

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. Comoze, 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		

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



**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

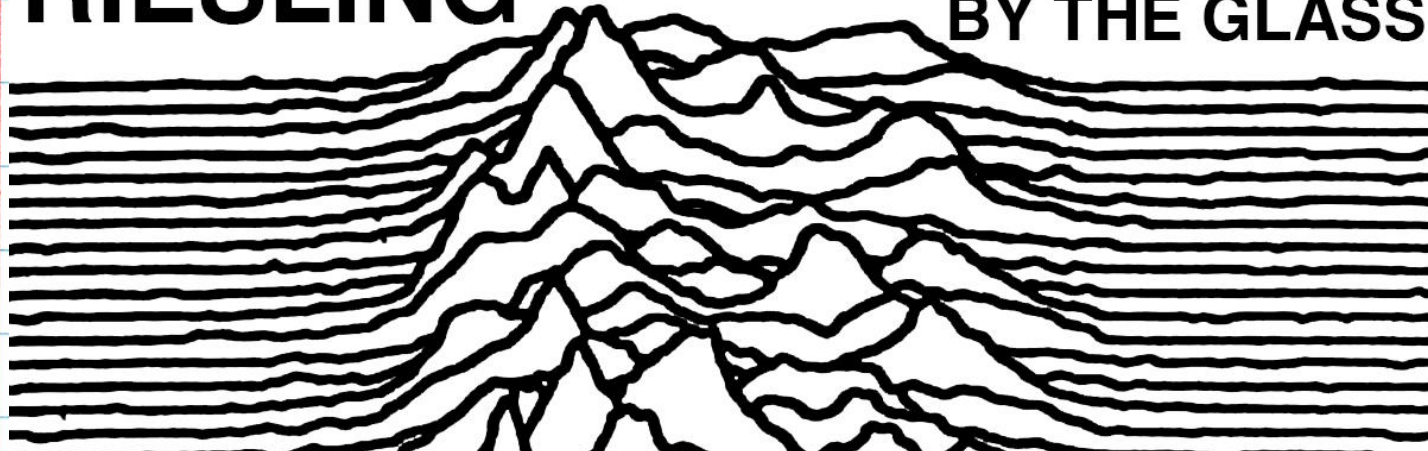
MINDFUL DRINKING...aka, we hold the booze, you bring the spirit, so to speak

St. Agrestis Phony Negroni - juniper / orange / citrus / slightly spritzy -all of the bitter and orange notes you'd expect, minus the hangover.	12.00
Interstellar Overdrive - butterfly pea flower / black currant / the lemons life gave us -extra pop of color, extra pop of fun.	12.00
A Horse With No Name - oolong / soda / sugar / spice / everything nice -a different sort of bubble tea.	12.00

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RIESLING

BY THE GLASS



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

DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT

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

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

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

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

OR, the lack of perception of said residual sugar in a wine. Remember, we are dealing with taste which is the most subjective thing on the planet. Also note: we can measure sugar in wine... [see below numbers.](#)

Pewsey Vale, <i>The Contours "Museum Reserve,"</i> 2016, Eden Valley	20.00*	23.00	11.75
(Total Acidity 6.55 gr. / Residual Sugar 1.9 gr.)			
QbA, <i>Rüdesheim</i> , Georg Breuer, 2020, Rheingau	14.50*	16.00	8.25
(Total Acidity 7.8 gr. / Residual Sugar 8 gr.)			
Arndorfer, <i>Strasser Weinberge</i> , 2023, Kamptal	18.75*	20.50	10.50
(Total Acidity 6.4 gr. / Residual Sugar 3.8 gr.)			
QbA, <i>Lorch</i> , Eva Fricke, 2023, Rheingau	22.00*	26.00	13.25
(Total Acidity 7.1 gr. / Residual Sugar 6.8 gr.)			
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
(Total Acidity 7.3 gr. / Residual Sugar 5 gr.)			
Stagård, <i>Steiner Pfaffenberg</i> , 2019, Kremstal	19.00*	22.00	11.25
(Total Acidity 5.6 gr. / Residual Sugar 5.8 gr.)			
Hermann J. Wiemer, <i>HJW Vineyard</i> , 2021, Seneca Lake	21.00*	23.00	11.75
(Total Acidity 7.8 gr. / Residual Sugar 7 gr.)			
François Baur, <i>Grand Cru Brand "Clos de la Treille,"</i> 2021, Alsace	22.00*	25.00	12.75
(Total Acidity 6.38 gr. / Residual Sugar 7.1 gr.)			
QbA, <i>Ayl "Senior" N° 6</i> , Peter Lauer, 2023, Saar	17.50*	19.00	9.75
(Total Acidity 8.1 gr. / Residual Sugar 10 gr.)			
QbA, <i>Johannisberger Vegelsang "Alte Reben,"</i> Goldatzel, 2021, Rheingau	13.50*	15.00	7.75
(Total Acidity 8.3 gr. / Residual Sugar 13 gr.)			
Brooks, <i>Bois Joli Vineyard</i> , 2022, Eola-Amity Hills	18.00*	19.75	10.00
(Total Acidity 9.4 gr. / Residual Sugar 29 gr.)			

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

FRUITY RIESLING: yes, Riesling is a grape...and a grape is a fruit.

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).

Spätlese Feinherb, Bopparder Hamm Ohlenberg, Weingart, 2021, Mittelrhein	14.50*	15.50	7.75
(Total Acidity 8.7 gr. / Residual Sugar 20 gr. / 11°)			
Kabinett, Ayler Kupp, Vols, 2021, Saar	13.50*	15.00	7.75
(Total Acidity 9.1 gr. / Residual Sugar 48 gr. / 9°)			
Kabinett, Scharzhofberger, von Hövel, 2021, Saar	19.00*	22.00	11.25
(Total Acidity 10.3 gr. / Residual Sugar 49.5 gr. / 7.5°)			
Kabinett, Bremmer Calmont, Franzen, 2020, Mosel	15.75*	17.50	9.00
(Total Acidity 6.8 gr. / Residual Sugar 48 gr. / 8.5°)			
Kabinett, Schlossböckelheimer Königsfels, Paul Anheuser, 2004, Nahe	16.00*	18.00	9.25
(Total Acidity 7.6 gr. / Residual Sugar 39 gr. / 8.5°)			
Spätlese, Ürziger Würzgarten, Alfred Merkelbach, 2021, Mosel	22.00*	24.00	12.25
(Total Acidity 8.4 gr. / Residual Sugar 69 gr. / 8°)			
Auslese, Piesporter Domherr, Später-Veit, 2005, Mosel-Saar-Ruwer	15.00*	3oz. --	17.00
(Total Acidity 10.4 gr. / Residual Sugar 82 gr. / 7.5°)			

- *Flight of Three Tastes of any of the Rieslings... we pick'em **37.00**
- *Flight of Five Tastes from the world of Riesling... yup, we definitely pick'em **59.00**
- *Flight of Eight Tastes from the world of Riesling*... holy crap, we LOVE you! **100.00**

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

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

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

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

Summer of Riesling Merchandise Pack \$20.00

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

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

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

And why do we think this info is so important?

