

terroir

MANIFESTO



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

man·i·fes·to | \ ,ma-nə-'fe-(,)stō

plural manifestos or manifestoes

Definition of *manifesto*

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

Manifesto Has Latin Roots

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

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



**HAPPY
HOUR***

**After
6:00pm**

VERMOUTH 3oz. pour ... these aromatized wines do cure all evils

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

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 3oz. pour ... 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

Aperitivo, Cappeletti, Italy (Alto Adige) --17° 9.00* 12.00

-traditional carmine-red, spritz-worthy aperitif wine. Aperol's big bad older sister. ***locals call it "specialino"

Grand Quinquina, Byrrh, France (Roussillon) --18° 8.00* 10.00

-utilizing a boat-load of quinine / alcohol is a mistelle

SPRITZERS... these are just evil-y good

Midday Spritz – Caffo Mezzodi Aperitivo + Prosecco + Soda 12.00* 14.00

Porto Penicillin – White Port + Tonic 12.00* 14.00

Dead Weather – Rainwater Madeira + Sprite + Angostura Bitters + Lemon Juice 12.00* 14.00

Rosso Estivo – Cabernet Sauvignon + Tonic 12.00* 14.00

Victor Hugo – Elderflower Liqueur + Prosecco + Soda 12.00* 14.00

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**HAPPY
HOUR***
6oz. pour

**After
6:00pm**
6oz. pour

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

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

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

Curious Elixir #2 <i>Spicy Margarita</i> (pineapple, ginger, ancho chili, damiana, lime) – New York	14.00
Curious Elixir #4 <i>Sicilian Spritz</i> (ginseng, blood orange, turmeric rhubarb root, holy basil) – New York	14.00
Curious Elixir #7 <i>Champagne Spritz</i> (chardonnay grapes, elderflower, jasmine green tea, lavender) – New York	14.00
-French 75 meets Hugo Spritz. the perfect combination you didn't know you needed.	
Ghia Spritz (sparkling wine, orange) – TriBeCa	15.00

NEAR BEER... 0.5% alcohol or less

Athletic Brewing Golden, <i>Upside Dawn</i> – Connecticut (0.5°)	8.00 12oz.
Athletic Brewing IPA, <i>Run Wild</i> – Connecticut (0.5°)	8.00 12oz.
Sierra Nevada Hazy IPA, <i>Trail Pass</i> – California (0.5°)	8.00 12oz.

LOW-ALCOHOL

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

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT			
Best's, 2024, Great Western	16.00*	17.50	9.00
Trocken, <i>Schieferkristall</i> , Karthäuserhof, 2021, Ruwer	24.00*	26.50	13.50
Giovanni Almondo, <i>Sassi e Sabbia</i> , 2025, Piedmont	18.00*	19.50	10.00
Tatomer, <i>Vandenberg</i> , 2023, Santa Barbara	16.25*	17.75	9.00
Stagård, <i>Steiner Hund</i> , 2020, Kremstal	19.75*	23.00	11.75
Wild Arc Farm, <i>Clos de Cochon</i> , 2024, Cayuga Lake	15.50*	17.00	8.75
Cave De Ribeauvillé, <i>Grand Cru Osterberg</i> , 2020, Alsace	20.00	22.00	11.25
Stift Goettweig, <i>Silberbichel</i> , 2013, Kremstal	21.25*	23.25	11.75
Moya Meaker, 2023, Elgin	22.00*	24.00	12.25
Trocken, <i>Hallgarten "Alte Reben,"</i> P.J. Kühn, 2023, Rheingau	19.50*	21.00	10.75
Trocken, <i>Bingerbrücker Abtei "1937" Rupertsberg</i> , Kruger Rumpf, 2023, Nahe	24.00*	28.00	14.25
Bründlmayer, <i>Ried Heiligenstein</i> , 2023, Kamptal	23.00*	26.00	12.75
Salomon Undhof, <i>von den Terrassen</i> , 2024, Kremstal	17.00*	18.50	9.50
QbA, <i>pur Mineral</i> , Fürst, 2024, Franken	17.50*	19.00	9.75
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
Trocken, <i>Schloss Fürstenberger</i> , Ratzenberger, 2019, Mittelrhein	21.00*	23.50	12.00
Smaragd, <i>1000 Eimerberg</i> , Lagler, 2024, Wachau	22.25*	24.75	12.50

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

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

-the Atacama Desert is an oasis in comparison

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

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

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

Also note: we can measure sugar in wine so the General AND Manager can actually state:

THIS WINE AIN'T SWEET, DAMMIT!

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SUMMER OF RIESLING MERCHANDISE STORE

the *VIK edition*. * Summer of Riesling 2026 t-shirt \$36.00

-this is the 2026 edition, crafted in southern Massachusetts, by a new condiment king (Jared) and his stepfather, who aspire to get out of the t-shirt business but keep getting sucked back in by the heavy-handed General AND Manager and his partner in comic arms, Steven Solo...this is a pretty damn good shirt.

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 evergreen 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 evergreen t-shirt \$38.00

-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 VIKTORIA ROMANIA,

a graduate of the Bloomsburg University of Pennsylvania, with a BFA in graphic design. Viktoria came into our world against her better judgment, convinced by the ever-convincing Steven Solomon that a colab with **terroir** is just as profound as a cooking stage with August Escoffier. VIK dove deep into order & emotion...and the balance of the two (very evocative of Riesling). She crafted physical paintings and then added graphic elements...the traditional and the modern (potentially evocative of Riesling). Each image is bright, expressive and kinetic. Each regional image explores culture and history and possible flavor profiles (my flavor profile is a menthol cigarette, in a goth club, wrapped in a string of pearls).

Ultimately, this is a production of VIKTORIA., with a minor assist from **terroir**.

And we are honoured to have her in our world, if only for a summer...of Riesling.



AND NOW IS THE TIME TO:

- craft a love letter to Riesling...and yes, it is best crafted on an Olivetti "Lettera 32"
- assemble your crew and rent a rowboat...and then leisurely journey along the Mosel River of Germany...the majestic hillsides and glorious wines will stagger you
- pretend you are a 14-year-old Mozart listening to Gregorio Allegri's "Miserere" for the first time
- purchase your New York Knicks Funko Championship 5-pack
- learn to make a flammekueche so you that your trip to Alsace will be filled with yummy wines and really yummy foodstuffs
- investigate whether Vhagar & Caraxes are fueled by Riesling grown on the slopes of Dragonstone
- dust off your copy of Martin Luther's 95 Theses and nail it to your front door
(pay particular attention to thesis 67)
- call Mom and tell her you love her...and would love her even more if she got a Riesling tattoo
- plan a cruise along the East River of NYC, on Tuesday, July 21st...
- YES - the Summer of Riesling Cruise 2026 - **WAIT, we just did this...and it was awesome!**
- say a prayer to all the soccer gods that Coach Poch can craft an American journey to the World Cup final on July 19th
- book a table at Smithereens in the East Village of NYC and order the *buckwheat pancake with smoked bluefish*
- plan a visit to the Patagonian region of Chile...it is the new Riesling promised land
- follow the *germanbreadcutter* on Instagram...he is to the cutting of bread as the General AND Manager is to the counting of bottles on inventory day
- convince founders Mike & Chris of Tombolo to create a line of Riesling-centric activewear
- re-up your supply of Philz Coffee *Jacob's Wonderbar*... there are going to be many late nights at the Goethe-Institut
- ponder this: is "Doritos Nacho Cheese" the perfect Riesling snack
- finally learn to drive a Zamboni...the greatest creation of humankind in the past 124 years

INFO NOTES:

WHAT IS THE SUMMER OF RIESLING:

a love affair of the Riesling grape, in technicolor (no AI manipulations)

HOW LONG DOES IT LAST: the entire 94 days of the summer of 2026,

beginning officially on Sunday, June 21st, at 4:24am, and ending on Tuesday, September 22nd, at 8:05pm.

WHERE DOES THE SUMMER OF RIESLING HAPPEN: everywhere you are

**We very much look forward to celebrating
the Summer of Riesling 2026 with you.**

MOSEL

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

mons caldus...the hot mountain...very worthy of your attention

Kabinett, Bremmer Calmont, Franzen, 2025, Mosel	22.00*	25.00	12.75
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- ÜBER NOTE: the *Calmont* vineyard, in the town of Bremm, is the steepest vineyard in Europe
- ÜBER NOTE REPEATED FOR EMPHASIS: the *Calmont* vineyard, in the town of Bremm, is the steepest vineyard in Europe
- it is impossible to gage the degree of slope unless you attempt to walk up the damn thing. Perchance you are a skier, then you know that a GREEN slope is 25° / a BLUE slope is 35° / a BLACK slope is 45° / a DBL BLACK slope is 55°...and this is steeper
- why anyone chooses to work this land is beyond our comprehension...every moment of work is HARD
- the vineyard is composed of Devonian blue slate / it is 33 ht in size, rising to 1000' above the Mosel River

****unfortunately, this riesling is not part of the Flights... mom just said "no"**



a sheer face of hard rock – the Celtic name is *kaL*
 Easy to understand why so many children of so many winemaking parents said "hell no" when asked to take over the family's vineyards but..."yes, please, to a desk job in Frankfurt." And a message to all the Burgundian vigneron who believe they are engaged in heroic viticulture... "you know nothin' Jon Snow!"

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AUSTRIAN RIESLING

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

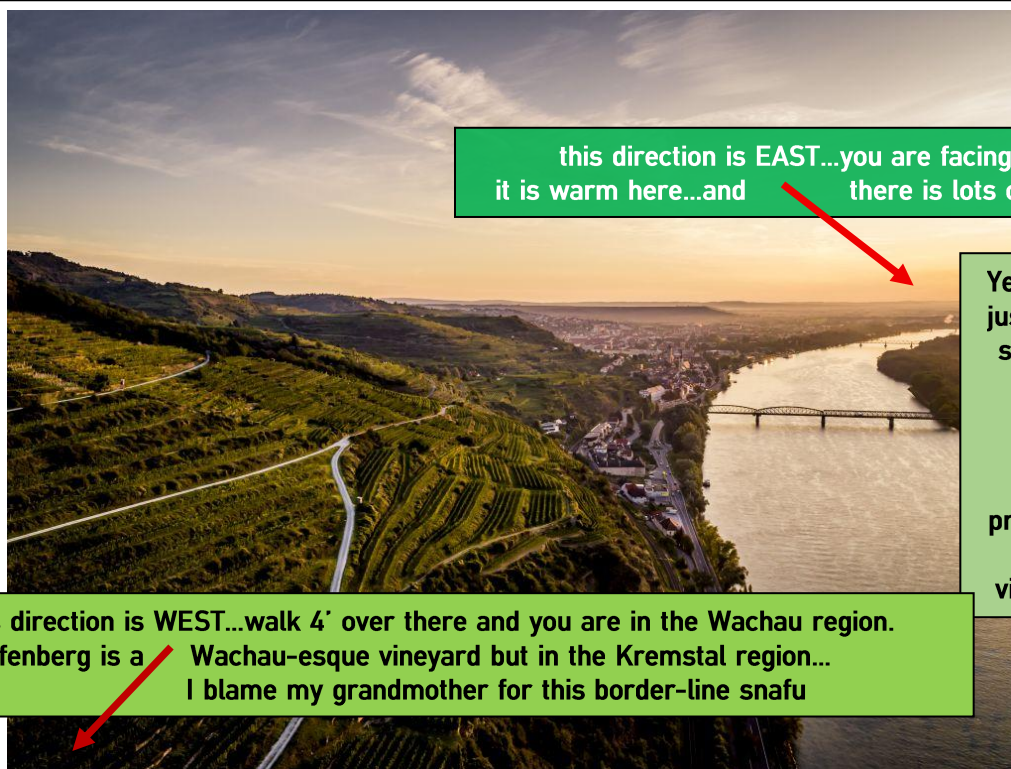
mons clericorum... the hill of the clergy... you can feel god's touch

