wine is terroir®

terroir

MANIFESTO

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

man·i·fes·to | \ ˌma-nə-ˈfe-(ˌ)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.

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BEVERAGES TO PONDER

	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

*HAPPY HOUR is from 4:00pm – 6:00pm EVERY DAY!

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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, *Dr. Lo.*, Loosen Bros, NV – Mosel	12.00*	15.00
Tempranillo Blend, *Addiction*, Oddbird, NV - Spain	12.00*	15.00

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

Curious Elixir #2 *Spicy Margarita* (pineapple, ginger, ancho chili, damiana, lime) – New York	14.00
Curious Elixir #4 *Sicilian Spritz* (ginseng, blood orange, turmeric rhubarb root, holy basil) – New York	14.00
Curious Elixir #7 *Champagne Spritz* (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.

NEAR BEER... 0.5% alcohol or less

Montauk Golden – New York (0.5°)	8.00 12oz.
Athletic Brewing IPA, *Run Wild* – Connecticut (0.5°)	8.00 12oz.
Sierra Nevada Hazy IPA, *Trail Pass* – 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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DRY* RiESLiNG: yes, Riesling is always DRY...except when it is technically *NOT*

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Pewsey Vale, *The Contours "Museum Reserve,"* 2017, Eden Valley	23.00*	25.00	12.75
Moya Meaker, 2023, Elgin	22.25*	24.00	12.25
Trocken, Emrich-Schönleber, 2025, Nahe	19.25*	21.00	10.75
Giovanni Almondo, *Sassi e Sabbia,* 2025, Piedmont	18.00*	19.50	10.00
QbA, *pur Mineral,* Fürst, 2024, Franken	17.50*	19.00	9.75
Trocken, *Bingerbrücker Abtei "1937" Rupertsberg,* Kruger Rumpf, 2023, Nahe	24.00*	28.00	14.25
Tatomer, *Vandenberg,* 2023, Santa Barbara	16.25*	17.75	9.00
Wild Arc Farm, *Clos de Cochon,* 2024, Cayuga Lake	15.50*	17.00	8.75
Brooks, *Lone Star Vineyard,* 2022, Eola – Amity Hills	17.75*	19.50	10.00
Bründlmayer, *Ried Heiligenstein,* 2023, Kamptal	23.00*	26.00	12.75
Salomon Undhof, *von den Terrassen,* 2024, Kremstal	17.00*	18.50	9.50
Ostertag, *Fronholz,* 2020, Alsace	26.00*	30.00	15.25
Trocken, *Schieferkristall,* Karthäuserhof, 2021, Ruwer	24.00*	26.50	13.50
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
Schoffit, *Grand Cru Rangen "Clos Saint-Théobald,"* 2023, Alsace	29.00*	32.00	16.25
Amelie & Charles Sparr, *Altenbourg,* 2023, Alsace	25.00*	27.00	13.75

***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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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
FRUiTY* RiESLiNG: yes, Riesling is a grape*...and a grape is a fruit.			
Feinherb, *barrel X*, Peter Lauer, 2025, Saar	15.75*	17.75	9.00
Feinherb, *Weihwasser*, Stein, 2025, Mosel	18.25*	19.75	10.00
Spätlese Halbtrocken, *Wallufer Oberberg*, J.B. Becker, 2017, Rheingau	20.00*	21.75	11.00
Kabinett, Julian Haart, 2025, Mosel	19.00*	20.75	10.50
Kabinett, *Wintricher Geierslay*, Günther Steinmetz, 2024, Mosel	20.25*	22.00	11.25
Kabinett, *Urziger Würzgarten*, Alfred Merkelbach, 2023, Mosel	19.00*	21.50	11.00
Kabinett, Robert Weil, 2021, Rheingau	26.00*	29.00	14.75
Kabinett, *Niersteiner Pettenthal*, Strub, 2022, Rheinhessen	15.00*	16.75	8.50
Barnstormer, *Home Farm Vineyard "N6679P,"* 2025, Finger Lakes	18.50*	20.00	10.25
Spätlese, *Meddersheimer Rheingrafenberg*, Hexamer, 2023, Nahe	18.25*	20.00	10.25
Spätlese, *Oestericher Lenchen '303'*, Spreitzer, 2022, Rheingau	28.00*	30.00	15.25
Spätlese, *Brauneberger Juffur Sonnenuhr*, Schloss Lieser, 2015, Mosel	22.25*	25.00	12.75
Auslese, *Westhofen "Fass 9,"* Seehof, 2023, Rheinhessen	10.50* 3oz	-.-	12.25
***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**