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

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

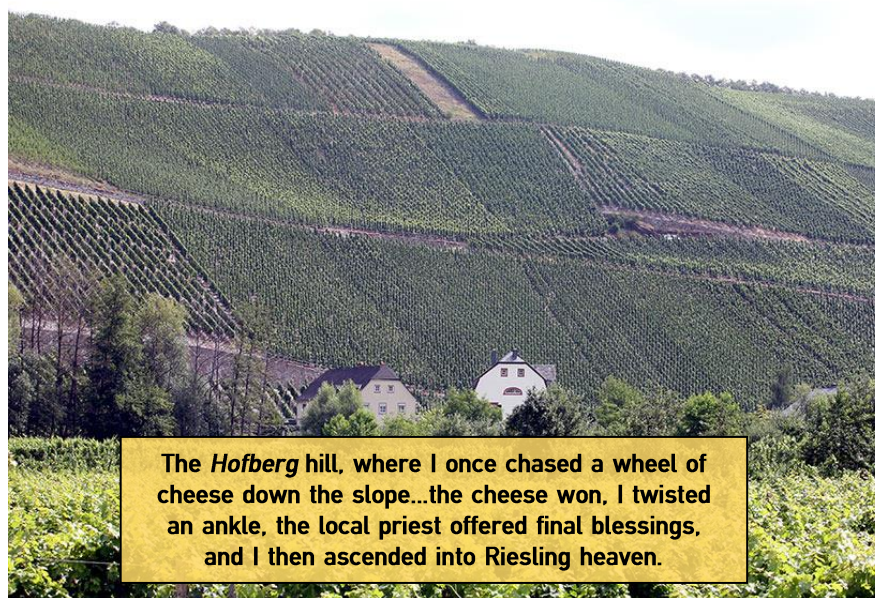
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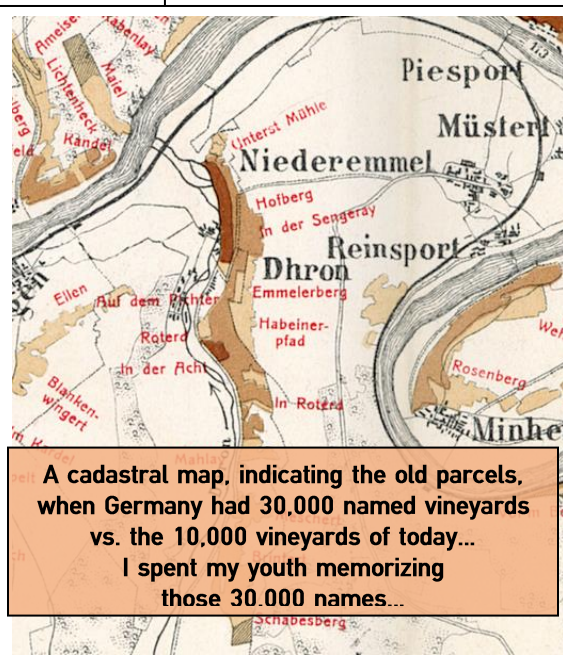
	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RIESLING... an important expression of... as important as a Cruiff turn			
QbA, Dhroner Hofberg, A.J. Adam, 2020, Mosel	26.00*	30.00	15.25

(Total Acidity 8 gr. / Residual Sugar 8 gr.)

- the Dhron is a small river that runs into the Mosel before it takes a mighty turn towards Piesport
- Dhron is also a town...a small town...a town that could use a good taco stand and a barista who could pull a good espresso
- the Hofberg vineyard is super steep and was essentially abandoned in the 1960s because no one wanted to work that hard
- it is composed of very rocky, very grey slate with a heavy dose of iron oxide / the vineyard faces southwest
- the wines produced here are magisterial...very much unlike the footie commentary of the analysts at Fox Soccer



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 6oz.	Taste 3oz.
RiESLiNG... another important expression of... <i>the cure to el everything</i>			
Trocken, G.G. Kostheimer Weiss Erd, Künstler, 2021, Rheingau	27.00*	30.00	15.25

(Total Acidity 8.2 gr. / Residual Sugar 6 gr.)

- located just west of Hochheim, which is on the eastern end of the Rheingau (and south of Wiesbaden)
- Kostheim, the town, doesn't have much...so just go to Mainz and call it a day
- the vineyard, *Weiss Erd*, is something special, though...this *White Earth* parcel is composed of limestone and deep loamy loess. Apparently, at night, when Rammstein is playing nearby, the soil glows...it possesses some internal life force that is trying to get out
- and Gunter Künstler is the winemaker who has the power to extract greatness from this terroir



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**WHO NEEDS
A GLASS OF
RIESLING?**

terroir



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

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

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



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MADEIRA

February

is
MADEIRA Month

at
terroir

Why?

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

That sounds like fake news!

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

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

-under 18th Century British law, all goods bound for British colonies from other European countries, had to be shipped through a British port or on British ships (hello taxes!). When George II enacted this decree in 1665, he drew a circle around all of Europe to indicate the areas subject to this duty EXCEPT for the Portuguese island of Madeira (because it is / was closer to

Africa than to the Continent). So, with every sip of **MADEIRA** the Colonists enjoyed,

they were giving the middle finger to Mother England as it was enjoyed tax free.

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

-Thomas Jefferson was accompanied / inspired by a constantly filled pint of **MADEIRA**

as he crafted the Declaration of Independence in Philadelphia in June, 1776...

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

-on July 4th, 1776, the **Declaration of Independence** was signed by John Hancock +++ and the union of the 13 colonies and their representatives toasted their success with **MADEIRA**.

(apparently, the 56 signatories consumed 57 bottles of **MADEIRA** wine)

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

-at the signing of the **Louisiana Purchase** in 1803 in Paris, the three participating countries

(France / Spain / United States), were toasted with wines from their respective countries:

the French with Champagne / the Spanish with Malaga / the United States with **MADEIRA**.

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

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

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

-a **MADEIRA** "Charge of the Light Brigade" in Soho...oops, wrong country

-sewing an American Flag Class with Betsy Ross and a carafe of **MADEIRA**

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

We look forward to seeing you throughout the month.

#makemadeiragreatagain



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

SPARKLING BLUEBERRY WINE

Arkadia, R A S Wines, 2022, Maine

14.25* 16.00 8.25

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

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

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

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

-these farms are composed of rocky fields called barrens (it is primarily composed of sandy and a little clay and rests firmly on granite); they are located within Alexis 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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SPARKLING

P.A.N.K. Pét-Nat (100% kékfrankos), Bátor, 2023, Lake Balaton —DonAvon LOVES ALERT— **18.75*** **21.00** **10.75**

- P.A.N.K. is Pálffy Attila – name of the winemaker – Nemes – noble – Köveskál – name of the village
- Attila was also apparently a punk rocker and the label reflects his rebellious past
- Bátor is the name of his best friend's greyhound and the glorious creature is depicted on the label in noble attire
- the wine began its spontaneous fermentation in tank and then completed it in bottle, followed by 5 months of ageing
- for those keeping score, zero sulphur was added...and the total sulphur in the wine is 35mg/L
- apparently, the Pét-Nats of P.A.N.K. were the first ever released in modern Hungary

Case Paolin Asolo Prosecco, Col Fondo, NV, Veneto **14.50*** **16.00** **8.25**

- 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, *metodo classico*) BUT without disgorgement (aka, *col fondo* "with sediment").

José Dhondt Brut Blanc de Blancs, NV, Côte des Blancs **30.00*** **35.00** **17.75**

- 100% chardonnay, grown primarily in the town of Oger (though some grapes from the Sezanne might sneak in)
- the grapes go into a traditional wood press, which is operated by Paul Bunyan and Babe the Blue Ox (apparently, they do only one "retrousse" on the first pressing...no clue what this really means but I have a feeling it might have something to do with my bowels being put into a knot after I watch *White Lotus* Season 1 multiple times); the wine is fermented in stainless steel
- the final blend contains 30% reserve wine
- disgorged 4 times a year...I have no clue what ¼ this occurred (let's say the 2nd); 6 grams dosage

Gamet Extra Brut Rose, NV, Vallée de la Marne **30.00** **35.00** **17.75**

- 85% meunier, 15% pinot noir...includes 8% still pinot noir
- base year is 2021
- disgorged January 2024

*the fact that **terroir** has 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
- 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 5 days
- the San Diego Padres are world champions...at least in Bryce's mind
- my spiritual master, Donavon, is definitely going to harangue me with missives on his Comment Cards...and he does...and I tear them up!
- the next President of the United States of America is going to be...Mark Cuban
- the New York Rangers definitely will win the Stanley Cup in 2030
- the governments of Canada and Ontario will need to pay their indigenous people about \$5 billion for screwing them over the past 150 years
- the U.S. Government possesses alien biology

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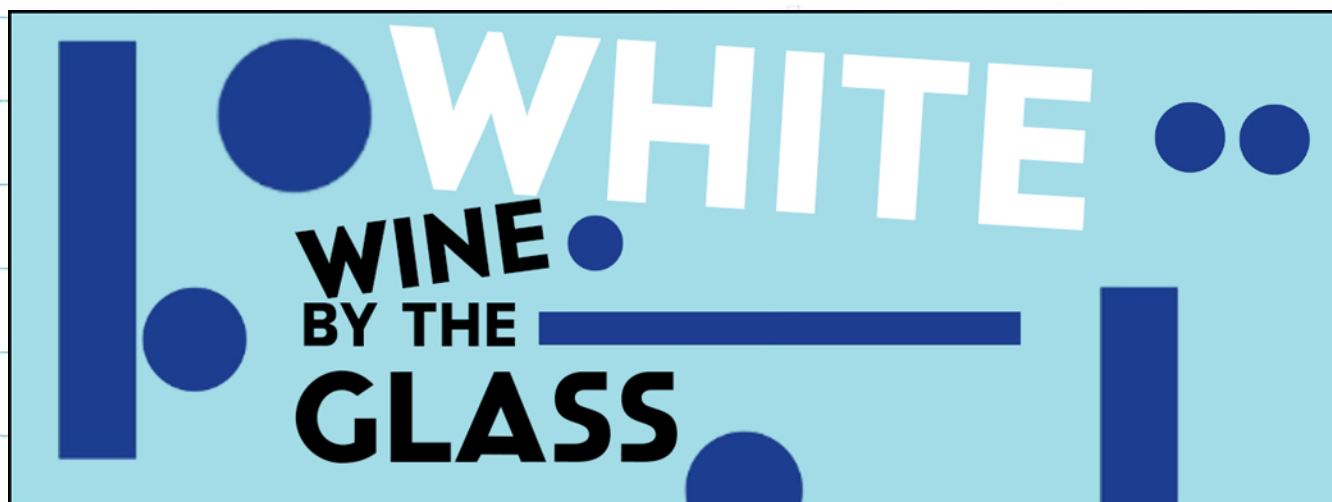
WHITE WINE BY THE GLASS