Pichler-Krutzler, Ried Pfaffenberg, 2022, Kremstal

24.50* 26.00 13.25

- the Pfaffenberg vineyard is composed of gñöhler gneiss and mica schist (similar to slate but just more metamorphic)
- it is a terraced vineyard because it must be / it has a south-eastern orientation because it likes the sun
- the grapes are whole-cluster pressed
- fermented in stainless steel tanks then aged 6 months in stainless steel with lots of lees stirring

****unfortunately, this riesling is not part of the Flights... mom continues to say "no"**



this direction is EAST...you are facing the Pannonian Plain...
it is warm here...and there is lots of good schnitzel over there

Yes, this is the Danube River just below us...I once tried to swim across it and I ended up in the Black Sea...
it was my Germanic lazy river ride.
Most importantly, the proximity to the water keeps the temperature in this vineyard on the cooler side.

this direction is WEST...walk 4' over there and you are in the Wachau region.
The Pfaffenberg is a Wachau-esque vineyard but in the Kremstal region...
I blame my grandmother for this border-line snafu

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WORLD RIESLING

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

the Alpha Centauri of the Riesling world

Casa Silva, *Futrano Vineyard*, 2024, Austral

21.00* 23.00 11.75

- grown on volcanic soils...we are super duper close to the Andes Mountains and to the bottom (OR TOP) of the world
- the average maximum temperature during the growing season is 65.3°F...which is insanely low...no clue how these grapes actually ripen (a stupid statement, in retrospect, as grapes ripen due to photosynthesis, not high temperatures)
- the grapes are harvested into small buckets and then transported to the winery via condor
- fermented in stainless steel tanks / followed by 60 days of lees stirring by ghosts of the OG Mapuche
- the total acidity in the wine is 4.9 grams per litre but it also has 3.3 pH, which means that its acidity is as blazing as a summer day in the Atacama

Somewhere on the shores of this lake, the Ranco Lake, is the Futrano Vineyard. Apparently, it is guarded by the Lady of the Lake and She extracts a hefty toll to visit said vineyard...
one must: sing a song by Victor Jara / recite two poems by Pablo Neruda /
cook three empanadas de pino / name your favorite color.



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AMERiCA...the home of the Riesling grape

23.00*	25.00	12.75
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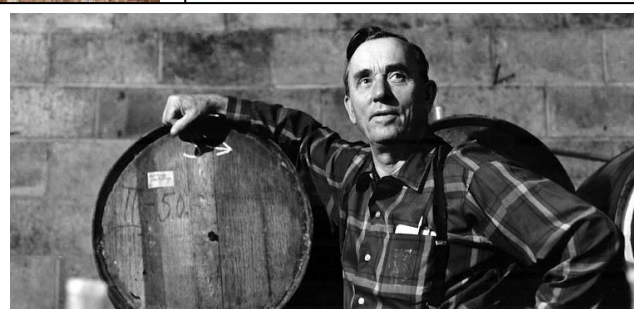
-the vineyard is named after Eugenia Battle Frank, the wife of Konstantin...she encouraged Frank to complete his degree in agriculture and oversaw hospitality at the Keuka Lake winery as Konstantin was crafting his revolutionary wines

23.00* 25.00 12.75

-the vineyard is named after Margrit Hildegard Frank, daughter-in-law of Konstantin. With her husband, Willy, they created Chateau Frank in the Finger Lakes, a dedicated sparkling wine winery. She was a lady of warmth and hospitality...as seen through her eponymous wine

22.50

a chionophile really really really loves this!



the first result was a Johannisberg Riesling TBA created in 1962.

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RIESLING

the birthplace of the Riesling grape... wirklich, absolut und ganz gewiss

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Kabinett, Rotlack Schloss Johannisberg, 2023, Rheingau	23.00*	25.00	12.75
-100% riesling (of course), planted by the Benedictines (of course), in 1720 AD (of course) -grown on the classic Taunus quartzite, with an overlay of loam and loess -harvested in mid-September, fermented in stainless steel, left on the lees for 5 months -Total Acidity: 8.6 grams per litre / Residual Sugar: 23.8 grams per litre / Alcohol: 11° / Voltage: 110			
Spätlese, Grünlack , Schloss Johannisberg, 2023, Rheingau	26.00*	30.00	15.25
-100% riesling (of course), planted by the Benedictines (of course), in 1720 AD (of course) -grown on the classic Taunus quartzite, with an overlay of loam and loess -harvested in mid-September, fermented in stainless steel, left on the lees for 5 months -Total Acidity: 8.6 grams per litre / Residual Sugar: 76.2 grams per litre / Alcohol: 8.5° / Voltage: 220			
*Flight of Two Tastes of the above foundational Rieslings			26.00

The first Benedictine monastery was built on Bishop's Hill in 1100AD (in 1130AD, the name of the village, hill and monastery were changed to Johannisberg, to honor St. John the Baptist.

The grapes for the **KABINETT** are harvested here

The grapes for the **SPÄTLESE** are harvested here

I once raced Usain Bolt up this hillside... of course, I was the victor as I was motivated by the fuder of Riesling at the finish line.

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Who needs a glass of Riesling?

Giovanni Vincenzo Infantino needs a glass of Riesling.

Why?

BECAUSE Gianni has just overseen the greatest World Cup ever...yes, 104 games of pure joy
(unless you are Breel Embolo of Switzerland OR Omar Artan of Somalia OR the travel co-ordinator of the Iranian National Team)
that truly brought fandom in America to a new level of fanaticism
(unless you are a N.Y. Knicks fan and we salute you always!).

BECAUSE Gianni's F.I.F.A. script writers brought the Algerian team to Lawrence, Kansas...
and those Jayhawks have never had as much fun as they did supporting the Fennecks.

BECAUSE Gianni is exhausted...travelling to two games a day (for a total of 41 games),
across three countries (aka, North America), onboard your Qatar Airlines-owned Gulfstream G650ER.

BECAUSE Gianni penned a 15-page rant / treatise on Instagram.
Apparently, 39% of Americans identify themselves as "content creators*" so Gianni is not alone in his posting.
At least those "content creators*" created something, though...
as opposed to Gianni who is acting like he created football and, therefore, holds absolute sway over it.

BECAUSE Gianni still cannot get us to call the game football rather than soccer.

BECAUSE Gianni has been asked to appear before the House Judiciary Committee...
this could be as tasty a hearing as Dee Snyder testifying
before the Senate Commerce, Science, and Transportation Committee on September 19, 1985.

BECAUSE Gianni is going to sell the soul of football to Thrive Capital*
(to anyone at Thrive Capital, please know that terroir is willing to sell the soul of wine for \$10 billion...please talk to the General AND Manager).
*okay, so by the time you read this, the plan to sell the soul of football has been squashed by the do-gooders in the world of football...
we see you Lisa Klaveness of Norway. But...Thrive Capital, if you are still open to conversations, please call us at 212-625-9463.

Giovanni Vincenzo Infantino,
we have a mighty big glass of Riesling waiting for you.



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Denny Bini Lambrusco, NV, Emilia Romagna	13.50*	15.00	7.75
-30% lambrusco marani, 30% lambrusco salamino, 20% lambrusco maestri, 10% lambrusco grasparossa, 10% ancillotta -initial fermentation lasting 10 days, with 6 days of skin contact THEN a second fermentation in an autoclave lasting one month, followed by bottling under enough pressure to make Gianni Infantino's head explode -NOTE: if there ever was a wine to enjoy with a chuck of parm & a piece of prosciut (HELLO JERSEY!), this is it			
Case Paolin Asolo Prosecco, Col Fondo, NV, Veneto	16.00*	17.50	9.00
-a combo of 100% glera and 200% love from the most seductive vineyards on the planet -1 st fermentation in tank, 2 nd fermentation in bottle (aka, <i>metodo classico</i>) BUT without disgorgement (aka, <i>col fondo</i> "with sediment")			
Jus Naturae Pét-Nat* (100% riesling), 2023, Germany	20.25*	22.00	11.25
-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 2024 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			
Josmeyer Pét-Nat, Chante Pinot, 2023, Alsace	18.25	20.00	10.25
-a combination of gewurztraminer, muscat, pinot blanc grapes, planted on soils composed of sand and alluvial elements -the grapes are whole-cluster pressed -fermentation begins in stainless steel, with indigenous yeast -the fermenting wine is bottled with 20 grams residual sugar and it completes its journey in the bottle to dryness			
Henriet-Bazin Brut Blanc de Noirs, 2019, Montagne de Reims	30.00*	35.00	17.75
-100% meunier, grown in the single plot, La Sente au Beurre -fermentation in stainless steel, with indigenous yeast -stored in enamel vats for 9 months before ageing 4 years sur lattes -7 grams dosage			

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

- my staff threatened to lock me out of the joint because I am a luddite and / or a dinosaur
- I have been reading the wrong wine books all my life and discovered the world of wine according to Pascaline
- we are maybe, mildly hoping to attract all the cool wine kids from Brooklyn who believe that funkiness is next to godliness
- I haven't showered in 8 days
- the U.S.A. just hosted the greatest World Cup ever...it is a summer of love
- my spiritual master, DonAvon, is definitely going to harangue me with missives on his Comment Cards...and he does...and I tear them up!
- Canada is going to win the Stanley Cup...F*\$K, that already did not happen...DAMN YOU NORTH CAROLINA!!!!
- 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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We would kindly ask that the above image be your only interaction with AI within the confines of **terroir**.

We recognize its goodness (it transforms Bryce Sorem into a slugger for the San Diego Padres)
and its badness (it transform the Genral AND Manager into a fan of Arsenal F.C.).

When it comes to figuring out how to navigate the wine program at **terroir**...
a program that is purposefully confusing (blame me, the General AND Manager)...
we suggest you engage in conversation with us.

We listen, we understand, we are kind, we recognize your desire for a compelling glass of grape juice,
we are not trying to destroy the world (hello Sam Altman!) one chardonnay grape at a time.

We might not select the ideal wine the first time (hello Sam Altman & Sora!)
but by the 5th taste (I hope), you will have some yummy grape juice in your glass.

Human interaction is bestest.

AI interaction should be reserved for the Toronto Maple Leafs
trying to figure out how to win the Stanley Cup (they still can't).
or Tottenham Hotspur not getting relegated (they didn't).
or the N.Y. Mets winning their Division.



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

GREEN & YELLOW GRAPES...

