oasis,
the band that crafted our anthems of the 90s.**

[illegible]

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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			

Flight of Two Tastes of these Jeffersonian wines

23.00

The BORDEAUX FACTS:

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

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

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

Some reasons for success:

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

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

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

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FRENCH



WINE

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

LANGUEDOC: it ain't all supermarket plonk

Vin de France, St. Jacques, Maxime Magnon, 2022 22.00* 25.00 12.75

- 30% mourvèdre, 30% grenache noir, 30% carignan, 10% cinsault / the vines average 40 years of age
- the vineyard is composed of sandstone and white marl and is located super duper close to the Mediterranean and outside the appellation of Corbières and, therefore, is classified as a vin de France
- 100% whole cluster ferment, in old foudre, followed by ageing in old foudre / no sulphur utilized during vinification

Corbières, Rozeta, Maxime Magnon, 2018 25.00* 28.00 14.25

- 30% grenache noir, 40% carignan, 30% cinsault / the vines average 55 years of age
- the vineyard is composed of schist & limestone subsoils...there is virtually no topsoil
- 100% whole cluster ferment, in second-hand Burgundian barrels, followed by ageing in old foudre / no sulphur utilized during vinification



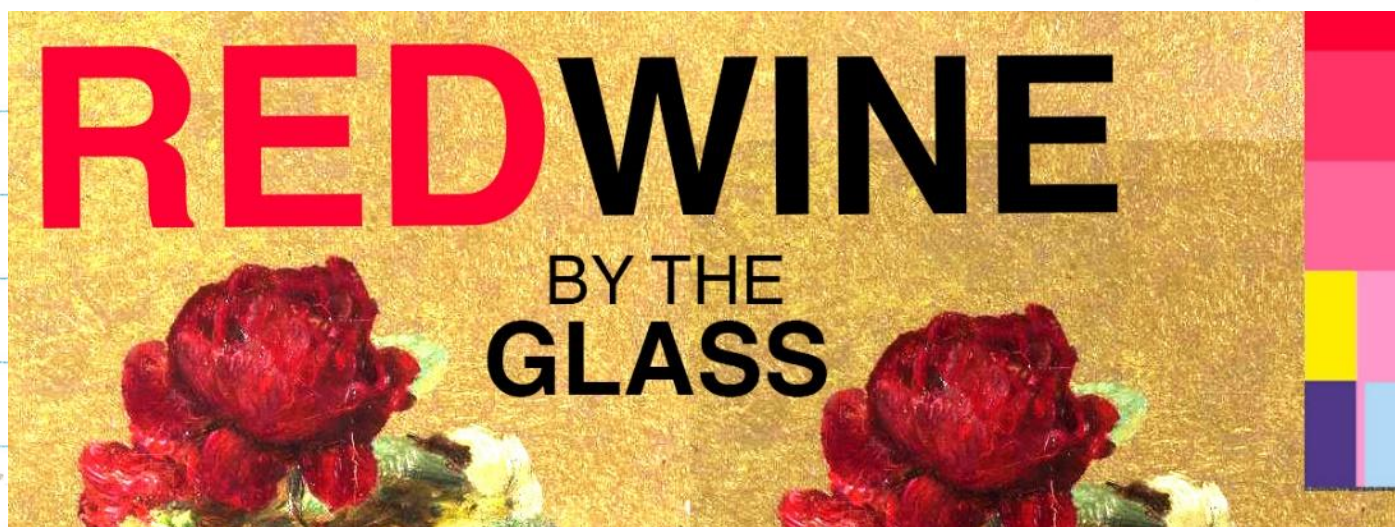
Maxime Magnon, from the Burgundy region of France, was not borne to the manor in Burgundy. He, therefore, had to relocate to find vineyard land that he could afford. And voilà, the Languedoc region came into focus and specifically the Hautes Corbières sub-appellation. His 21st century wine cred is easily recognizable...

- he was mentored by Jean Foillard and Didier Barral
- his work in the vineyard is all organic but incorporates biodynamic practices...

this is how you respect your old vine vineyards!

- indigenous yeast ferments...this is how you respect the terroir!
- no new oak...this is how you respect the fruit!
- minimal use of sulphur...this is how you respect the consumer!