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

GREEN & YELLOW GRAPES

Sylvaner (100% sylvaner), <i>Bollenberg</i> , Valentin Zusslin, 2016, Alsace	16.25*	18.00	9.25
Pinot Auxerrois (100% auxerrois), "H", Josmeyer, 2020, Alsace	20.00*	25.00	12.75
-just so you are fully aware, the "H" referenced is the <i>Grand Cru Hengst</i> vineyard, in the town of Wintzenheim / the vineyard terra firma is a combo of limestone, sandstone, clay (the soil is warm, literally, and also provides great drainage – the vinous equivalent of Mayor Eric Adams luxuriating in a luxury hotel in Istanbul) / because pinot auxerrois is not a NOBLE GRAPE, this wine cannot be a Grand Cru (just ask Paula to explain the Alsatian Grand Cru system...she will need a shot of tequila) / "Hengst" means "stallion"...uhmm.			
Menetou-Salon Morogues, <i>Vignes de Ratier</i> , Domaine Pellé, 2022, Loire Valley	20.00*	22.00	11.25
-100% sauvignon blanc			
-just west of Sancerre is this A.O.C. that mimics Sancerre in every way...save for the fame and fortune. Yes, the landscape is flatter and the vineyards less compact, thereby creating a different mesoclimate. Regardless, the clay-limestone soils produce a sauvignon blanc as bright and snappy as a Megyn Kelly verbal tirade against the hosts of MSNBC.			
Saint-Bris, <i>Vieilles Vignes</i> , Clotilde Davenne, 2020, Yonne	22.50*	25.00	12.75
-100% sauvignon blanc			
-okay, so here we have a decidedly non-Burgundian variety grown in the Kimmeridgian heart of Burgundy. An oddity. A Marilyn Manson re-do of an Eurhythmics masterpiece. There are those...my mom...who say that it lacks breed and concentration. On the other hand, there are those...my mom...who say that Perry Como was the greatest singer ever. Do not believe everything you read.			
Le Grand Blanc, Maison Stephan, 2022, Rhône Valley	18.50*	20.00	10.25
-50% roussanne, 30% marsanne, 20% viognier			
Malvasía Volcanica (100% malvasia), Los Bermejos, 2023, Lanzarote	15.75*	17.50	9.00
Vinho Verde (50% loureiro, 50% arinto), <i>Azahar</i> , Gota, 2023, Minho	12.50*	14.00	7.25
Rabigato (100% rabigato), <i>Curtimenta</i> , Dona Berta, 2022, Douro	19.75*	22.00	11.25
-soooooo, the translation of "curtimento" is "tanning"...as in: I go to Miami Beach every February and lather myself up with Coppertone and then return to NYC with the appearance of a brighter Georgia peach. Alas, in this case, it references the making of this white wine as if it was a red wine, with 8 days of skin contact + lots of purposeful oxidation + 10 months in barrel			
Pico (100% arinto dos açores), Insula Vinus, 2022, Azores	24.00*	28.00	14.25
Weissburgunder Trocken (100% pinot blanc), <i>Löss</i> , Stefan Meyer, 2023, Pfalz	15.00*	16.50	8.50
Gelber Muskateller (100% yellow muscat), Katharina Gessl, 2023, Weinviertel	19.00*	21.00	10.75
-100% gelber muskateller aka, yellow muskateller (vs. the roter muskateller than one finds in northern Italy)			
-a combo of 30 hours of maceration on the skins for some of the grapes + fermentation on the skins for another part = maximum aromatics...you really need a seat-belt when you interact with this wine			
Plyto (100% plyto), <i>Psarades</i> , Lyrarakis, 2021, Crete	16.50	17.75	9.00
Telti-Kuruk (100% telti-kuruk), Beykush, 2022, Mykolaiv	20.00*	23.00	11.75
WINE FROM UKRAINE ALERT--			
Bug Dope, Paul Brady Wine, 2023, Finger Lakes	15.00*	16.50	8.50
-63% gerwurztraminer, 27% seyval blanc, 10% riesling			
-Bug Dope is Paul Brady parlance for insect spray			
Grüner Veltliner (100% grüner veltliner), <i>Freund</i> , Brij Wines, 2022, Santa Barbara	20.00*	23.00	11.75
Wabi-Sabi, Populis Wine, 2023, California	13.50*	15.00	7.75
-57% sauvignon blanc, 30% chenin blanc, 8% picpoul, 4% albariño, 1% orange muscat, 4% Gavin Newsom's aura			
Semillon (100% semillon), <i>Poligonos</i> , Zuccardi, 2022, Valle de Uco	19.00*	22.00	11.25

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



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

A YELLOW GRAPE, FROM THE INDUSTRIALIST PLACE ON THE PLANET

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

-100% palomino

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

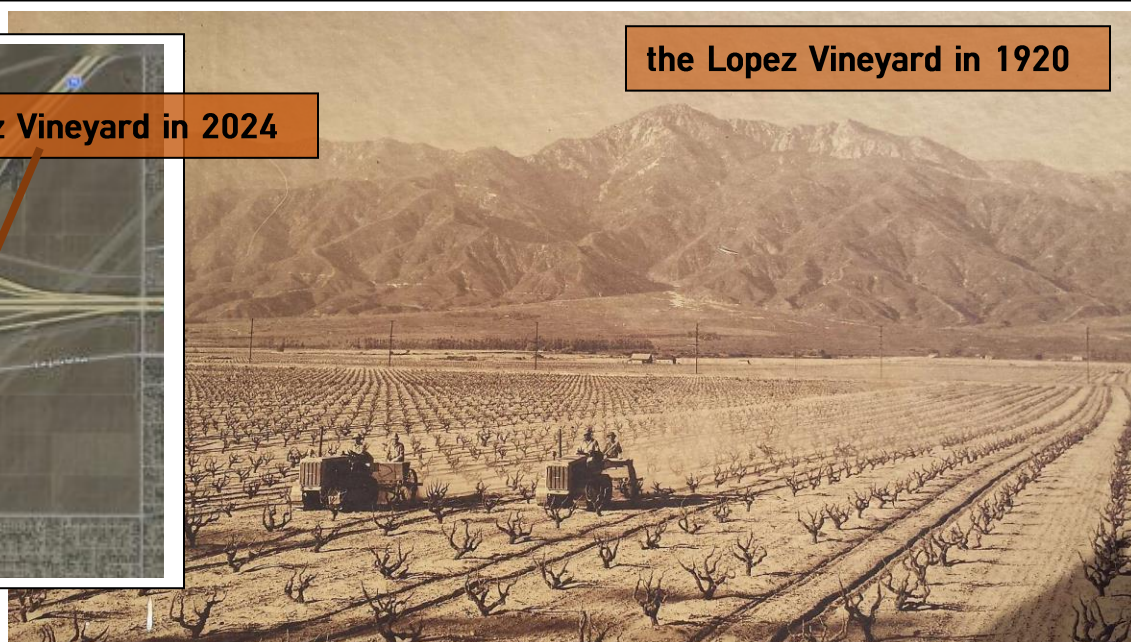
-Raj Parr came upon this parcel back in 2019, with his mate, Abe Schoener...they were searching for Cali's viticultural heritage

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

the Lopez Vineyard in 2024



the Lopez Vineyard in 1920



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



A YELLOW GRAPE, FROM THE PUREST PLACE ON THE PLANET

Viognier "6th edition," Tara, Viña Ventisquero, NV, Atacama **-A VERY ODD ALERT-** **HAPPY HOUR*** **Glass 6oz.** **Taste 3oz.** 22.00* 25.00 12.75

- 100% viognier, grown in the *Nicolasa Vineyard*, which is composed of calcareous soils with a lot of alluvial components from the Huasco River (for reasons beyond my understanding, there is a very high saline content in the river)
- 30%-50% of the grapes were whole-cluster pressed, followed by a spontaneous fermentation
- the wine is then aged 10 months in barrel
- the differentiator of this wine occurs NOW...as it then goes through solera ageing (now is the time to acquaint yourself with Jerez and the wines of Jerez and the method of making those insane fortified wines from Jerez...the solera system is a fractional blending program, envisioned by Jesus as He was awaiting his guests on Holy Thursday night...needless to say, He was not able to act on his vision)
- the solera began with the 2011 vintage and each subsequent vintage wine was added to the barrels / tanks
- this wine is the 6th extraction from that solera
- Tara* is the name of this somewhat insane project...not sure of the origin of the name as *tara* translates as *defect* in Spanish... I think I prefer the Sanskrit translation...*star*



This is the Atacama Desert...it is beyond comprehension that grapes grow here. I just spoke with my priest and she agrees.