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

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

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

****Other things to focus on in your Riesling**

during this 17th celebration of the Summer of Riesling (okay, okay, that celebration ended in September):

Total Acidity (as in total titratable acidity – malic / tartaric / citric ++...you feel this acid on the sides of your tongue)...

suffice it to say, Riesling possesses huuuuuuuuuuuuuuuuuuuuuuuge acidity, of all the right types

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

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

And it is beneficial for your soul.

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

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

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

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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.



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We bid auf wiedersehen to SoR 2026.

And we reminisce about these halcyon days...specifically:

-following the *germanbreadcutter* on Instagram...he is to the cutting of bread
as the General AND Manager is to the management of the magnetic letter boards at **terroir**

-the Knicks win, the Knicks win, the Knicks win

(okay, this happened before the beginning of the Summer...of Riesling but the good vibes never ended)

-revelling in the graphic creations of Viktoria Romania (aka, Tori)...
she crafted a vibrant visual vocabulary for SoR 2026 that allowed us to see and taste the stars

-relishing every one of the 104 games of World Cup 2026

-achieving maximum air in my schnitzel frying...I think we achieved 8" of lift off

-finding the appropriate nails to hang Martin Luther's *95 Theses* on the front door of **terroir**

-celebrating the 20 years of Weingut Eva Fricke, in the Rheingau, with Eva
and a bevy of the bestest winegrowers on the planet

-learning all there is to know about Cape Verde, the island and the footie team,
and finding solace in the efforts & success of Vozinha...maybe my footie career can still happen!

-casting a very long glance upon the almighty *Heiligenstein* vineyard, in the Kamptal region of Austria,
from the tasting room of Weingut Hirsch...if there is a pilgrimage to any vineyard on the planet,
this must be the holiest of destinations,
especially if beginning from room 310 in the Gästehaus Benediktinerstift Göttweig

-observing Hudson Murray bang out 79 smash burgers on the SOR 2026 Cruise...
as Judge Elihu Smails reminded us: "Hudson, the world needs more grill cooks!"

-observing Jamba / Kyle / Dani / Thomas / Joe / Julia / Matthew / Joel / Karly share their love of the Riesling grape with our guests...1359 bottles of Riesling later, the Summer of Riesling 2026 certainly changed the conversation of Riesling, at least in our little corner of the wine world.

INFO NOTES:

WHAT WAS THE SUMMER OF RIESLING:
a love affair of the Riesling grape, in technicolor (no AI manipulations)

HOW LONG DID IT LAST: the entire 94 days of the summer of 2026,
beginning officially on Sunday, June 21st, at 4:24am,
and ending today, Tuesday, September 22nd, at 8:03pm.

WHERE DID THE SUMMER OF RIESLING HAPPEN: everywhere you were this Summer...of Riesling

We very much look forward to celebrating
the Summer of Riesling 2027 with you, in 271 days.
the Summer of Riesling 2026 with you.