Muscadet Sèvre-et-Maine Sur Lie, Comte Leloup ++, Chéreau Carré, 2019, Loire Valley	15.50*	17.00	8.75
-100% melon de bourgogne / 100-year-old vines*, grown in schist & slate / fermented in stainless steel / left 14 months on the lees -the full and proper name of this winery is: <i>Comte Leloup du Château de Chasseloir</i> (taken from a 5ha site at the entrance to the home) *these are the oldest vines in all of Muscadet...which means they remember a day when Muscadet was only known to Pascaline -NOTE: the name of the producer + wine remains the most confusing label I have ever encountered...I will try to unwind this French paradox here: the name of the family home is Château de Chasseloir (the owner of this estate in the 15th century was Comte Leloup) / the property was purchased by Bernard Chéreau in 1953 (apparently, Bernard is the one who started ageing the melon grape on the lees...crazy) / in 1960, Bernard married Edmonde Carré, owner of the Château de l'Oiselinière / suffice it to say, there is history in this land and wine			
Bouzeron (100% aligoté), La Tournelle, Domaine Dujardin, 2021, Burgundy	17.00*	19.00	9.75
-and yes, this is the only communal appellation in ALL of Burgundy where aligoté is the <i>be all and end all</i> (anywhere else, it would be labeled as "Bourgogne Aligoté"). The commune sits just south of the Côte de Beaune, in the Côte Chalonnaise. The soils are the typical limestone and marl / the vineyards generally reside on the upper slopes, facing east, southeast / the grape is actually the aligoté doré clone, which is smaller & more aromatic than the usual aligoté vert clone. Of course, we must acknowledge Aubert de Villaine, the master blaster of Burgundy who championed the creation of this appellation.			
Roussette de Savoie, Frangy "Cuvée du Pépé, Domaine Lupin, 2021, Savoie	21.25*	23.00	11.75
-100% altesse...aka, roussette			
Jurançon, Clos Guirouilh, 2016, Pyrénées Atlantique	24.00*	26.00	13.25
--ALERT: WEAR A SEATBELT-- -50% petit manseng, 50% gros manseng / harvested in successive passes, into December (aka, late harvest) -fermented in stainless steel and old oak / no ML / aged 22 months in old oak barrels -the wine has 85 grams / litre of residual sugar, which is a lot BUT it is not a sweet wine...it is a full throttle, fully fruited wine			
Nascetta (100% nascetta), Elvio Cogno, 2023, Piedmont	19.50*	21.00	10.75
-nascetta is a relatively nuova uva to our palates EXCEPT that, 150 years ago, it was considered one of the noble grapes of the Langhe. And with all due respect to Arneis, this was considered the bianco version of the almighty Nebbiolo. Alas, the first 50 years of the 20th century were not kind to Italy (yes, they did win two World Cups, in 1934 and 1938) and this grape suffered from its lack of easy and profound production. BUT, it is back baby, due to journalist Armando Gambera & Elvio Cogno.			
Isorso (100% vermentino di Sardegna), Marco Bagella, 2023, Sardinia	16.75*	18.25	9.25
-this is NOT the vermentino that you might enjoy in Liguria...this is more of a Gennaro Gattuso type of vino			
Vinho Verde (50% loureiro, 50% arinto), Azahar, Gota, 2024, Minho	13.00*	15.00	7.75
Scheurebe Spätlese, Diel, 2009, Nahe	23.00*	25.00	12.75
--ALERT: WEAR A BIG SEATBELT-- -formally known as Sämling 88 (seedling 88), it was created in Alzey, Germany, in 1916 by Dr. Georg Scheu -it was always assumed to be a Riesling X Silvaner (Dr. Scheu apparently wanted to make a better Silvaner) crossing but the good DNA folks proved that wrong in the 1990s. We now live in a world where the Scheurebe grape is a Riesling X ???? crossing...that is a shame (in Austria, the belief is that it is a Riesling X Bouquet Blanc mix...but can we really trust the Austrians after they forced the von Trapps to leave the country!)			

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



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

MORE GREEN & YELLOW GRAPES...

Malagousia (100% malagousia), <i>Microcosmos</i> , Zafeirakis, 2025, Tyrnavos*	18.00*	20.00	10.25
*these vines thrive on the slopes of Mount Olympus, which means that Zeus once enjoyed this grape juice			
Assyrtiko (100% assyrtiko), <i>Oenops</i> , 2025, Drama	17.25*	18.75	9.50
*from the DOTS family, a project focused on single varietal wine of indigenous Greek varietals.			
Artefact , <i>Artefact...a moment in wine</i> , 2023, East Devon	24.00*	27.00	13.75
-100% bacchus GF 1, harvested in October, then crushed and destemmed into four 300-litre Tuscan amphorae, spending 21 days on the skins, followed by 18 months ageing on the lees (this is a recipe for England winning the World Cup 2034!)			
-well, there is a lot to say and write here. And it will be coming soon, once the World Cup is finished AND I get to see <i>The Odyssey</i> on an actual IMAX screen. Until then, do enjoy this wholly unique grape juice, crafted in Mother England,			
by three mates: Rob Corbett, Luke Harbor & Tommy Gillard, who produced the wine at Castlewood Vineyard, within spitting distance of the Jurassic coastline			
Muscat de Kelibia , <i>Banibano</i> , Jean Touitou, 2024, Cap Bon	23.00*	25.00	12.75
-100% muscat of alexandria			
-grown on sand + calcareous sandstone + limestone, in Tunisia / maceration for 6 days / indigenous yeast ferment / no SO2 added			
Le Blanc , <i>Les Beaux Jus</i> , Vignoble de la Bauge, 2023, Eastern Townships	14.50*	16.00	8.25
-100% frontenac blanc			
-the whole-cluster bunches underwent carbonic maceration for 9 days (might be an ORANGE WINE, then), followed by fermentation in stainless steel, then aged in large concrete vats, with 6 months of lees stirring and ML			
-only 15 mg/L of sulfites added...uhmmmmmm, I guess that is important to all the homeopathic folks in Greenpoint			
Vignoles (100% vignoles), <i>Keuka Lake Vineyards</i> , 2022, Finger Lakes	15.00*	16.50	8.50
-vignoles is a hybrid variety...we do not know who the parents of this grape are...apparently, a farmer in the Finger Lakes found a basket floating in the Hudson River...it contained a vine / he planted the vine / he taught it proper viticultural practices / it now survives on its own			
Sylvanus , <i>Channing Daughters</i> , 2023, The Hamptons	17.00*	18.50	9.50
-48% muscat ottonel, 27% gewurztraminer, 20% pinot grigio, 5% pinot bianco			
Moscatel de Alejandria , <i>Tínaja</i> , Estacióm Yumbel, 2025, Secano Interior	15.00*	16.50	8.50
-100% moscatel de Alejandria			
Torontel (100% torontel), <i>Super Estrella</i> , Roberto Henriquez, 2024, Itata Valley	16.00*	17.50	9.00

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
THIS WINE IS NOT FIT FOR HUMAN CONSUMPTION			
Retsina (savatiano & roditis + Aleppo Pine), Malamatina, NV, Attica	9.00*	10.50	5.50

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

And I responded in a pique of teenage angst: why wouldn't you add pine resin to wine?! If it was good enough for the Greeks of 3000 years ago, then it was damn good enough for me! Truly, the Greeks initially used resin, not as a flavoring ingredient, but as a means to seal amphora so that the wine would not oxidize. Of course, the resin affected the taste of the wine and wine writers of the Columella status despised this flavor-profile (I think he rated the 1010BCE Retsina a *pente* on the *chilioi*-point system). Apparently, the folks in Babylon believe they were the leading lights of resinated wine, as wine jars, lined with resin, have been located in present-day Iran...we will leave it up to the historians to decide who is the winner of the Pine Wars. Once barrel making became the order of the day in 300CE, the need for using resin was passe. Needless to say, the Greeks did not forget about *their* style of wine and over all the centuries and into the present day, the production of Retsina never abated. Admittedly, the attraction of a Pine-Sol-scented wine is an acquired taste. And this attraction is generally satisfied, sitting in a taverna, staring longingly into the blue Aegean, with a bowl of taramasalata and freshly baked bread in front of you, followed by kolokythokeftedes and grilled lamb. We cannot replicate any of that at **terroir** and we apologize. BUT...our own sirens can lull you into a sense of disbelief so that you can believe that maybe, just maybe, a glass of piney wine might just be the thing that elevates your night.



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

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



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



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

GREEN & YELLOW GRAPES...

Anjou Blanc, *Les Onglés, Domaine des Grouas, 2022, Loire Valley**

25.00* 30.00 15.25

-100% chenin blanc (the child of savagnin and the half-sibling to sauvignon blanc...it was birthed somewhere in France and it is believed Joan of Arc was the mid-wife)

-Les Onglés is a southwest-facing parcel, composed of green and ochre schists, mica schists and metagreywackes (if you understand any of the previous geological words, please tell me what they actually mean!)

-vinified in demi-muids (a 600-litre oak barrel) and stainless steel

*if you are familiar with the *Les Onglés* vineyard, it is because of Stéphane Bernaudeau...he is a true craftsman...we are just pipe fitters

***Métamorphose**, Les Grouas, 2022, Loire Valley**

21.25* 23.00 11.75

-100% grolleau noir (the name of the grape is derived from *grolle*, meaning *crow*...those deep, dark black berries...)

-the vines are super old and were a massale selection / they are grown on schist and metagreywackes with quartz

-the grapes are 100% destemmed, then fermented + macerated for 4 weeks and aged for 9 months, ALL in stainless steel

*this wine is a Vin de France. Why...I have no clue. But the French are very specific about what an A.O.C. is composed of...and even the most innocuous regulation sidestep can be met with a walk of shame that would make ever Cersei bristle

***Flight of Two Tastes of the above Loire Valley wonders**

25.00



This stone building encompasses all the wine knowledge that Pauline & Lionel Hupolox bring to Grouas AND a kick-arse vinyl collection of deep, deep Depeche Mode tracks

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



the Swiss... they invented the cuckoo clock and...