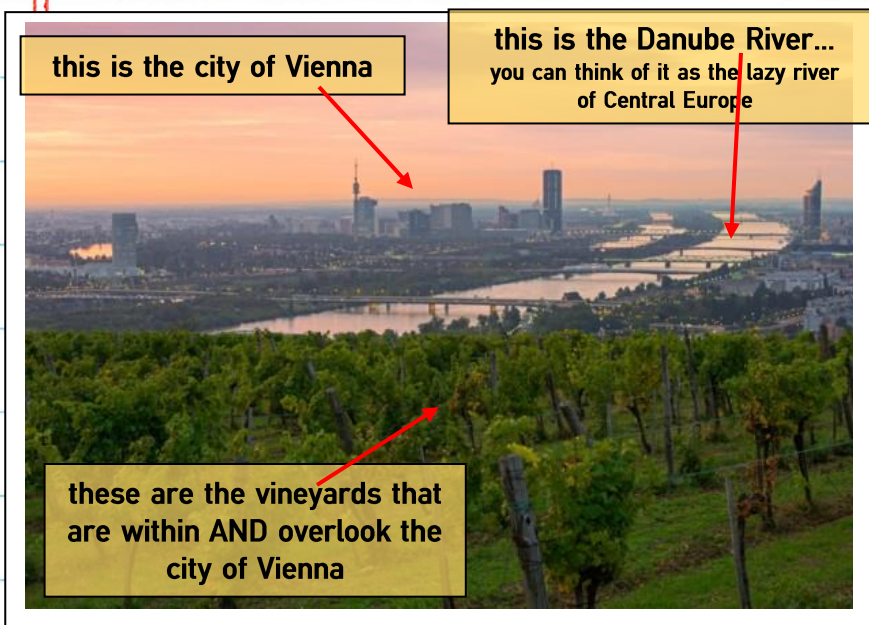
***HAPPY HOUR is from 4:00pm – 6:00pm AND from 10:00pm 'til close EVERY DAY**



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

AHHHHHHH, THE CLASSIC WAY TO MAKE A WINE...just ask my mom

- Wiener Gemischter Satz, Nussberg "Ried Rosengartel," Wieninger, 2021, Vienna** 22.50* 25.00 12.75
- 50% grüner veltliner + 50% weissburgunder, traminer, riesling, neuburger
 - during the Habsburg Empire, this vineyard produced one of the almighty wines.
 - the *Nussberg* vineyard is composed of calcareous clay-loam / it sits comfortably at 594', with perfect southerly exposure - the *Ried Rosengartel* is a micro-parcel, located in the middle of the almighty *Nussberg* vineyard.
 - the *Nussberg* vineyard is very much the most famous vineyard in the vine-covered hills surrounding Vienna...it was known as "wine mountain." Because of the great geological differences in the *Nussberg*...the limestone content differs from 25% - 65%, in combination with loam + clay + sand...a multitude of varietals could thrive here. In addition, one of the many greatnesses of the Vienna winemaking scene is the heuriger, a tavern where a winemaker serves their newest wine. And all the grower needed to say was the wine comes "from Nussberg" and the customers knew what *Nussberg* was because they saw it out their back windows.
 - Specific varietals were not asked for...the place was all that mattered
 - the vineyard is cultivated biodynamically
 - the grapes were fermented in stainless steel, then aged a few months on the fine lees
 - the first vintage of this wine was 2005



Wiener Gemischter Satz (Viennese Mixed Planting)

your Cliff Notes:

- it is a reference to a multi-variety blended wine from vines within the city of Vienna
- at least 3 varieties must be planted in the vineyard and they must be harvested and pressed together (and therefore made into wine together)
- no one grape can account for more than 50% of the blend
- and the 3rd grape must be at least 10% of the blend
- the new world and its consumers are used to single varietal wines...this ain't that at all
- the rationale for this type of wine growing was risk management...Mother Nature is a b*^h and, since different grapes ripen at different times, these mixed plantings at least guaranteed some type of harvest in the worst case scenario
- AKA...this wine style is NOT a new invention
- AKA...that monovarietal wine in your glass is a NEW invention

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

WHITE WINE BY THE GLASS

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

THESE MOUNTAINS ARE VERY MUCH ALIVE

Chignin, <i>Vieilles Vignes</i> , Denis & Didier Berthollier, 2023, Savoie	16.00*	17.50	9.00
<ul style="list-style-type: none"> -100% jacquère, grown biodynamically, with the vines averaging 80 years of age -the vineyard is composed of alluvial clay scree & limestone, and has a south, south-west aspect -spontaneously fermented, in stainless steel, followed by lees-ageing for 3 months 			
Chignin Bergeron, <i>Les Salins</i> , Denis & Didier Berthollier, 2021, Savoie	24.00*	27.00	13.75
<ul style="list-style-type: none"> -100% roussanne, grown organically -the roussanne grape is indigenous to the Rhône Valley (it is either a parent of OR a child of the marsanne grape) -as to why it is called "Bergeron," it is to avoid confusion with the below Roussette OR...it is named after a local apricot...I LOVE APRICOTS -the vineyard is composed of a luminous white chalk...I once saw my reflection...and is a perfectly south-facing, terraced hillside -spontaneously fermented in stainless steel, followed by ageing 12 months in 30% barrel, 30% amphora, 30% tank, 10% bathtub 			
Roussette, <i>Baron Decouz</i> , Denis & Didier Berthollier, 2022, Savoie	21.00*	23.00	11.75
<ul style="list-style-type: none"> -100% altesse, grown organically -altesse is considered the bestest of the local varieties / it is apparently related to Chasselas...my mom is completing DNA testing now -even though the grape is grown in Chignin (one of the 16 Savoie crus), it MUST be called "Roussette"...this name came into play because when fully ripe, the grape has a reddish hue -in high French, "altesse" means "Highness"...it, therefore, must have a noble upbringing...just waiting for mom to confirm -the vineyard is composed of limestone and clay scree, and has a south, south-west aspect -fermented in stainless steel and barrel, followed by lees ageing for 9 months 			

***Flight of Three Tastes of three crisp...relatively... mountain wines** **28.00**



Well, is this not the most beautiful wine area you have every glimpsed?! It is monumental, this combo of Savoir & Haute-Savoie ++, tucked beside Switzerland and Italy, and officially now residing in France (to the history buffs, that only happened in 1860...before then, the region was part of the House of Savoy in Italia). Of course, the Romans oversaw grape growing here originally, along with a local Gallic tribe, the Allobroges...Pliny did reference a Vitis Allobroges grape, which might have been syrah or mondeuse noire (we do not know for sure as Mom drank my last bottles). Unfortunately, the Alps were a literal barrier and most grapes / wines remained local...truly, this wine area remained obscure to even the most avid oenophile until the 1990s, unless you were skiing or hiking here. Of late, though, YOU, the almighty consumer, is in search of cool s*\$t to savor...and you are especially in search of lighter, fresher, less boisterous beverages that mimic a mountain breeze billowing your golden locks. So, ENJOY DAMMIT!

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



HAPPY HOUR* **Glass Size** **Taste Size**

THE GREATEST VIN BLANC ON THE PLANET...at least, according to Jamba

Côtes du Jura (100% savagnin), *Vin Jaune**, Domaine Pecheur, 1995, Jura 25.00* 2oz. --- 30.00 2oz.