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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

-ÜBER NOTE: the *Calmont* vineyard, in the town of Bremm, is the steepest vineyard in Europe

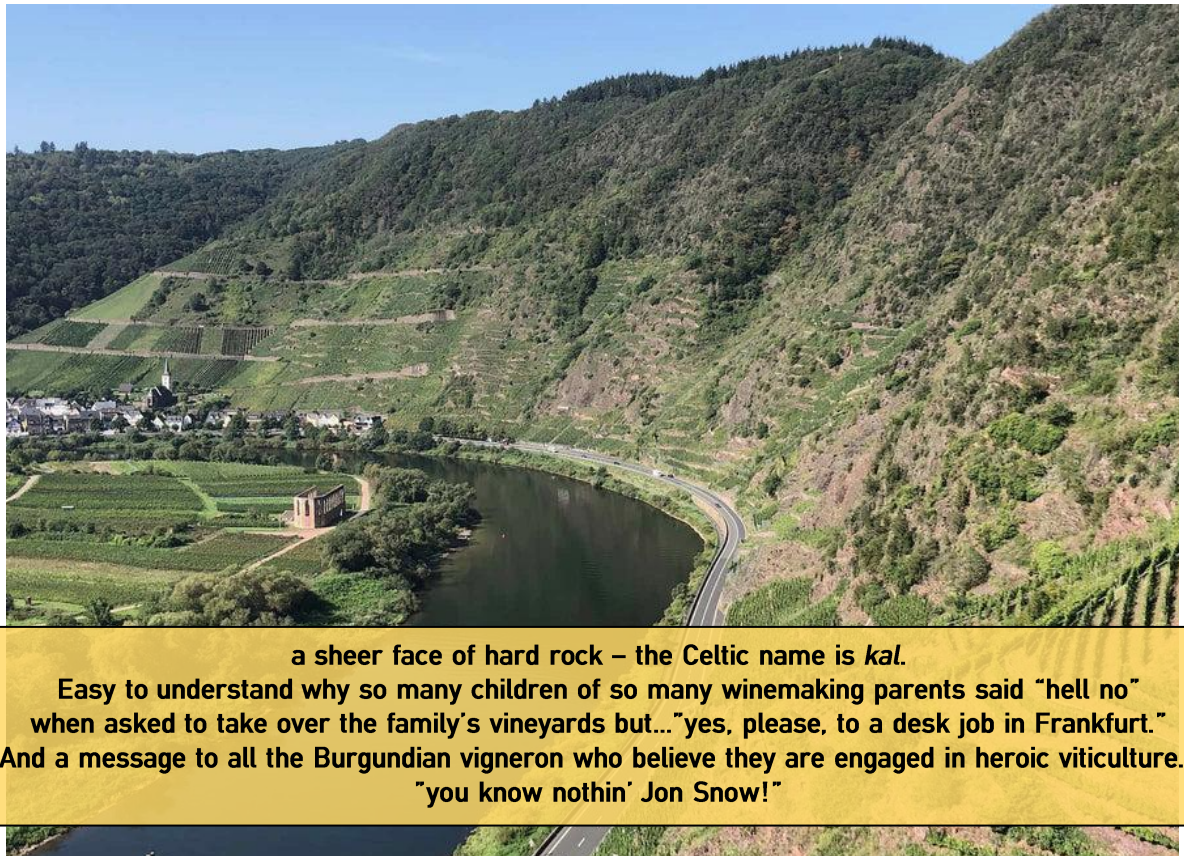
-ÜBER NOTE REPEATED FOR EMPHASIS: the *Calmont* vineyard, in the town of Bremm, is the steepest vineyard in Europe

-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!"

***HAPPY HOUR is from 4:00pm – 6:00pm EVERY DAY!**

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terroir

presents

a SATURDAY NIGHT of WINE & FOODSTUFFS

Saturday, October 31st, 2026

9:00pm – midnight

$85.00

Tickets available at www.wineisterroir.com

-a walk-around tasting of a **CAULDRON of WINES**,
from the boundary between the world of the living and the dead,
exploring all the vinous nooks & crannies where grape juice reigns supreme

-**FOODSTUFFS**...Chefs Bryce and Joey are reaching deep into their jack - o'-lanterns
to craft bites that are scarily good...