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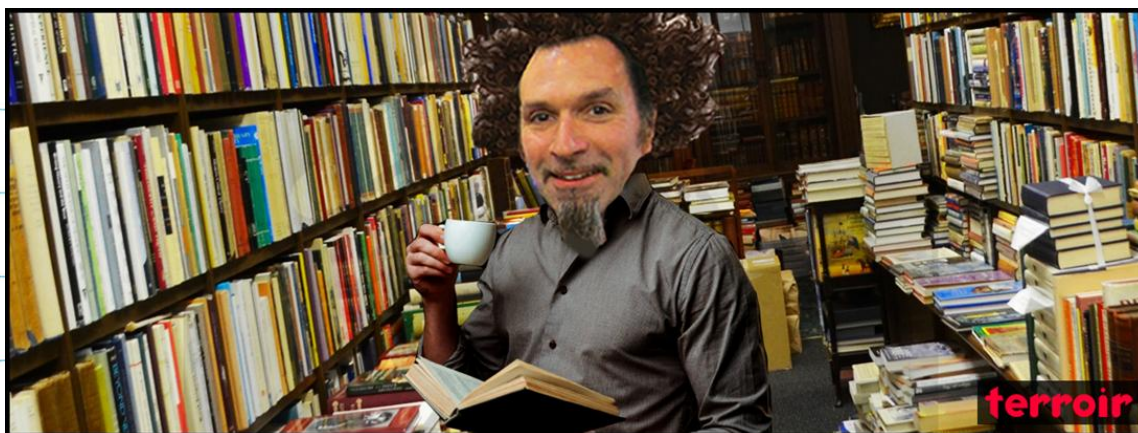
	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
Île de France, <i>Coquille Rouge</i> , La Bouche du Roi, 2023, France	21.00*	24.00	12.25
-100% cabernet franc, planted on the Plaine de Versailles...I s*#t you not...the ghost of the Sun King watches over this vineyard -before phylloxera, 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			
Saumur, <i>Corps pour Corps</i> , Fortresse de Berrye, 2020, Loire Valley	15.00*	16.75	8.50
-100% cabernet franc			
Anjou, <i>La Cerisaie</i> , La Bergerie, 2021, Loire Valley	16.25*	18.00	9.25
-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			
Bordeaux Supérieur, <i>Château Grand Village</i> , 2016, Bordeaux	16.25*	18.00	9.25
-86% merlot, 14% cabernet franc			
Fleurie, <i>Cuvée Tardive</i> , Clos de la Roilette, 2023, Burgundy	22.00*	25.00	12.75
-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
-100% gamay, from the most northern of the Beaujolais cruz -the soils are pink granite with some shale			
Crozes-Hermitage (100% syrah), <i>et la Bannière</i> , Matthieu Barret, 2023, Rhône	19.75**	22.00	11.25
Châteauneuf-du-Pape, <i>Moulin-Tacussel</i> , 2000, Rhône Valley	--ALERT...REALLY-- 22.50*	25.00	12.75
-75% grenache, 10% syrah, 10% mourvèdre, 5% cinsault, counoise, muscardin +++ 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). This wine has been aged in ancient cellars in Westfield, New Jersey. It is not a palimpsest...it is the real f*#king thing			
Groppello, <i>Cantrina</i> , 2023, Lombardy	--SERVED CHILLED-- 15.00*	16.50	8.50
-90% groppello gentile, 10% groppello di mocasina			
Valtellina Superiore, <i>Sassella</i> , Alfio Mozzi Grisone, 2019, Lombardy	22.00*	25.00	12.75
-100% chiavenasca			
Roero (100% nebbiolo), <i>Gepin</i> , Nino Costa, 2019, Piedmont	19.25*	21.00	10.75

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
MORE RED & PURPLE & STRANGE GRAPES			
Terre Siciliane (100% nerello mascalese), <i>Munjebel</i> , Frank Cornelissen, 2022, Sicily	26.00*	30.00	15.25
- <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			
Mandrolisai, <i>Marrudu</i> , Merue, 2023, Sardinia	17.25*	19.00	9.75
-35% muristeddu (aka, bovale), 30% monica, 35% cannonau, all grown together, all harvested together, all fermented together like a big pot of feral stew conjured by the Weyward Sisters			
Martiñolo (100% mencia), Entre Cantos, 2019, Galicia	18.50*	20.00	10.25
-30% whole cluster fermentation + 50% ageing under a veil of flor = a nueva AND vieja española			
Ceberos (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			
Blaufränkisch (100% blaufränkisch), <i>Heideboden</i> , Paul Achs, 2022, Burgenland	15.00*	16.50	8.50
Cornalin, Cave de Vieux Moulin, 2012*, Valais	22.00*	25.00	12.75
-100% cornalin, aka, humagne rouge (the varietal's birthplace is the Valle d'Aosta region of northwest Italy) *please confirm you saw the vintage of this wine...savoring a 13 year-old cornalin is the gustatory equivalent of having Ian McCulloch of Echo & the Bunnymen serenade you from 24" away...uhmmmm, probably best to be 36" away as the dude smokes more than a coal fired steel mill in West Virginia...and yes, this wine tastes like a clove cigarette-filled ashtray, from an 80's goth club, with a giant piece of dark licorice on top, as the string of pearls, so to speak			
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			
Hochar Pere et Fils, Chateau Musar, 2020, Bekaa Valley	22.00*	25.00	12.75
-50% cinsault, 40% grenache, 10% cabernet sauvignon			
Pinotage (100% pinotage), Lovely Creatures...aka, Stephanie Wiid, 2023, Western Cape	13.50*	15.00	7.75
*yes, Lovely Creatures is a tip of the hat to Nick Cave & the Bad Seeds...because we all need more Nick Cave in our night lives			
Manseng Noir (100% manseng noir), Castel Pujol, 2023, Rivera	15.00*	16.50	8.50
-for all those fans of gros manseng and petit manseng...we know the 7 of you!...this red grape is of no relation -apparently, it is a kissing cousin of courbu and originated in the Basque region			
Syrah, Amayna, Garces Silva, 2021, Leyda Valley	20.00*	23.00	11.75

***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