"Ladies & Gentlemen, your General & Manager has turned on the Fasten Seat Belt sign. If you haven't already done so, please stow your sense of *what a wine is supposed to taste like* underneath your seat or in a dark cloud above. Please make sure your palate is ready for a roller coaster ride and your brain is ready to be melted. If you are seated next to my mom, please assuage her with promises of a glass of Rombauer Chardonnay after we land. Our flight today will be in the 4th dimension and we have no clue what the altitude or time frame will be. At this time, please ensure your seat belt is securely fastened and that all electronic devices that can alert friends / family members / emergency workers are set to 'stun' mode. Enjoy the flight."

*your *Vin Jaune* Cheat Sheet:

- yes, it is a vin jaune...aka, **yellow wine** (but not the Yellow King)...aka, a vin de garde
- it must be made from the Savagnin grape, which originated in the region and is the exact same varietal as Traminer
- it must be grown on the local, grey, marl soil
- a **vin jaune** begins life like any other wine, with an alcoholic fermentation, followed by a malolactic fermentation
- once it goes into barrel to age, though, things take a turn for the dark / glorious side:
 - specifically, the barrels are not filled to the top (every winegrower *DOES* fill their barrels to the top to ensure minimal interaction with oxygen, which is the mechanism for ageing...as my 3rd grade teacher, Ms. Bell, instructed us, the ageing of wine is an oxidative process and you very much want to sloow that down by topping up the barrels always)
 - because of this now "open space," a layer of yeast is allowed to form on the surface of the wine; the yeast strain is *Saccharomyces*, which is the same strain as is found in Jerez...**PLEASE NOTE HERE:** terroir (and not this joint!) is a magical thing!...and it is flying around everywhere, naturally, in huge populations (having said that, producers can also choose to inoculate their barrels and this process, *ensemencement*, allows for greater control over the process.
 - Can you taste the difference between a vin jaune crafted from natural yeast or laboratory-bought yeast...
 - uhmmmmmmmmmm, just ask Pascaline Lepeltier).
- this *veil* of yeast...or *voile*...actually protects the wine from oxidation, all the while feeding on the sugars in the wine
- both acetic acid (a little) and acetaldehyde (a lot) are created during the 60-month minimum ageing process,
 - along with the compound sotolon (this gives the wine its nutty or curry aromatics)
- during the ageing in barrel, the wine is also evaporating, and it is losing a lot of liquid
 - (the bottling in a 620ml vessel – called a clavelin – essentially indicates that 1000ml of wine lost 38% of its volume)
- it might be similar to Sherry aromatically but it is not at all like Sherry

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



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

ZWEI DEPICTIONS OF THE CURRENT WACHAU LANDSCAPE

Riesling, Loibner Ried Loibenberg, F.X. Pichler, 2022, Wachau

27.00* 30.00 15.25

(Total Acidity 8 gr. / Residual Sugar 5 gr. / 13°)

- 100% riesling...if that is ever not the case, take it as a sign the 4 Horsemen are at our door
- in the town of Loiben resides the *Loibenberg* vineyard, a super steep, terraced parcel with perfect southern exposure
- the terra firma is bedrock with Gföhler gneiss, providing good drainage
- the grapes were harvested on October 20th, 21st, 27th...these are relatively late harvest dates, especially in this ever-warming environment
- after 6-9 hours of skin contact, fermentation is in tank and old cask, followed by 8 months of ageing on the fine lees

GEEK NOTE: as of the 2021 vintage, F.X. Pichler is no longer part of the Vinea Wachau, which means that you will not see the harvest designations (steinfeder / federspiel / smaragd) on their labels. The issue for Lucas Pichler was the move towards a later harvest, with riper grapes, to get the "smaragd" designation which was viewed by many as a "better" wine. Too often, these wines were just too big and exaggerated. Now, Lucas harvests when he believes the grapes are at their apex of expression... of fruit, of terroir, of the gods

Weissburgunder Smaragd, Franz Hirtzberger, 2021, Wachau

22.50* 25.00 12.75

(Total Acidity 6 gr. / Residual Sugar 4 gr. / 13.5°)

- 100% pinot blanc
- in the town of Spitz resides the *Steinporz* vineyard...okay, the vineyard source is not on the label...you just need to trust me
- the terra firma is granodiorite gneiss, combined with amphibolite; the various rifts in the ground are filled with carbonite
- the grapes were harvested on October 20th...and there might be some botrytized grapes in the final mix
- fermentation is in tank, followed by 5 months in foudres (Franz is not a fan of the wine resting on the fine lees)

GEEK NOTE: the Vinea Wachau was created in 1983 as a marketing vehicle to tell the story of the Wachau region and as an instrument to spur a renewed focus on only quality wine production. Franz Hirtzberger, the grandpa, was a co-founder of this organization (along with F.X. Pichler). Franz the III is still very much crafting wines like his father and grandfather, relishing terroir and fruit expression, coupled with a flamboyant majesty.

***Flight of Two Tastes of these grand & important wines**

26.00

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



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

THIS IS IMPORTANT...and yummy

Vinho do P. Santo, António Maçanita + Nuno Faria, 2023, Madeira 22.00* 25.00 12.75

- 100% caracol, with the vines ranging from 40-80 years of age...NOTE TO SELF: apparently this grape is unique to the island of Porto Santo, though our friend Chris says that it is planted in Minho. Regardless, it is a uniquely Portuguese grape / it is susceptible to botrytis / there are only 33 hectares on the planet, with 10 hectares on the island / yes, the translation is "snail"
- the grapes are grown on the island of Porto Santo (which is roughly 28 miles from Madeira and Madeira is roughly 600 miles from mainland Portugal). The island is the result of a volcanic eruption 14 million years ago vs. the 5 million-year-old island of Madeira. Porto Santo differs dramatically from the very mountainous Madeira as erosion has essentially flattened the island. Most importantly, the grapes love the terra firma of clay, sand and limestone (the result of marine deposits). Due to the winds whipping across the island, the grapes are cultivated low to the ground and protected by reed walls
- the grapes were pressed directly into tank, with no added SO2 (this allows for some purposeful oxidation) / a spontaneous fermentation was followed by 10 months of ageing in various size steel tanks, on the fine lees
- the team making the wine is António Maçanita (famous for reviving obscure Portuguese varietals, in unique terroirs, AND crafting glorious wines in the Azores) + Nuno Faria (a restaurateur in Madeira). Friends for many years, Nuno challenged his wine-making mate in 2021 to craft something not just good but profound from the forgotten Porto Santo. They created a company called "Companhia de Vinhos dos Profetas e Villões." The "prophets" ("profetas") are the folks from Porto Santo and the "villains" ("villões") are the residents of Madeira...it is a playful rivalry. And do remember that Porto Santo was discovered one year before Zarco and crew ventured to the foreboding island of Madeira in 1419



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ORANGE

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
green grape must + skins + purposeful oxidation = f*#ked up wine			
Macerto, Rapillo, 2022... uhmmm, might be 2023, Lazio	14.00*	15.75	8.00
<ul style="list-style-type: none"> -100% passerina -fermentation in stainless steel tanks, with 8 days of skin contact, followed by 5 months of ageing in tank 			
Zakynthino, Sclavos, 2022, Cephalonia	20.00*	23.00	11.75
<ul style="list-style-type: none"> -100% zakynthino, grown on red clay soils with limestone -fermentation is in a large foudres, with 30 days of skin contact -aged 1 year in foudre 			
Tsolikauri, Andrias Gvino, 2021, Imereti --ORIGIN STORY QVEVRI ALERT--	15.00*	16.50	8.50
<ul style="list-style-type: none"> -100% tsolikauri -fermentation is in qvevri (these are the traditional terracotta clay pots that are used for the fermentation of wine vs. amphora, which are clay pots traditionally used for the transportation of wine...they have handles afterall), on the skins, for 3 days -fined in qvevri but no filtering, bottled with minimal SO2 added 			
Rise, Old World Winery, 2021, California	16.00*	17.50	9.00
<ul style="list-style-type: none"> -67% white zinfandel, 33% white merlot...so, both of these grapes are actually red grapes (but you knew that)...the juice was fermented OFF the skins to an extent to make them their white selves (uhmmmm, does this production methos seem anti D.E.I.?!) -fermented in old oak barrels...the wine remained on the skins for 2 days -the winemaker, Darek Trowbridge, is the grandson of legendary winegrower, Leo Martinelli -the farm is very old school...everything is grown organically and dry-farmed / the grapes are hand-picked and foot-stomped...watch out for toe-nail clippings / the processes are natural and intuitive, much like the thought processes of Tulsi Gabbard...oi vey... 			
Salsa Verde*, Yetti & The Kokonut, 2021, McLaren Vale	19.00*	20.75	10.75
<ul style="list-style-type: none"> -100% verdelho, from the Gemtree Vineyard, 20-year-old vines, grown on silty clay loam -fermentation is in stainless steel...the wine remains on the skins for 4 days -aged in old French oak for 11 months on the gross lees -total SO2 is 21 ppm -the name resulted from Dave & Koen (they are the Kokonuts of Yetti & the Kokonut...I think) not wating to write "VDLHO" on the wine barrels and finding it easier to just say "salsa verde" 			

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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...