Dézaley, Grand Cru "L'Arbalète," Jean et Pierre Testuz, 2018, Vaud

HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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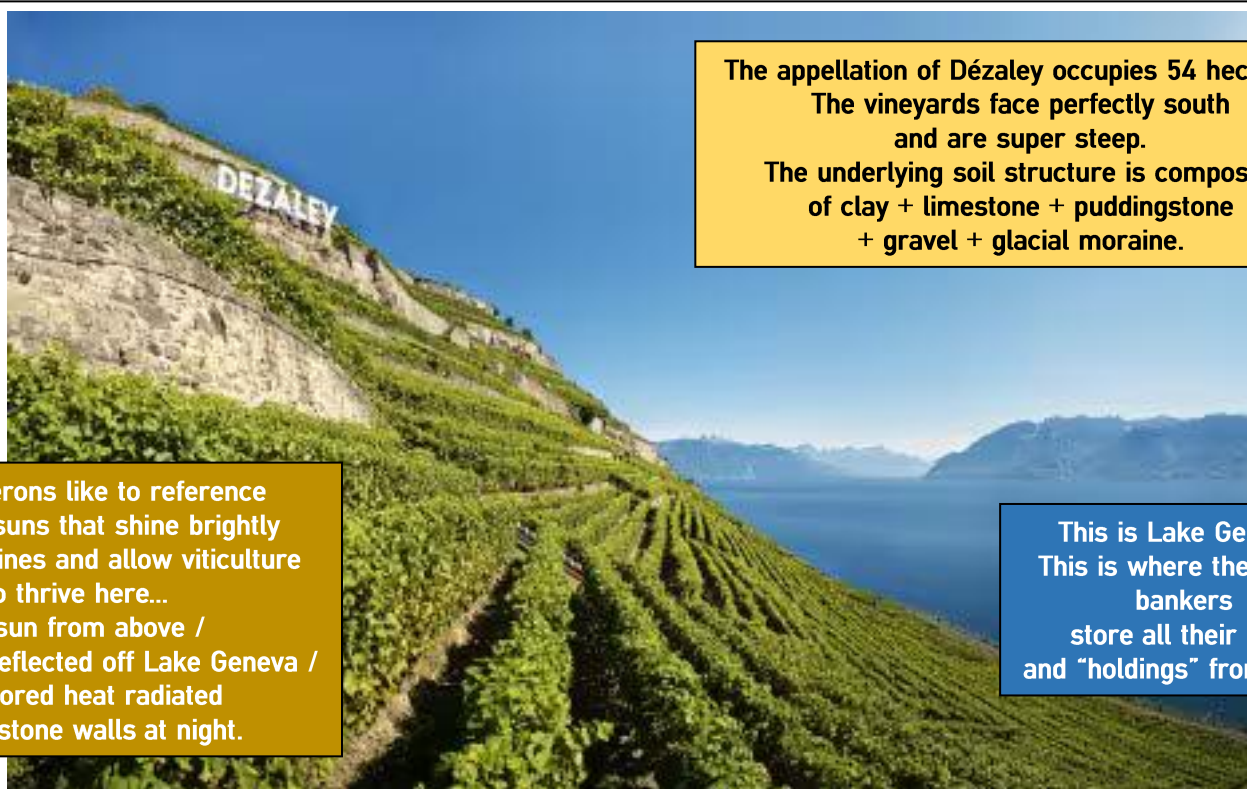
23.00*	25.00	12.75
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-100% chasselas

-the wine is fermented and aged in stainless steel

-Dézaley is one of two Grand Cru* areas in Switzerland. The other one is:

*yes, you are seeing "Grand Cru" written on the label. I guess the Swiss do not abide by the strong arm of the French wine law... and now E.U. law...reserving use of "Grand Cru" for French vin exclusively



The appellation of Dézaley occupies 54 hectares. The vineyards face perfectly south and are super steep. The underlying soil structure is composed of clay + limestone + puddingstone + gravel + glacial moraine.

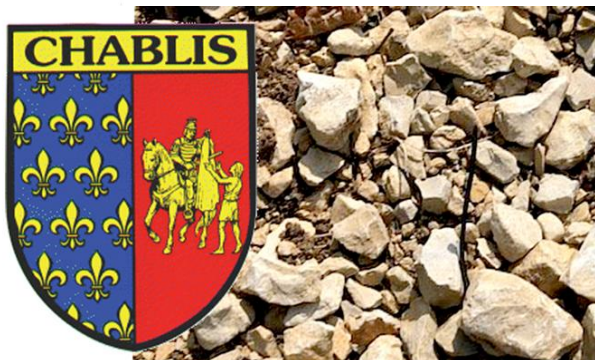
The vigneronns like to reference the three suns that shine brightly upon their vines and allow viticulture to thrive here...
the sun from above /
the sunlight reflected off Lake Geneva /
the stored heat radiated off the stone walls at night.

This is Lake Geneva. This is where the Swiss bankers store all their gold and "holdings" from WWII.

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

I
♥
KIMMERIDGIAN
SOIL

terroir



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

OH HHHH, SO THIS IS WHAT MINERALITY TASTES LIKE

Petit Chablis, Vincent Dampt, 2024, Yonne	18.25*	20.00	10.25
Chablis, Vincent Dampt, 2024, Yonne	22.25*	24.00	12.25

My Mom's Thoughts / Misgivings about CHABLIS composed on February 23rd, 1972

HISTORY

- the name comes from two Celtic words: CAB (signifying *house*) and LEYA (meaning *near the woods*)
- through the Middle Ages, important families controlled the region and not the Catholic Church (unlike Burgundy proper)
- in the late 19th Century, the region supplied a sea of wine to Paris (*aka*, every Parisian was allocated 2 bottles of Chablis a day)
- in 1945, due to a severe frost and a few military skirmishes, not a single bottle of Chablis was produced
- prosperity only returned to the region with the 1970 vintage...Richard Nixon was a big consumer / supporter of this wine

TERROIR

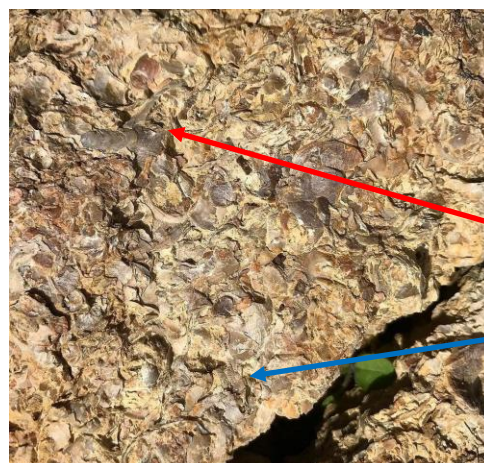
- a base of Kimmeridgean (named after Kimmeridge, a village in Dorset, England): relatively uniform, chalky marl and mealy limestone, containing many banks of seashells
- a Portlandian cap (named after the Isle of Portland in Dorset, England): limestone from the Jurassic age
- simply put, fossilized seashells abound in this terroir, especially the *Exogyra virgule*

GRAPE

- a local rarity called Beaunois (so-named due to potential origins in Beaune, Burgundy)

A.O.C. STUFF

- the appellation of Chablis was created in 1938 (it now includes Village / 18 Premier Crus / 7 Grand Crus)
 - to be a true Chablis, Kimmeridgean marl **MUST** exist beneath the Portlandian cap
 - the appellation of Petit Chablis was created in 1944 (essentially flatlands existing above the hallowed slopes of Chablis).
- Mom differentiated the two, in the Spring of 1978, this way:
Chablis is the Tony Manero of the region while Petit Chablis was the Joey / Double J / Gus / Bobby C. of the region



Alcide d'Orbigny (1802-1857)

was the proverbial s*#t when it came to all things
geology / paleontology / archaeology / anthropology / zoology
in the early 19th century.

In 1840, he published the *La Paléontologie Française*,
the masterwork of French fossils.

Wine-wise, we owe the naming of the
Portlandian cap to him, as well as the reference to
Kimmeridge for the underlying limestone.
Unfortunately, he also believed that God created 27 catastrophes
to craft the present world as we know it.
Suffice it to say, though, fans of chardonnay adore him.
and atheists burn his effigy every September 6th.

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
a GREEN & YELLOW GRAPE...named Sauvignon Blanc...what could go wrong			
Reuilly, <i>Les Fossiles</i> , Domaine de Reuilly, 2023	17.50*	19.00	9.75
-is this a poor man's Sancerre? Uhmhhh, that is what King Dagobert stated in the 7 th century			
-features sandy, gravelly terraces and chalky, limestone marl slopes			
Quincy, <i>Domaine Trotereau</i> , 2023	24.00*	26.00	13.25
-this was the first official A.O.C. in the Loire Valley, in 1936...back when things mattered in the Loire Valley			
-sandy and gravelly topsoil over limestone & clay			
Menetou-Salon, <i>Vignes de Ratier</i> , Domaine Pellé, 2024	21.25*	23.00	11.75
-apparently, there is a house in Menetou-Salon...the Château of Menetou-Salon...my mom vacations there every July			
-focuses on the the almighty Kimmeridgian marl bedrock that makes Chablis so damn famous			
Pouilly-Fumé, <i>Caillotes</i> , Corty, 2023	23.00*	25.00	12.75
-okay, so this is NOT Pouilly-Fuissé...that is made from the inferior variety called Chardonnay			
-it possesses the distinct aromatic of Harry Callahan uttering the immortal: "Go ahead, make my day."			
Sancerre, <i>Hippolyte Reverdy</i> , 2025	27.00*	30.00	15.25
-apparently, this is Tay Tay's favorite wine...but T-Swizzle has still yet to experience a Summer of Riesling			
-the A.O.C. is composed of chalk & limestone & clay-limestone soils			
*Flight of Five Tastes of the above Sauvignon Blancs...this is a no brainer			55.00



The village of Sancerre... apparently, a Chick-Fil-A has yet to open here...it would be a brilliant pairing with the local wine.

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
green grape must + skins + purposeful oxidation = f*#ked up wine			
L'Allumée, <i>Anne Buiatti</i> , Advinam, 2024, Bordeaux	23.50*	25.00	12.75
-70% semillon, 25% malbec, 5% cabernet sauvignon -harvested and de-stemmed by hand. Trodden by foot and fermented, using indigenous yeasts only, in a combination of old 300L barrels and 750L amphora, 6-month élevage in amphora , then bottled without fining, filtering, or added SO2.			
Chinuri-Rkatsiteli, <i>3 Qveri Terraces</i> , Papari Valley, 2024, Kakheti	16.50*	18.00	9.25
-50% chinuri, 50% rkatsiteli -fermented in a terraced qevri system, with 6 months of skin contact			
Malvasia Bianca, <i>Cecchini Family Vineyard</i> , Erggelet Brothers, 2022, Contra Costa	18.25*	20.00	10.25
-100% malvasia bianca -fermented in neutral oak and stainless steel, with 8 days of skin contact			

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ROSÉ

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
ROSÉ wine before the summer solstice... damn, we are crazy			
Lunella (100% sangiovese), Torre alle Tolfè, 2024, Tuscany	15.50*	17.00	8.75
Getariako Txakolina, <i>Rubentis</i> , Amezttoi, 2025, Basque	18.25*	20.00	10.25

-50% hondarrabi zuri, 50% hondarrabi beltza

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

Bandol, Domaine Tempier, 2024, Provence	--A SERIOUS ROSÈ ALERT--	135.00
-55% mourvèdre, 25% grenache, 20% cinsault		
Clos Cibonne, <i>Cuvee Speciale des Vignettes</i> , 2014, Provence		140.00
-100% tibouren		
Lunella, Torre alle Tolfè, 2024, Tuscany		68.00
Calipso, Luigi Tecce, 2022, Campania		120.00

-well, People of America, this is an oddball of a rosé on our list...an expresión of grape and place and humankind that is essentially unrivalled. And yet, you have heard too little about this appellation and know nothing about Luigi Tecci*.

So, some notes for you to ponder as you get ready to blow your wine mind:

- the grapes are grown at 1800', in Irpinia (located about 30 miles northeast of Naples)
- the soil is composed of clay and sandy limestone and remnants of all the Mt. Vesuvius explosions (pyroclastics is the official term)
- the vines are over 100 years of age / in terms of vine training, it is straight out of Jurassic Park
- the harvest is in November
- the grapes are crushed and then lightly pressed in a small basket press / the maceration + fermentation is in stainless steel, followed by 12 months ageing in stainless steel

*Luigi Tecce is a nobody, at least wine-wise. He was working in Rome, as an assistant to a Parliamentarian, when his papa passed away in 1997. He returned to the family farm (la masseria) in Campania, where he was greeted by goats, sheep, olive trees and grape vines BUT he possessed no knowledge of what to do with these possessions. His only guide were memories of his nonno's work, which was simply simplicity. Luigi is a guiding light for an education by classical literature followed by simply doing shit...get up, drink your coffee, apply deodorant, drink more coffee, grab an implement, get to work, drink coffee, repeat.

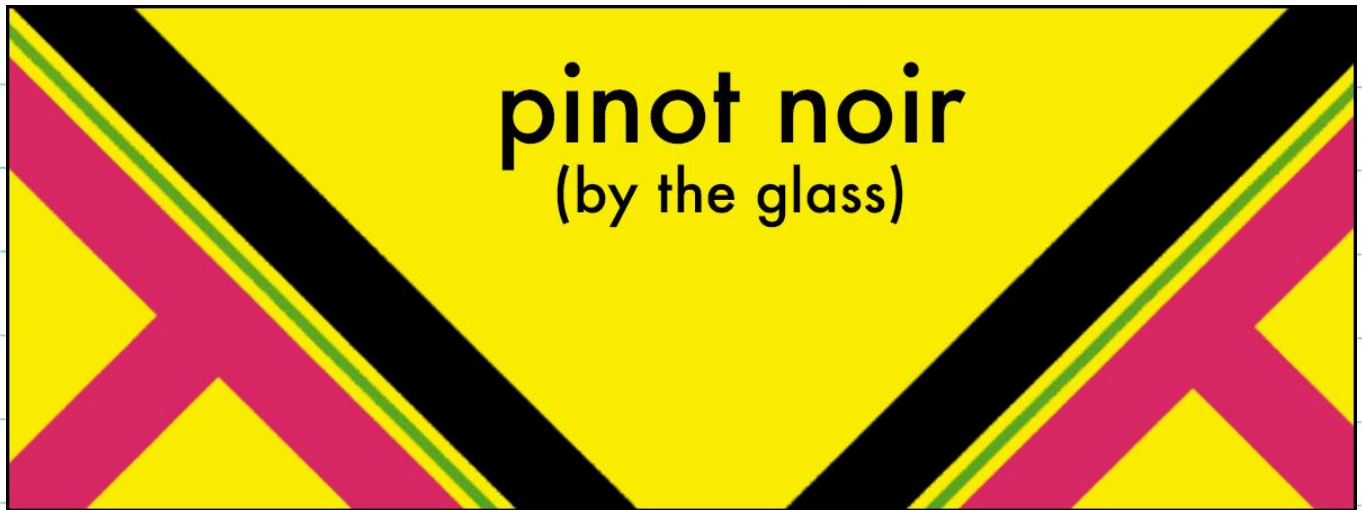
Getariako Txakolina, <i>Rubentis</i> , Amezttoi, 2025, Basque	80.00
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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOiR: Philip the Bold loved this grape above all others			
Coteaux Bourguignons, <i>Cuvée Hugo</i> , Domaine Truchetet, 2023, Burgundy -50% gamay, 50% pinot noir	27.00*	29.00	14.75
Marsannay, <i>Longeroies</i> , Louis Jadot (Domaine Louis Jadot), 2021, Côte de Nuits -90-year-old vines, located in the Dessus Longeroies (one day this parcel should be a 1er Cru) -fully de-stemmed bunches / aged 18 months in primarily old oak	22.50*	24.00	12.25
Trimbach, <i>Cuve 7</i> , 2020, Alsace -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 1er Cru Les Caillerets -the original vine material came from a massalle selection of Pommard's 1er Cru Clos des Epenots	23.00*	25.75	13.00
Sancerre, Pierre Martin, 2023, Loire Valley	21.00*	22.50	11.50
Georg Breuer, 2023, Rheingau	23.00*	25.00	12.75
Enderle & Moll, <i>Basis</i> , 2023, Baden	18.25*	20.00	10.25
Koehler-Ruprecht, 2023, Pfalz	18.00*	19.50	10.00
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Coteaux de Trumao, 2022, Osorno Valley --ÜBER SOUTHERN CLIMES-- -a natural expression of Patagonia (the Chilean side) / brothers Christian & Olivier Porte, originally from France, were very much influenced by Louis-Antoine Luyt and very, very much influenced by Marcel Lapierre	18.50*	20.00	10.25
*Flight of Three Tastes of the above Pinot Noirs...we select them			36.00
*Flight of Five Tastes of the above Pinot Noirs...we definitely select them			57.00

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PiNOT NOIR: from a new Promised Pinot Noir Nirvana

Burn Cottage, <i>Burn Cottage Vineyard</i> , 2022, Central Otago	27.00*	30.00	15.25
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HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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- 100% pinot noir...that seems sort of obvious but mom wants me to be consistent in my efforts
- a combo of clones befitting our modern pinot noir wine world: 114 / 115 / 777 / 667 / 828 / Abel / CL5 / MV6 (suffice it to say that there are a metric shit-tonne of pinot noir clones, many developed in nurseries and viticultural schools and a few from vine cuttings sequestered across borders and stone walls that adapted and morphed into new homes)
- partial whole cluster ferment, followed by 19 days maceration, then ageing in oak barrels (26% of which were new)

****unfortunately, this pinot noir is not part of the Flights... mom just said "no"**

The Burn Cottage Vineyard

When it was purchased in 2002
by Marquis & Dianne Sauvage
(originally from Oberlin, Kansas),
it was a sheep grazing plot...

grape vines had never seen the light of day here.

To view it now, it seems obvious that it is a pretty special plot:

a protected bowl, from northerly & southerly winds /
a combination of soil types that grapes can thrive in
(though in 2002, the soil was very compacted...

impossible even to put a shovel into) /

lots of glorious sunlight /

neighboring vineyards that were kicking arse (Felton Road!!!).

The most important decision originally made was to go full
biodynamic...without this mindset,

the soil would never have been awakened
from its *counting sheep* slumber.

The Sauvages brought in Peter Proctor and Rachel Pomeroy
to oversee the process,

along with America's pre-eminent master blaster of all things
dynamic and thoughtful and important in crafting a wine meant to
make you a better person, Ted Lemon

(there is only one Ted, and it ain't the stuffed bear
created in the brain of Seth MacFarlane).



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

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

País (100% país), *Cerro La Trinchera*, Roberto Henriquez, 2024, Bío Bío 18.00* 21.00 10.75

-PAÍS is the foundational grape of the wine industry in the New World.
Brought to the shores of present-day Mexico by the Spanish Conquistadors and the Franciscans in 1540, the grape eventually worked its way up the Baja Peninsula to Alta California where it was planted by Junipero Serra at the 21 Franciscan missions along El Camino Real (there, it became known as the Mission grape).
It also worked its way south, along the west coast of South America, to Peru and eventually to Chile, where it was initially known as Uva Negra and then (and now) País (it is also in Argentina where the gauchos call it Criolla Chica).
In its homeland of Castilla – La Mancha, Spain, it is called Listán Prieto.
It was the most important grape in Chile until the French interlopers (Cabernet Sauvignon, Merlot +++) started arriving in the 1850s, brought home by the Chilean saltpeter industrialists who had fallen in love with all things French (admit it, we all do...I still have wet dreams about Serge Gainsbourg and Catherine Deneuve).
As befits its newer name (país means country), it was relegated to the countryside of the countryside, grown especially by peasant farmers for their own consumption. The wine was made in what the British aristocrats would call a rustic manner: grapes grown without any chemicals, hand-harvested, de-stemmed by hand (using a bamboo sieve called a zaranda), fermented in small beechwood barrels (called pipas), bottled young and fresh, without any additives, and consumed within the year.

San Francisco, *Passageiro Escondido*, Garage Wine Co., 2023, Maule Valley 13.25* 15.00 7.75

-100% san francisco

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...

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

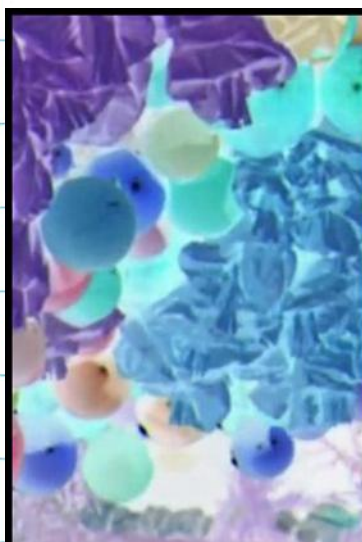
***HAPPY HOUR is from 4:00pm – 6:00pm AND from 10:00pm 'til close EVERY DAY!**



a list of **terroir** gifts sent to the glorious couple:

- a case of J.J. Prüm Riesling Kabinett, *Wehlener Sonnenuhr*, 2023
(enlightenment & eternal joy will be found with every sip of this wine)
- a Bialetti Moka, designed by Dolce & Gabbana
(holy crap, coffee never tasted this good...even Philz. JUST REMEMBER: never wash the Moka with soap!)
- a Music Memory Custom Canvas by Lime & Lou
(but only if the wedding song is "Personal Jesus" by Depeche Mode)
- Bobblehead Dolls of the couple
(truth be told, this gift is actually for me, to be added to my collection, which includes:
Tommy Lee & Heather Locklear AND Tommy Lee & Pamela Anderson AND Tommy Lee & Elaine Starchuk)
- personalized Zalto Riesling glasses
(if you are going to have enlightenment & eternal joy, one should utilize the proper stemware!)
- a NINJA SLUSHi Slushie Machine
(the shoreline of Rhode Island will look even more impressive with a frosé in your hand)
- a Throw Blanket, crafted from **terroir** t-shirts
(something has to be done with the 1000s of t-shirts sitting, unsold, in the warehouse in the Navy Yard)

We wish Taylor & Travis a long & wine-filled marriage.