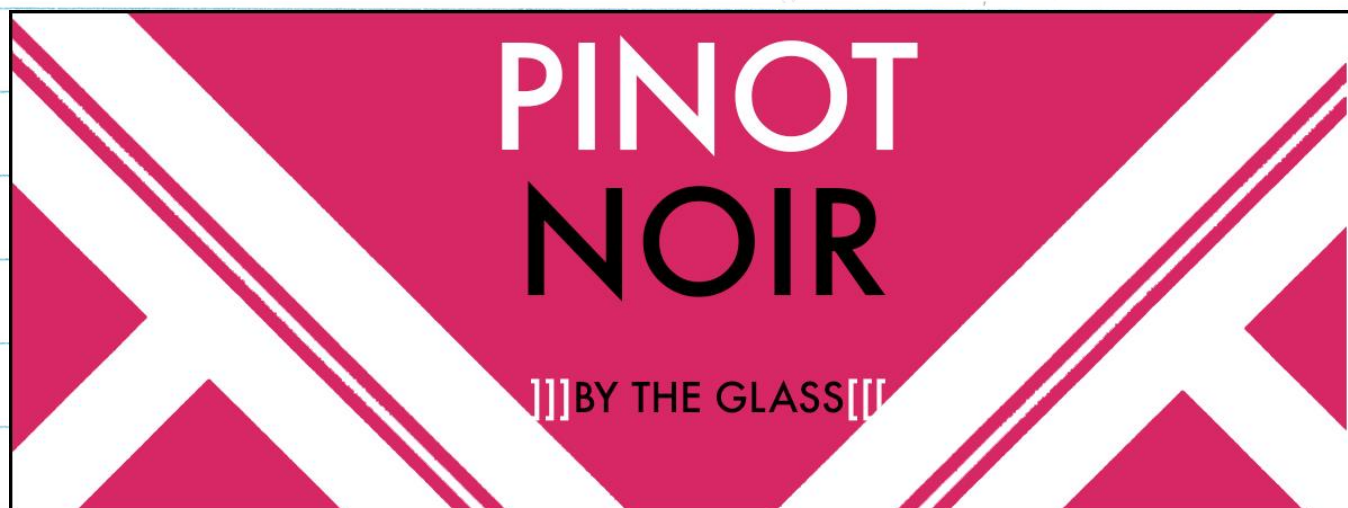
we have enough trouble keeping proper inventory of the wine and spirits much less clothing items

terroir stickers for sale

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

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

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOiR: Philip the Bold loved this grape above all others			
Passetoutgrains, <i>Grande le Duc</i> , Bitouzet-Prieur, 2022, Burgundy	17.25*	19.00	9.75
-yes, yes, this wine is 66% pinot noir (planted in 1974) + 34% gamay (planted in 1953), all grown in the commune of Volnay			
Santenay, <i>Clos des Gatsulards</i> , Louis Jadot - Famille Gagey), 2012, Côte de Beaune	22.50*	24.00	12.25
Saint Pourçain, <i>Chambre d'Edouard</i> , Grosbot Barbara, 2022, Loire Valley	16.00*	17.50	9.00
Sancerre, <i>Les Pichons</i> , Paul Prieur, 2020, Loire Valley	22.00*	24.50	12.50
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Little Trouble Wine Co., <i>Tiny Horse Blend</i> , 2021, North Coast	18.25*	19.75	10.00
-GEEK ALERT: only 3 day maceration of the fruit = a glou glou wine from all the kids from Dime Sqaure			
Joseph Swan Vineyards, <i>Saralee's Vineyard</i> , 2019, Russian River Valley	24.00*	28.00	14.25
-GEEK ALERT: 80% destemmed + 20% whole-cluster fruit / grapes grown on sand & gravel loam			
-if you really want to GEEK OUT, deep dive into where Joseph Swan might have sourced some of his vines that he planted in 1969			
Talley Vineyards, <i>Estate</i> , 2022, San Luis Obispo	25.00*	27.00	13.75
-GEEK ALERT: 86% destemmed + 14% whole-cluster fruit / grapes grown on clay & loam			
Laberinto, <i>Cenizas</i> , 2023, Maule Valley	16.25*	17.75	9.00
-GEEK ALERT: 80% destemmed + 20% whole-cluster fruit / grapes grown on volcanic soil			
Ben Haines, 2023, Yarra Valley	20.00*	22.00	11.25
-GEEK ALERT: 50% destemmed + 50% whole-cluster fruit / grapes grown on loam + clay + granite			
*Flight of Three Tastes of the above Pinot Noirs... we select them			35.00
*Flight of Five Tastes of the above Pinot Noirs... we definitely select them			55.00
PiNOT NOiR FOR YOUR SENSUAL PLEASURE: yes, i mean the "p" spot			
Aloxe-Corton, <i>1er Cru Les Fournières</i> , Antonin Guyon, 2012, Côte de Beaune	25.00*	30.00	15.25
*unfortunately, this wine cannot be included in the yummy flights of Pinot			

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HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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PAÍS... the grape to remind you that Chile is the wine promised land

<i>Pipeño</i> , Louis-Antoine Luyt, 2022, Maule	10.75*	12.00	6.25
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- 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.



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, 2021, 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**
HOURLY* **6oz.** **3oz.**

CARMENERE... what was lost, now is found

Carmenere (100% carmenere...maybe), *Alto de Piedras**, De Martino, 2018, 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
- the winemaker in 2018 was Marcelo Retamal, who is the Steve Albini of winemakers (listen to Nirvana's *In Utero* to understand)
- SPECIAL NOTE: as you read the history of the grape below, please acknowledge that the first official *official* Carmenere was sourced from the Alto de Piedras vineyard...so you are drinking history right now!

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

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



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

The Facts:

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

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

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

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

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

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

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

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

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

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

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

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

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

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Mission, Somers, Monte Rio Cellars, 2023, Lodi	14.50*	16.00	8.25
<ul style="list-style-type: none"> -100% mission...which is the same grape as the país of Chile...both descending from the listan prieto grape of Spain...THIS IS O.G. stuff -the grapes are grown in the Somers Vineyard -100% whole-cluster maceration for 10 days in concrete, then pressed into concrete and stainless steel to complete a 7-day fermentation / aged 6 months in old oak -Monte Rio Cellars is Patrick Cappiello (the dude pictured above) / he was a highly awarded & regarded somm in NYC before recognizing the insanity of our industry and moving west to then jump headlong into the even greater insanity of winemaking / Patrick learned his craft at the side of Pax Mahle 			
Grenache, Hofer Vineyard, A Tribute to Grace, 2022, Cucamonga Valley	21.00*	24.00	12.25
<ul style="list-style-type: none"> -100% grenache, from an old, dry-farmed sandy vineyard in Rancho Cucamonga, planted in 1919 (apparently, at its peak of productivity, the vineyard was 965 acres...it now is only 5 acres in size) / the grapes were 100% de-stemmed before a 9-day fermentation, with daily punchdowns, followed by 11 months ageing in neutral French oak -A Tribute to Grace is Angela Osborne, a Kiwi who moved to California in 2006 solely to craft yummy wines from grenache grapes 			
Valdiguí, Violet Sky, Emme Wines, 2023, Mendocino	21.00*	22.50	11.50
<ul style="list-style-type: none"> -100% valdiguí, from the Ricetti Vineyard, in Redwood Valley -Rosalind Reynolds is Emme Wines...she is from Philadelphia / she was on a medical school track / she said f*#k it, after working a summer internship at Gallo Winery in Modesto...she got to still play with biology but then make some yummy juice (and her mother told her she didn't have a "bedside manner" so truly taking care of people might have been an emotional stretch) -this wine is a result of the 2023 growing season which was cold, and therefore long, and the grapes were not gaining sugar quickly / Rosalind decided to harvest at 19° brix, which resulted in a finished wine of 10° alcohol / the grapes were partially foot-crushed, then whole-cluster fermented for one week, following by ageing 5 months in neutral oak / zero SO2 was added 			
Cabernet Pfeffer, Siletto Vineyard, Donkey & Goat, 2022, San Benito	23.00*	24.50	12.50
<ul style="list-style-type: none"> -100% cabernet Pfeffer...so, this is NOT cabernet sauvignon (nor related to it) / it is apparently an ancient grape from the Bordeaux region, where it was called "mourtaou" / it was apparently brought to California by William Pfeffer in the late 19th century and planted in San Benito Valley -the grapes are from the <i>Siletto Vineyard</i>, which was planted in 1992 / fermentation was in concrete vat and last 9 days, with 20% whole-cluster grapes and foot-treading / the wine was aged for 7 months in neutral oak -Donkey & Goat was created in 2003 by Tracey & Jared Brandt BUT it was really in 2004 when they became natural wine pioneers in CA. 			
Red Table Wine, Sandlands*, 2022, Lodi	19.00*	21.00	10.75
<ul style="list-style-type: none"> -1/3 cinsault, from the Bechtold Vineyard, planted in 1886, by Joseph Spenker -1/3 carignane, from the Spenker Vineyard, planted in 1900, by Joseph Spenker -1/3 zinfandel, from the Kirschenmann Vineyard, planted in 1915, by the Kirschenmann family -Sandlands is Tegan Passalacqua. And Tegan is to the preservation of super old vine vineyards in California as J.P. Getty was to the collecting of art and staging it in California...just a lot nicer 			