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

UHMMMM... some might think California is actually a Rhône Valley Redux

Counoise, Tablas Creek Vineyard, 2023, Paso Robles **18.25*** **20.00** **10.25**

-100% counoise

-generally, this grape only sees the light of day as part of the blend of the Esprit de Tablas. But in years where Mother Nature is particularly kind and the grape gets a lot of hang time on the vine, its inherent lively acidity is offset by some luscious fruit

-fermented in stainless steel and aged in very neutral oak...the more neutral the better to allow the fruit to scream at the heavens

Esprit de Tablas, Tablas Creek Vineyard, 2022, Paso Robles **30.00*** **35.00** **17.75**

-40% mourvèdre, 28% grenache, 22% syrah, 4% vaccarese, 3% counoise, 3% cinsault, 1% kitchen sink

-the budwood for the above grapes came from Château de Beaucastel, in the august appellation of Châteauneuf-du-Pape

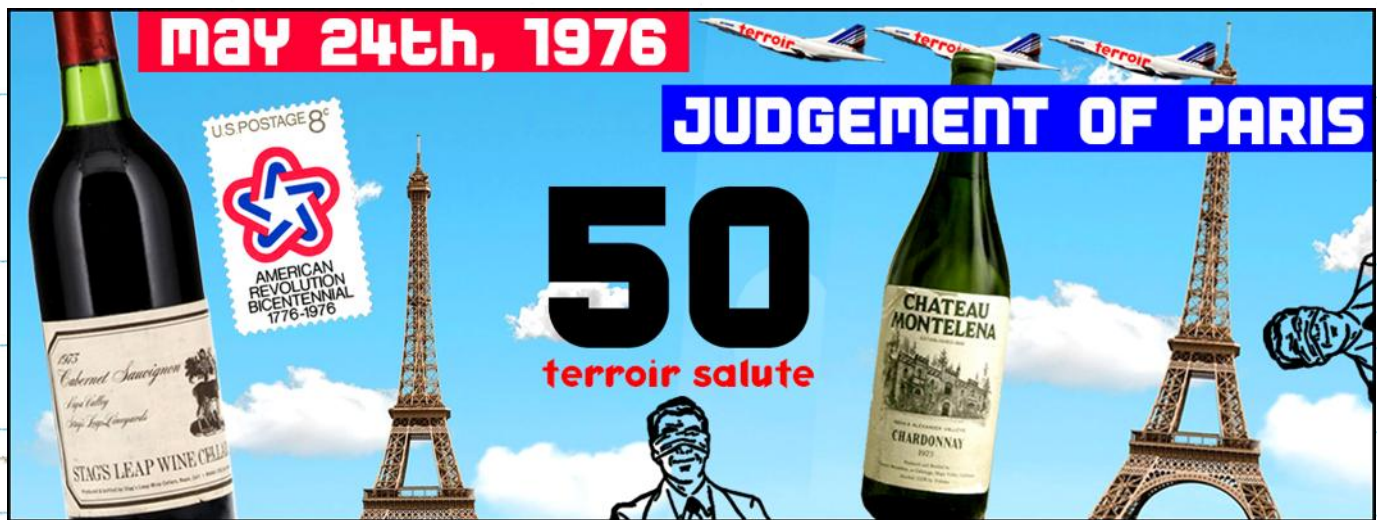
-all of the varieties are fermented separately in a combo of wood & stainless steel / once complete, the wines are moved into smaller barrels where they complete ML / the components are then blended and aged one year in foudre

***Flight of Two Tastes of the above southern Rhône inspired nectars** **25.00**



In the previous century, we thought that California could shine brightly mimicking Bordeaux or Burgundy. What we have learned is that California is very much its own thing...and much closer to the Rhône Valley in style.

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



terroir salutes the 50th anniversary of the Judgement of Paris,*
the greatest wine tasting event of the 20th century.

So what exactly happened 50 years ago, on May 24th, 1976,
at the Intercontinental Hotel, in the 9th arrondissement, of Paris?
Well, exactly, the wines of California bested their French brethren,
in a blind wine tasting.

The waves of disbelief were shocking.
And the shocked belief that America could produce wines the equal of the spiritual
homeland of wine (forget that, better than!!!), created a new wine world order,
that we have very much savoured these last 50 years.

THE FACTS:

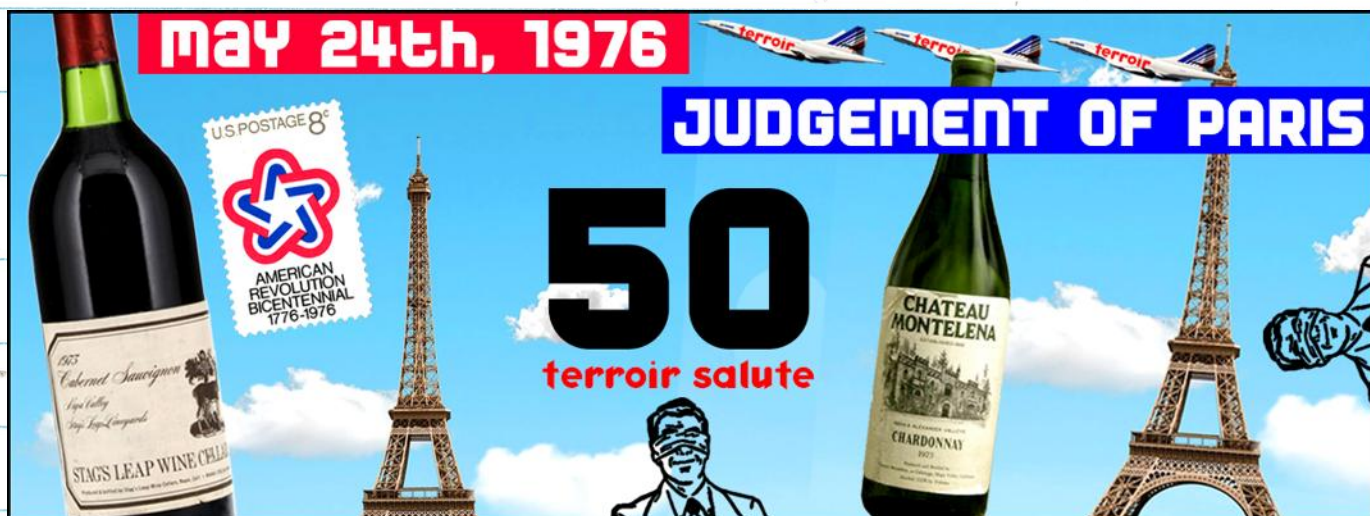
- yes, the year of the tasting, 1976, coincided with the American Bicentennial
- it was to be a simple tasting, overseen by Patricia Gallagher & Steven Spurrier, of the Académie du Vin (a Parisian wine school). Their only goal was to create interest in their French clientele to explore wines beyond their borders.
- French Chardonnays were matched against Californian Chardonnays (10 wines in total) AND French Cabernet-based wines (all Bordeaux) were matched against Californian Cabernets (10 wines in total).
- the wines were served in a random order, with identities hidden, and the 9 judges (all French...a mixture of winemakers / wine critics / restaurateurs) rated each wine on a 20-point scale (remember, in 1976, the 100-point scale had not yet been created – please chuckle now)
- the results, when revealed to the august tasters, were:
Chateau Montelena Chardonnay, 1973 – 14.67 points – the winner!
Stag's Leap Wine Cellars Cabernet Sauvignon, 1973 – 14.17 points – the winner!
- those august tasters (once again: all French), were now horrified...and a white flag was raised
- not a judge but very much an important observer of the event, was George Taber, a journalist for *Time* magazine, who reported on the event in the June 7th edition. Without George's documentation of the proceedings, it would have faded into the annals of the French raising another white flag. Alas, it now became *the* thing.

THE REPERCUSSIONS:

- Californian wines now truly had a voice AND a platform
- wine consumers now realized there was a wine world beyond the almighty French wine world
- rather than trying to mimic a French wine sensibility, wine growers felt comfortable mimicking a sunshine state wine style
- our wine palates expanded in scope

#itrulyisaworldofwine

*not to be confused with the mythological Judgement of Paris, involving Eris (the goddess of discord – we love her!) and Hera, Athena, & Aphrodite...hello Trojan War!



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
THE JUDGEMENT OF TRIBECA...because we do whatever we want!			
Riesling, <i>HJW Vineyard</i> , Hermann J. Wiemer, 2023, Finger Lakes, New York	21.00*	23.00	11.75
Riesling, <i>Altenbourg</i> , Amelie & Charles Sparr, 2022, Alsace, France	23.00*	25.00	12.75
*Flight of Two Tastes, Served Blind, of the above wines...you need to guess			23.00
Chardonnay, <i>Estate</i> , Mount Eden Vineyards, 2021, Santa Cruz Mountains, USA	27.00*	30.00	15.25
Viré Clessé, <i>Cuvée E.J. Thevenet</i> , de la Bongran, 2021, Mâconnais, FR.	27.00*	30.00	15.25
*Flight of Two Tastes, Served Blind, of the above wines...you need to guess			28.50
Claret, <i>White Rock Vineyards</i> , 2020, Napa Valley, USA	32.00*	35.00	17.75
Fronsac, <i>Château La Violette</i> , 2017, Bordeaux, USA	23.00*	25.00	12.75
*Flight of Two Tastes, Served Blind, of the above wines...you need to guess			29.00

This flight series
is not yet available,
as the General AND Manager
is still convalescing
in the wilds of New Jersey,
hoping that his new knee
and his old wine smarts
achieve equilibrium.

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



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

MALBEC... a Malbec of avoidance and amplification

Malbec, *Concreto*, Zuccardi, 2023, Valle de Uco

22.00*

25.00

12.75

-100% malbec

-the grapes are from the region of Mendoza, the sub-region of the Uco Valley (running north-south, roughly 40 miles in length and 25 miles in width / the soil is varied, from desert rocks to limestone to alluvial formations / the temperature varies from super damn hot to cold), the sub-sub-region of San Carlos, the village of Altamira

-the grapes are fermented whole cluster, in concrete vats, followed by 20 days maceration, then aged in concrete vats

Sebastián Zuccardi

The Stone Whisperer...The Calicata Master...The Professor Otto Lidenbrook of the Andes

So, just who is this Sebastián Zuccardi?

Sebastián is the 3rd generation of the Zuccardi clan to plant his viticultural flag in Argentina.

His grandfather, Alberto, planted his first vineyard in Mendoza in 1963.

BUT, this was secondary to his primary goal of crafting / exhibiting an irrigation system that could give life to this high desert plain.

His father, José Alberto, established the wine brand, *Santa Julia*, in 1980 and helped to bring Argentina to the world's tables in a meaningful way (until then, wine from Argentina was generally only encountered on the printed page).

Sebastián's contributions to the family story involve:

VIGOR (a youthful energy to deep dive into the region of Mendoza)

NERVE (the chutzpah to craft a wine style less beholden to overt fruit and overtly expressive of Mother Earth)

ACIDITY (his wines course through the body as if they possess electricity).

Ultimately, we have barely cracked the initial textbook of Argentinian wine,

while Sebastián Zuccardi is already working on volumes 3 / 4 / 5.

If you are asking yourself "how will *this* Malbec change my life?"

here are some interesting thoughts:

Malbec is the immigrant story...the journey of a once important then mainly forgotten grape to the New World, where it takes a generation or three to establish itself, gain local currency,

and then re-announce itself to the world at large (and show its original homeland its true glory).

Malbec, the grape, did not occupy a place in our vinous minds 30 years ago.

But now, the grape is producing one of the most requested wines in all / any of our wine joints.

Malbec, as seen through the lens of Sebastián Zuccardi, is not the Argentinian Malbec that you are expecting.

He is exploring super high-altitude vineyards, with maximum sunlight and maximum temperature swings between day and night, producing grapes bursting with energy.

In the winery, it is all indigenous yeast and concrete vats (no oak / no highfalutin equipment).

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



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

AUSSIE LAND... brilliant wines, brilliantly crafted

Grenache, *The Vincent*, Cirillo, 2024, Barossa Valley 16.00* 18.00 9.25

- vines planted in 1906 and 1901...yes, these are pretty damn old vineyards...the French might say *vieilles vieilles vieilles vignes*
- the vineyard is composed of old lake bed sand
- the grapes are fermented in an open-top barrel, with natural yeast, followed by a sleep-filled night in a basket press and then aged in stainless steel and hogsheads for 8 months

Grenache, *1850 – Ancestor Vine*, Cirillo, 2018, Barossa Valley 28.00* 32.00 16.25

- vines planted in 1848...yes, you are reading this vintage correctly
- the vineyard is composed of 8' of sand, sitting on top of limestone & clay...I cannot imagine that anyone has ever actually seen the limestone or clay. For the intrepid wine geeks, yes, this vineyard was never affected by phylloxera because the aphid could not penetrate the 8' of sand. Which means that this grenache, sourced originally from France, is the OG clone of grenache. And, therefore, the French themselves do not even have this clonal material.
- the grapes were fermented in an open-top barrel, with natural yeast, followed by a sleepless night in a basket press, then aged 10 months in old hogsheads (perchance you are wondering what a "hogshhead" is, well...it is barrel, roughly 225L – 250L in size / it is generally composed of barrels that have been utilized already, broken down into their individual staves, then re-assembled / the name derives from "hogges hede" which was a 15th century English unit of measurement = 63 imperial gallons)

***Flight of Two Tastes of the above radiant wines** **23.00**

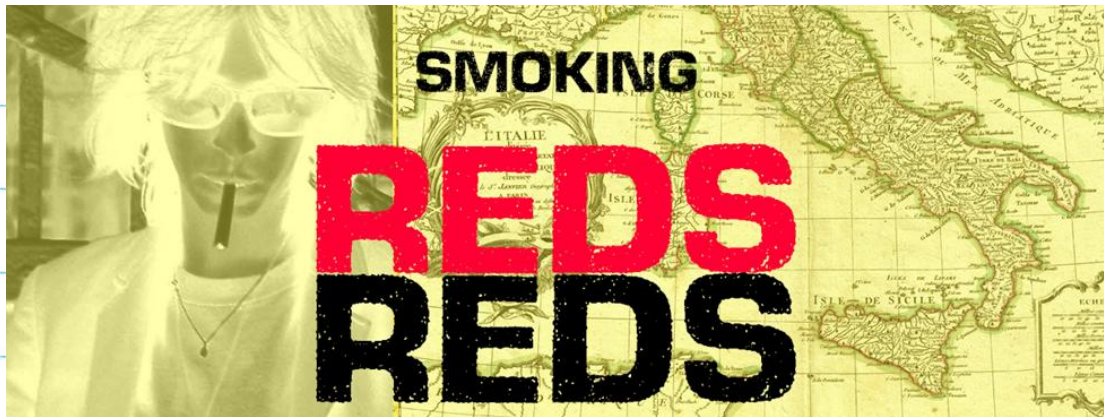


This is the 1850 Ancestral Vine vineyard, which was planted in 1948. Please note all the sand...I once built a castle here, from which I exited and fought windmills.



Here are Vince & Marco, pruning their ancient vines. Along with 23 other things, this is the most important activity to happen in a vineyard, in a given year. Please notice Vince's cane... the dude cannot be stopped from tending to his garden.

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



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

the O.G. SUPER TUSCAN*...truly, i was there for its creation

Carmignano Riserva, Piaggia, 2021, Tuscany 25.00* 30.00 15.25

- 70% sangiovese, 20% cabernet sauvignon & cabernet franc, 10% merlot
- the vineyard is composed of clay and galestro (a mixture of marl & limestone) / the vineyard faces southwest
- the fermentation & maceration vary from 18 days – 28 days / ageing is in French barriques for 18 months

WHY IS CARMIGNANO IMPORTANT...TO YOU?

- of course, it officially begins with the de' Medici family, specifically Grand Duke Cosimo III, who in 1716 issued an edict protecting the name Carmignano and its borders and its production zone. Apparently, it is also Cosimo who brought in vine cuttings from a property in Bordeaux (that would eventually become Château Lafite Rothschild)...were these vine cuttings Cabernet Sauvignon?!?
- it also unofficially begins with Francesco Redi, whose poem "Bacchus in Toscana" from 1685 noted the "brilliant Carmignano, so much pleasure does it bring to my heart, that ambrosia and nectar I do not envy of Jove."
- the BIG differentiator is ultimately that Carmignano contains the *uva francesca*...and has for centuries. And while the indigenous and mighty Sangiovese does reign supreme in the blend, it is hard to argue with the yummy blend in your glass
- so why do we place Tignanello and its companion super Tuscans on a high altar and not Carmignano?
- well, the Italians do definitely get in their own way many a time. And so...in 1932, when the Chianti zones were being crafted, the wines of Carmignano were subsumed into the Chianti Montalbano appellation. And it remained under this veil of vinous stupidity until 1975, when Carmignano emerged, due to the very heavy lifting of Conte Ugo Contini Bonacossi, of Tenuta di Capezzana fame. It was awarded a D.O.C. and it was officially stipulated that the uvaggio contain Cabernet Sauvignon...oh mammmmma mia. In 1991, Carmignano was blessed with the D.O.C.G. designation and its place on the pantheon of great Italian wine was guaranteed.

This is the view
from my apartment in the East Village,
towards Carmignano.



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

AUSTRIAN REDS

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

AUSTRIA MAKES RED WINE?!

Rotburger (100% rotburger), Umathum, 2022, Burgenland **16.75*** **18.25** **9.25**

This is the Red Bull of Austrian wines...one sip of this and you can descend 24 miles in 9 minutes and land safely in the pool of Dietrich Mateschitz! It was created in 1922 by Fritz Zweigelt by crossing two indigenous Austrian varieties: Blaufränkisch & St. Laurent; he was hoping to create a grape that would have high yields and be relatively disease-resistant. Fritz originally called the grape Rotburger but, there was confusion with another grape with the name Rotberger (Lenz Moser lead the charge in 1975 to rename the grape after its creator). Today, it is the most planted red grape in Austria.

Sankt Laurent (100% st. laurent), Rose Schuster, 2024, Burgenland **19.25*** **21.00** **10.75**

If Romy Schneider was a wine, she would be St. Laurent: bright, vibrant, beautiful, with a dangerous edge. The origins of this grape are somewhat murky (is it from Alsace where it was called Schwarzer or did it emanate from the village of Saint-Laurent du Var?), though most researchers believe its home is truly Austria. What we do know for sure is that it is not related to Pinot Noir and that it has nothing to do with Pinot Saint-Laurent. The name of the grape references St. Laurentius and his holy day, August 10th...which happens to be the day when the grape begins to ripen.

Blafränkisch, Leithaberg, Heinrich, 2018, Burgenland **18.50** **20.00** **10.25**

- 100% blafränkisch

Ah, yes, here we must give full props to Arthur Schnitzler, a *fin de siècle* Austrian writer whose key principle in life was: everything that can go wrong between lovers, will. Wherever Arthur travelled, it resulted in a crossroad of love, sex, and hate. Now, this has nothing specific to do with Blafränkisch the grape, but the wine does test the senses and the mind. The first reference was at a Viennese wine fair in 1862. The varietal is certainly of high quality as it references the Franks (as opposed to the Huns, those nomadic warriors from Asia). The grape benefits from the warm winds coming across the Pannonian Plain, producing wines of weight and intensity.

***Flight of Three Tastes of the above radiant wines** **30.00**

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



BORDEAUX

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Château Poujeaux, 2016, Moulis-en-Médoc	24.00*	27.00	13.75
-60% cabernet sauvignon, 35% merlot, 5% petit verdot / fermented in stainless steel, followed by 12 months ageing in 30% new oak			

The BORDEAUX FACTS:

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

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

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

Some reasons for success:

-**MOTHER NATURE** and **GAIA** have certainly blessed this area for grape growing:

- the proximity to water (Atlantic Ocean, Gironde River, a myriad of streams) stabilizes the climate, creating a relatively long and consistent growing season (there is very little risk of frost or major rain storms)
- in excessively general terms, the soil is made up of a combination of gravel / clay / limestone, allowing for great drainage and a nutrient base for the vines; the majority of the greater vineyards all have a view of the Gironde River which acts as a massive drainage pool for the vines; whatever the elevation (really no more than 100 feet above sea level), all the better vineyards slope to a canal or a river

-**HISTORY** has shed a profoundly good light on this wine area:

- in 1152AD, Eleanor of Aquitaine (this part of France belonged to her) married Henry Plantagenet (the future King Henry II of England) and then began the notion and fact that an Englishman cannot be separated from his claret
- in 1855, the wine brokers in Bordeaux created a classification of local wineries for presentation at the Paris Exposition; this local ranking of estates / vineyards has remained definitive (with two exceptions) though it originally had the possibility of evolution and these classified properties have remained the *ne plus ultra* of the wine world since

-**VITICULTURE** and **VINICULTURE** have created some of the greatest wine masterpieces:

- for red wines, the primary grapes of Bordeaux are Cabernet Sauvignon and Merlot; these titans of the wine world are responsible for long-lived and expressive bottles of grape juice
- for white wines, the primary grapes are Sauvignon Blanc and Semillon; in their dry wine format, they are richly fruited and mouthfilling; in their sweet format, aided by the miracle of noble rot, they have entranced many a goose and an empress

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

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

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



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

LANGUEDOC...it is not just simple, gulping wine any more

La Vacque, Prieuré Saint-Jean de Bébien, 2023, Languedoc 24.00* 27.00 13.75

- 50% grenache noir, 50% syrah
- grown on Villafranchienne river terrace, composed of rolled pebbles and grey clay
- whole-cluster-fermented for 4 weeks, followed by 12 months of élevage in old oak
- the name of the wine comes from two side by side parcels on the property...OR it could reference a local cow...OR nothing at all

Tartuguier, Prieuré Saint-Jean de Bébien, 2023, Languedoc* 23.00* 25.00 12.75

- 70% mourvèdre, 30% grenache noir
- grown on grey clay, interspersed with quartz, basalt and flint
- 50% whole-cluster-fermented, followed by 12 months of élevage in old oak
- the name of the wine is taken from the name of a local stream...apparently, Kylian Mbappe bathes in this stream twice a year
- *this wine is actually a vin de France because it contains young vine grape juice...too young to meet the A.O.C. Languedoc stipulations