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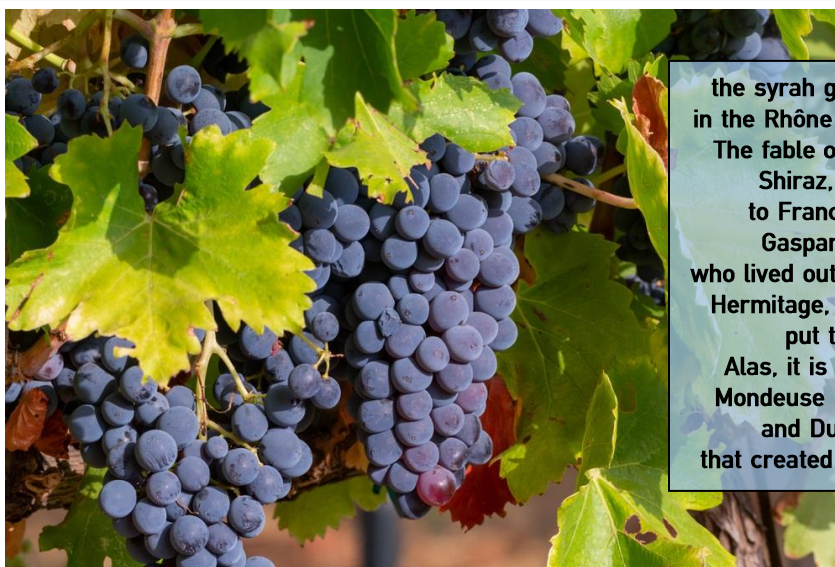
	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Beaujolais Vieilles Vignes, <i>L'Ancien</i> , Terres Dorees, 2022	15.25*	16.00	8.25
<ul style="list-style-type: none"> -100% gamay, from the oldest vines on the property (roughly 40-60 years of age) -the vineyards are located in the southern part of Beaujolais -the soils are composed of sand, clay, and a golden limestone interspersed with iron -the grapes are de-stemmed, fermented and aged in concrete vats 			
Morgon, <i>Corcelette</i> , Louis Claude Desvignes, 2023	18.75*	21.00	10.75
<ul style="list-style-type: none"> -100% gamay, from 50-year-old vines -the soils are composed of sandy pink granite -the grapes are 80% de-stemmed, followed by partial carbonic fermentation in concrete vat, with a maceration of 14 days / the wine is then aged in concrete for 7 months 			

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



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

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



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

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



THE TUSCAN WINE THAT SAVED YOUR GRANDPARENT'S MARRIAGE

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Chianti Colli Senesi*, Torre alle Tolve, 2022, Tuscany	13.50*	15.00	7.75
- 100% sangiovese			
- fermentation lasted 30 days...only a shepherd would do that / followed by 12 months ageing in cement			
Chianti Colli Senesi Riserva*, Torre alle Tolve, 2020, Tuscany	18.25*	20.00	10.25
- 100% sangiovese, from the estate's oldest vines, planted in 1993 (the same year that Nirvana released "In Utero", a masterpiece produced by the almighty Steve Albini, whose abrasive but pure sound and lack of adornment mirror the seriousness of this wine)			
- fermentation lasted 30 days (15 days longer than it took to record "In Utero") / followed by 16-18 months of ageing, first in cement vat, followed by a 1000L chestnut vat			

*NOTE: there are 8 zones in which Chianti is produced. The most famous is Chianti Classico...say hello to my little black rooster! Please do not mistake fame for quality, for...in Italiano, *classico* is just an historical reference. These wines come from the hills surrounding the magnificent town of Siena. In general...I am not a fan of absolutes...Siena produces a lighter style of sangiovese. Let's see if that is the fact.

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

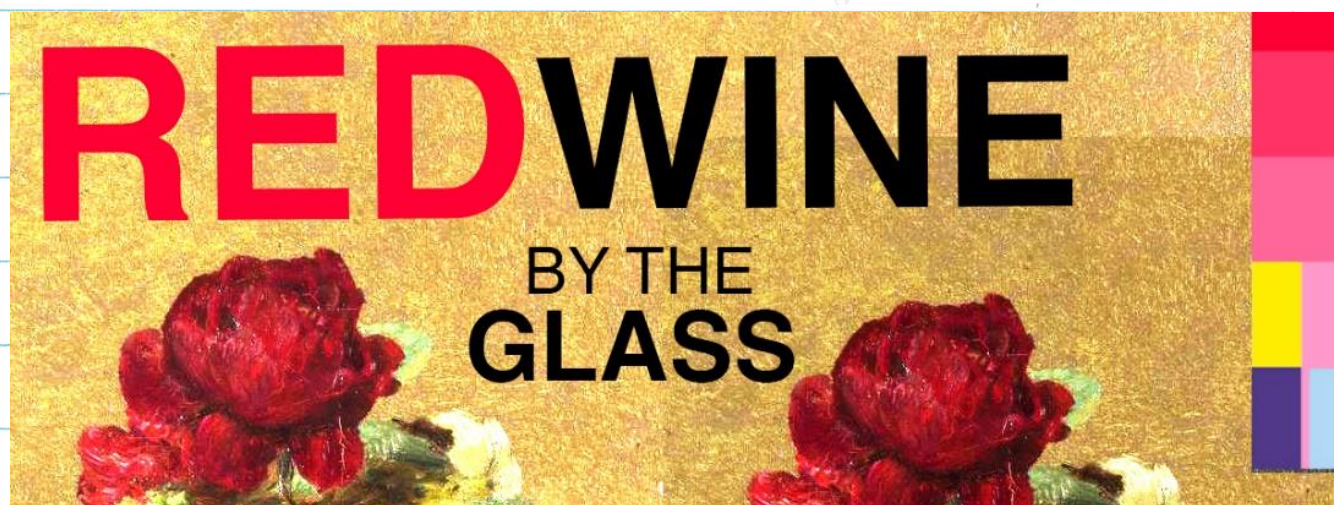
A Piece of Italian Wine-crafting Lore, a Recipe for Sangiovese Superstardom:

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

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

Chianti was once viewed as a grande vino (as evidenced by the recipe above, crafted by the Iron Baron over 150 years ago, his formula of 7-8 parts Sangiovese and 2-3 parts Canaiolo results in a damn good structured wine). It was then viewed as a requisite part of a red sauce-centric meal with "O Solo Mio" playing on the sound system. So, what happened to this blueprint for success, drawn up over 170 years ago? EVERYTHING (...it is Italy afterall)! From roughly 1870 to 1960, root louses to World Wars to fungal diseases to financial disasters to societal implosions rocked the Oenotrian landscape. A renewed faith by winemakers in their abilities only began to surface in the 1970s, led by the noble hand of Piero Antinori (his Tignanello is the grape juice revolutionary wine dreams are made of). This faith and its accompanying search for Sangiovese truth has resulted in the renaissance of Chianti, the wine. Today, Chianti is a benchmark for red wine making in Italy; so much so the mythical fiasco is a collector's item. Even the Iron Baron himself would have to acknowledge that Chianti, the land, finally has an appropriate partner to mirror its beauty.