***Flight of Two Tastes of the above radiant wines**

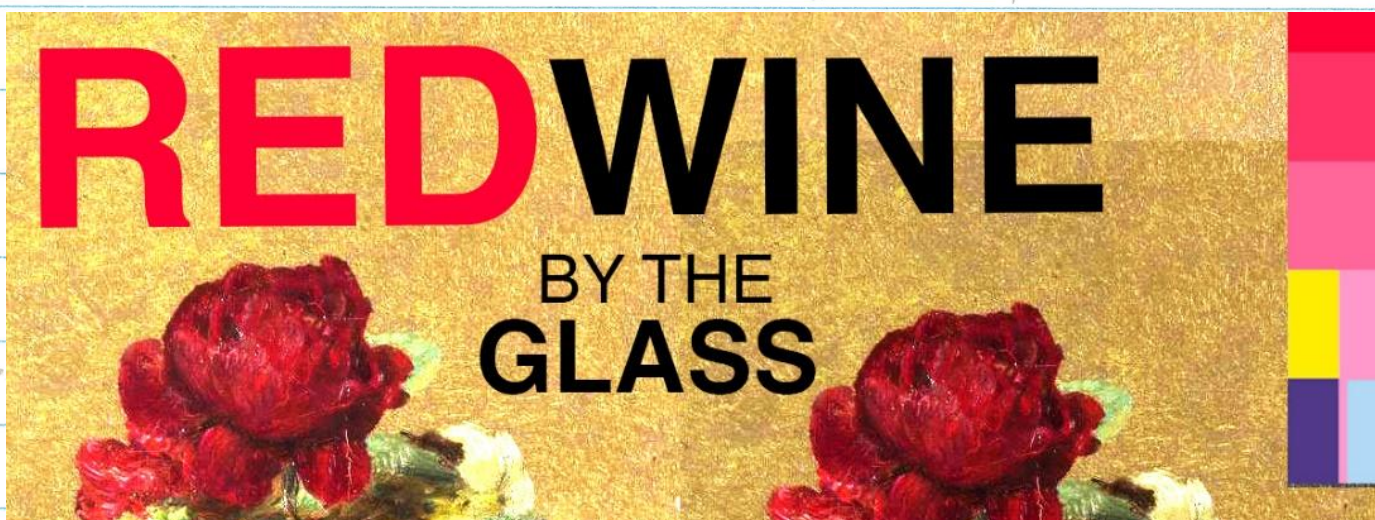
24.00

The Prieuré Saint-Jean de Bébien first came to our wine attention in the 1970s, when Alain Roux decided to plant top flight Rhône & Mediterranean varietals. He got the syrah from Domaine Chave, the mourvèdre from Domaine Tempier and the grenache from Château Rayas. Today, the estate is overseen by Benoit Pontenier who receives guidance from Jean-François Ganevat.



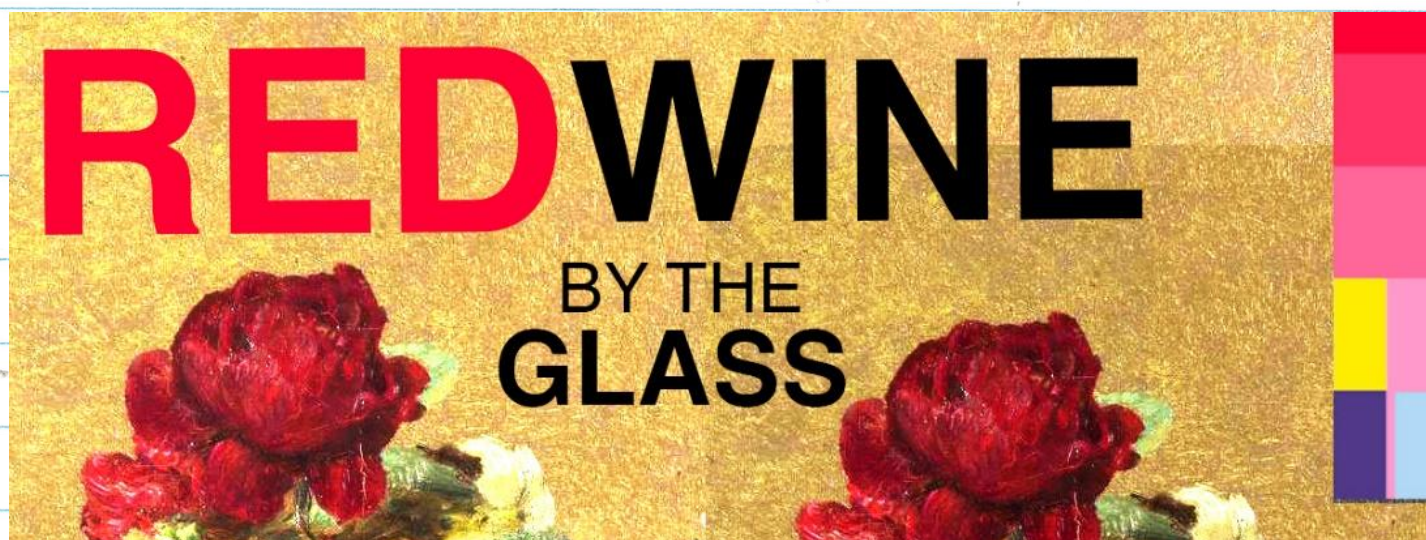
The Prieuré is located here... the Knights Templar once spent a month in the priory... they were very protective of a drinking vessel they had in their possession

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



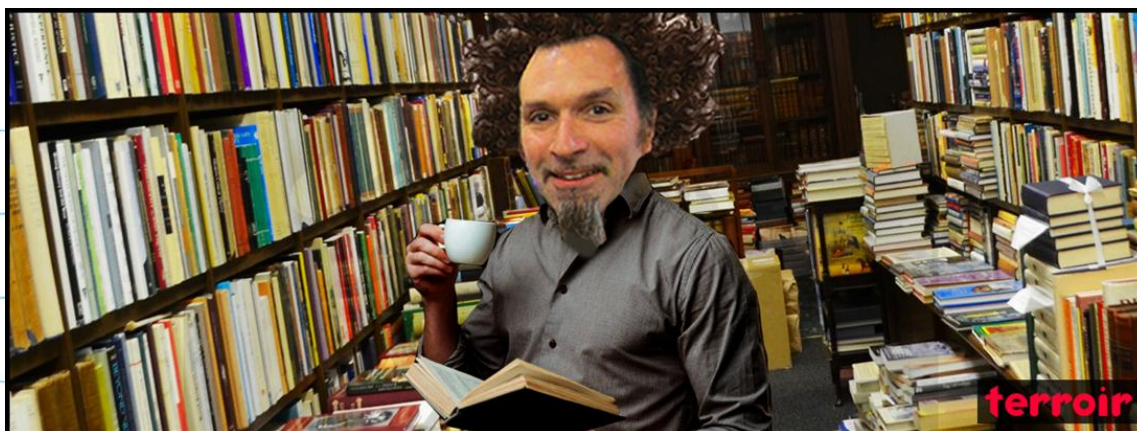
		HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES				
<i>La Cueillette des Oiseaux</i> , Le Fief Noir, 2023, Loire Valley	--SERVED CHILLED--	17.00*	18.75	9.50
-100% pineau d'Aunis				
Saumur-Champigny, <i>Les Meuniers</i> , La Giraudière, 2024, Loire Valley		19.50*	21.00	10.75
-100% cabernet franc				
Chinon (100% cabernet franc), <i>Vieilles Vignes</i> , Philippe Alliet, 2022, Loire Valley		22.75*	25.00	12.75
Mondeuse (100% mondeuse), <i>Black Giac</i> , Domaine Giachino, 2024, Savoie		21.00*	23.00	11.75
Côtes du Jura, <i>Corail</i> , Château d'Arlay, 2023, Jura		22.25*	24.00	12.25
-60% pinot noir, 40% trousseau + pouslard + chardonnay + savagnin, ALL CO-FERMENTED				
<i>Le Beaujolais</i> (100% gamay), M.&C. Lapierre, 2025, Beaujolais		21.00*	22.75	11.50
Gamaret (100% gamaret), Famille Morin, 2023, Beaujolais		20.00*	22.00	11.25
<i>L'Exclus d'Alary</i> , Domaine Alary, 2022, Southern Rhône Valley		15.50*	17.25	8.75
-100% counoise...some also call this grape "pinot de la vallée du rhône"...who the hell are <i>those</i> people?!?!				
Gigondas, Bertrand Stehelin, 2015, Southern Rhône Valley		20.00*	22.50	11.50
-70% grenache, 25% syrah, 5% mourvèdre				
Lacrima di Morro d'Alba Superiore, <i>Guardengo</i> , Lucchetti, 2023, Marche		14.00*	15.75	8.00
-100% lacrima (the Italian government registry code is 111)				
-lacrima in italiano means "tear"...so-called because the grape is shaped like a tear drop OR the skins of the grape are very thin, therefore, breaking easily, therefore tearing on the vine and in your harvest hands OR the wine is so damn yummy it will illicit tears of joy				
-while there are wines named "lacrima," there is only one lacrima grape and it thrives near the city of Ancona, in the Marche.				
Correction: thrives is a strong word because in 1985, there were only 7 ht in existence...today, there are over 250 ht (a slightly bigger planted area than Prospect Park in Brooklyn). A potential reason for the lack of lacrima plantings is that the variety does not respond well to American rootstocks, meaning that growing this grape is about as fulfilling as listening to an Einstürzende Neubauten album				

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
MORE RED & PURPLE & STRANGE GRAPES			
Rioja, <i>Gabaxo</i> , Olivier Rivière, 2023, Rioja -40% tempranillo, 40% garnacha, 20% graciano	20.00*	22.00	11.25
Cien Lanzas, 4 Monos, 2021, Sierra de Gredos -about 90% old vine garnacha tinta with small amounts of cariñena and grenache blanc	19.75*	21.50	11.00
Tragolargo (100% monastrell), Casa Balguer, 2024, Alicante --SERVED CHILLED--	14.50*	16.00	8.25
Castelão (100% castelão), Várzea da Pedra, 2024, Lisboa	18.50*	20.00	10.25
Rapsani, Terra Petra, 2020, Mount Olympus -50% xinomavro, 35% krassato, 15% stavroto	21.00*	22.50	11.50
Megas Oenos, Skouras, 2022, Peloponnese -80% agiorgitiko, 20% cabernet sauvignon	22.25*	24.00	12.25
NOTE TO SELF: we generally are not fans of international grape varieties interloping on kick-arse indigenous varietals. Sometimes, though, magic happens (Italy qualifies for the World Cup / a naked raviolo / a baby named Jesus) and the international grape augments the indigenous grape rather than dominating it. And hell, this is Greece...they are very happy and needing of a helping hand.			
Asuretuli Shavi (100% asuretuli shavi), Kapistoni, 2024, Kartli	20.25*	22.00	11.25
Zinfandel, <i>Lopez Vineyard</i> , Scar of the Sea, 2025, Cucamonga Valley -this wine is all about American wine history, as these zinfandel grapes, planted in 1918, are overseen by the Galleano family and raised in the sand and granitic soils of the Cucamonga Valley (located 70 miles from L.A.)	23.00*	25.00	12.75
Syrah, <i>Stolo Vineyard</i> , Alma Fria, 2023, San Luis Obispo Coast	28.00	30.00	15.75
La Vaquita, Santa Julia, 2025, Mendoza --a NATURAL WINE, SERVED CHILLED--	14.50*	15.75	8.00
-80% malbec, 20% torrontes -grown organically / co-fermented using indigenous yeast / aged in concrete vats / bottled by the Vestal Virgins -La Vaquita references Olivia, a baby cow residing on the Zuccardi family farm...she is a huge Lionel Messi fan			
Shiraz, <i>Love Me Love You</i> , Charlotte Dalton, 2022, Adelaide Hills	15.25*	17.00	8.75

***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