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
Chinon, <i>Le Chene Vert</i> , de la Haute Olive, 2022, Loire Valley -100% cabernet franc	15.25*	17.00	8.75
Trousseau (100% trousseau), Philippe Vandelle, 2023, Jura	16.50*	18.00	9.25
Poulsard (100% poulsard), Jean-Louis Tissot, 2023, Arbois	18.00*	19.50	10.00
Côtes du Rhône, <i>La Gerbaude</i> , Domaine Alary, 2022, South Rhône -50% grenache, 35% syrah, 15% carignan – 20 year old vines, grown on the stony soils around the village of Cairanne -think about this property and its wine another way...please watch <i>Kami no Shizuku...Drops of God</i> ...and imagine yourself in the Rhône Valley with Camille Léger and Issei Tomine, visiting the estate where Camille's father taught her about wine. Dare I say it...and I am daring...Alary is that estate and its owners are as obsessive as the vigneron depicted in the movie (Please note the actual domaine where the movie was filmed is Château de Beaucastel).	13.50*	15.00	7.75
Châteauneuf-du-Pape, Moulin-Tacussel, 2000, Rhône Valley --ALERT-- -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 1 st 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!	22.50*	25.00	12.75
Ruchè di Castagnole Monferrato (100% ruchè), <i>Monterosso</i> , Crotin, 2021, Piedmont	15.50*	17.50	9.00
Freisa di Chieri (100% freisa), <i>Surpreisa</i> , Balbiano, 2023, Piedmont	15.75*	17.25	8.75
Dogliani (100% dolcetto), Francesco Versio, 2023, Piedmont	17.75*	19.25	9.75
<i>Cala Niuru</i> (75% frappato, 25% nero d'avola), Mortellito, 2023, Sicily	17.50*	19.00	9.75
Cebreros (100% garnacha), <i>Paso de Cebra</i> , Ruben Diaz, 2022, Sierra de Gredos	15.75*	17.50	9.00
<i>Telescópico</i> , Frontonio, 2022, Aragón TRANSCENDENT ALERT-- -46% garnacha, 28% garnacha peluda, 24% mazuela, 2% macabeo -grown at 1800' / planted on slate & clay, limestone / fermentation & maceration in cement tanks, for 5 weeks / aged 12-14 months in foudres	17.25*	19.00	9.75
<i>Viña Tondonia Reserva</i> , R. López de Heredia Viña Tondonia, 2012, Rioja -70% tempranillo, 20% garnacha, 10% graciano & mazuelo -the Tondonia vineyard is the foundational parcel of the López de Heredia estate (which was established in 1877). The vineyard is 100 hectares in size and is composed of alluvial clay with a high proportion of limestone, it is located on the right bank of the Ebro River and mimics the curvature of a shell carved out of the terrain...even for a new wine lover, you would see this vineyard and proclaim something great must emanate from here. -the grapes ferment in old wooden vats, crafted by Noah before the flood, the wine is then aged in old American oak for 6 years	26.00*	30.00	15.25
Tacoronte Acentejo (100% listán negro), Ocampo, 2022, Tenerife	22.50*	25.00	12.75

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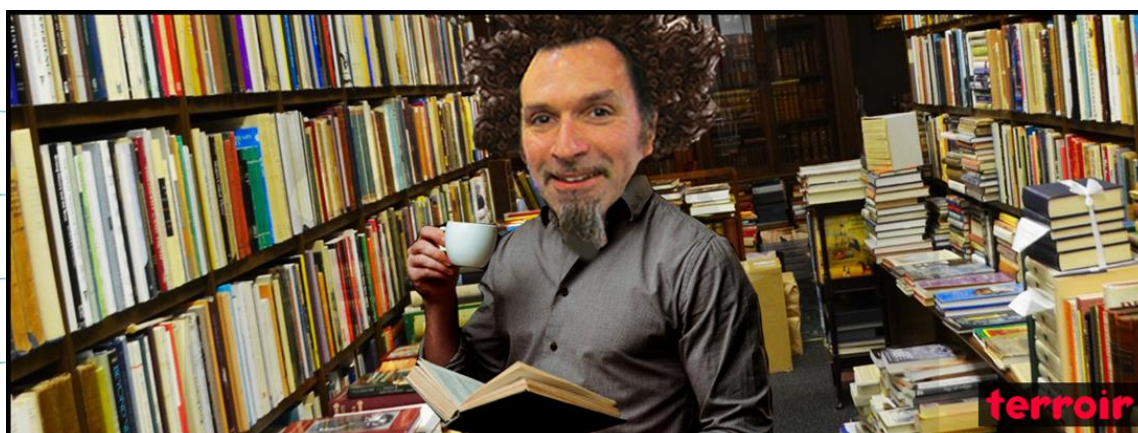


HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

MORE RED & PURPLE & STRANGE GRAPES

Nativas (100% castelão), Manuel Francisco Ramilo, 2022, Lisbon	16.25*	18.00	9.25
-the grapes were fermented in an old school lagar for 7 days, where they were foot-trodden...please be wary of toe nail clippings			
IV, Chão de Sal, NV, Azores --ILLEGAL WINE ALERT--	20.25*	22.00	11.25
-the principal grapes are: verdelho, arinto do acores + isabella*			
-the grapes are grown together, in an old vine vineyard, on the southern coast of Pico, and then harvested together and fermented together, in stainless steel / the maceration is super short, to preserve aromatics rather than texture			
-Chão de Sal translates as "Soil of Salt" because the Atlantic Ocean seemingly washes over these vines			
*the inclusion of the isabella grape is what makes this wine illegal; it is a non-vinifera hybrid and the E.U. forbids the growing of these grapes...at least until now; as America proved to be the source of the problem AND the cure of phylloxera 160 years ago in Europe, the future of fine wine in Europa might just include these American grapes that are anathema to many a European winegrower			
Trollinger, Alte Reben, Schnaitmann, 2022, Württemberg --SERVED CHILLED--	18.75*	20.50	10.50
-100% trollinger			
Acheron (100% kolliniatiko), Markogianni, 2022, Ilia	16.50*	18.00	9.25
Limniona, Andreas Kontozisis, 2018, Thessaly	18.00*	19.50	10.00
-100% limniona, grown in the Agrafo Mountain Range (during the 400-year Ottoman rule of Greece, this was the only área that remained autonomous...this degree of independance remains as fierce today as it did then)			
-maceration & fermentation last 25 days, in stainless Steel / aged for 6 months in that stainless steel vessel / no added sulphur			
Kadarka (100% kadarka), Heimann & Fiai, 2022, Szekszárd --SERVED CHILLED--	18.25*	19.75	10.00
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			
Shiraz + Viognier, The Laughing Magpie, d'Arenberg, 2017, McLaren Vale	18.25*	20.00	10.25
-94% syrah + 6% viognier,			
-co-fermented AND foot-treaded 2/3 of the way through (watch out for toe-nail clippings), then basket-pressed and aged in French & American oak for 10 months			
-apparently, the native Australian bird, the Kookaburra, has a more distinctive laugh than Fran Drescher. But I digress. The Osborn family, the folks behind d'Arenberg, own 2 of these birds as pets and address them as the laughing magpies			
Syrah, N° 2, Place of Changing Winds, 2021, Heathcote	19.25*	20.50	10.50
-the soils are a red dirt composed of eroded basalt over limestone, with smatterings of greenstone and jasper...this terroir provides grip and bite and crunch and length and purity and whispers of goth hair spray to the wine			
-fermented with 60% whole clusters, aged in Stockinger barrels (all the cool kids are using these) and concrete vats			

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



terroir wine books* for sale

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

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

by Pedro Parra

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

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

by Pascaline Lepeltier

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

Wine Simple - \$26.00

by Aldo Sohm & Christine Muhlke

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

Cork Dork - \$15.00

by Bianca Bosker

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

The New French Wine - \$99.00

by Jon Bonné

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

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

by Hugh Johnson & Jancis Robinson

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

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

The Book of Sherry Wines - \$38.00

by César Saldaña

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

Champagne - \$66.00

by Peter Liem

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

The Sommelier's Atlas of Taste - \$32.00

by Rajat Parr & Jordan Mackay

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

The South America Wine Guide - \$48.00

by Amanda Barnes & Amigos

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

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

by Joe Campanale & Joshua David Stein

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

The New California Wine - \$29.00

by Jon Bonné

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