-a cellar full of **SCARY ACTIVATIONS**...
Kyle's shoe gazing dance club / a costume contest / a toilet paper mommy race /
a pumpkin trebuchet / an ice luge featuring the nastiest of the nastiest natural wines ever

THOUGHTS:

"Thousands of years ago, the ancient Celts celebrated this time of year,
marking the end of the harvest season and the beginning of the cold, long winters.
The night of October 31st became known as Samhain,
the night of the year when the boundary between the world of the living and the world of the dead was closest.
To ward away the roaming spirits of the dead, our ancient ancestors adopted the practice of wearing masks and costumes, to confuse the ancient dead and keep them at bay.
So too do we adopt this night as a night of revelry, to ward off the glooming winter,
and celebrate the end of the Riesling harvest season with our own animal spirits.
Join us at Terroir for a night of spooky fun, delicious bites, and bountiful wines."

We very much look forward
to celebrating HALLOWEEN 2026 with you.

#What'sSoScaryAboutWine?

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RIESLING

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
the birthplace of the Riesling grape... *wirklich, absolut und ganz gewiss*			
Kabinett, *Rotlack* Schloss Johannisberg, 2023, Rheingau	23.00*	25.00	12.75
TOTAL ACIDITY: 7.8 grams / litre RESIDUAL SUGAR: 2.5 grams / litre -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
TOTAL ACIDITY: 7.8 grams / litre RESIDUAL SUGAR: 2.5 grams / litre -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 Bene
(in 1130AD, th



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WORLD RIESLING

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
we really should not be planting grapes here...			
Castel Juval*, *Gletscherschliff*, 2025, Alto Adige	21.00*	23.00	11.75
-this *glacial cut* of a wine is composed of grapes harvested from the youngest vines, roughly 4 – 15 years of age, from the entire property -the wine is fermented and aged in stainless steel			
Castel Juval*, *Unterortl*, 2024, Alto Adige	26.00*	30.00	15.25
-the grapes are grown HERE, and average 25 – 28 years of age / the wine is fermented and aged in stainless steel			
***Flight of Two Tastes of the above mountaineering Rieslings**			24.00

*Castel Juval winery was created in 1992 when the proprietor of the property, Reinhold Messner (yes, that Reinhold Messner, the mountain man!!!) leased the land to Gisela & Martin Aurich (Martin is an agronomist specializing in fruit grown at altitudes and precipices that make me queasy). The soil, if you can call it that, is gneiss (formed from the metamorphosis of granite) over granite. The real glory of this terroir is the bright sunlight and heat during the day juxtaposed against the massive dip in temperature at night...mom calls that the diurnal swing. In addition, maybe the fact that 99% of the population speaks German comforts the Riesling grapes and adds a degree of tension that a soft-talking Italian proprietor could not do (I also think the locals play Beethoven during the growing season, at Vol 11).

We should note and then applaud Gisela and Martin because, when they arrived here in 1990, all they found were old apple trees, bushes and a small, dead vineyard. Everything that is now thriving on this property was then planted, with back breaking and vertigo-inducing work...holy crap. The clones of Riesling came from Geisenheim, Weinsberg, Freiburg (all in Germany) and Colmar (Alsace)



Can we all agree: *this* is Queen of the Seven Kingdoms / Mother of Dragons-esque viticulture...
heroic viticulture is not growing grapes on the valley floor of a valley north of San Francisco
or on a 15° slope in the most expensive agricultural land on the planet in a country named after the Franks

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	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% ancellotta			
-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			
-1st fermentation in tank, 2nd fermentation in bottle (aka, *metodo classico*) BUT without disgorgement (aka, *col fondo "with sediment"*).			
Mousse Extra Brut Blanc de Noirs, *Eugene* NV, Vallee de la Marne	30.00*	35.00	17.75
-80% meunier, 20% pinot noir, from Cuisles, Jonquery, and Chatillon-sur-Marne			
-70% from the 2022 vintage, 30% perpetual blend of 2003-2021			
-fermentation and aging in stainless steel, 20 months on the lees			
-0 grams dosage			
Spiropoulos Brut, *Ode Panos Mantinia,* 2023, Peloponnese	18.50*	20.00	10.25
-80% moschofilero, 20% agiorgitiko			
-charmat method sparkling. The wine is classically vinified and then transferred to large stainless-steel vessels where secondary fermentation occurs			

*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!

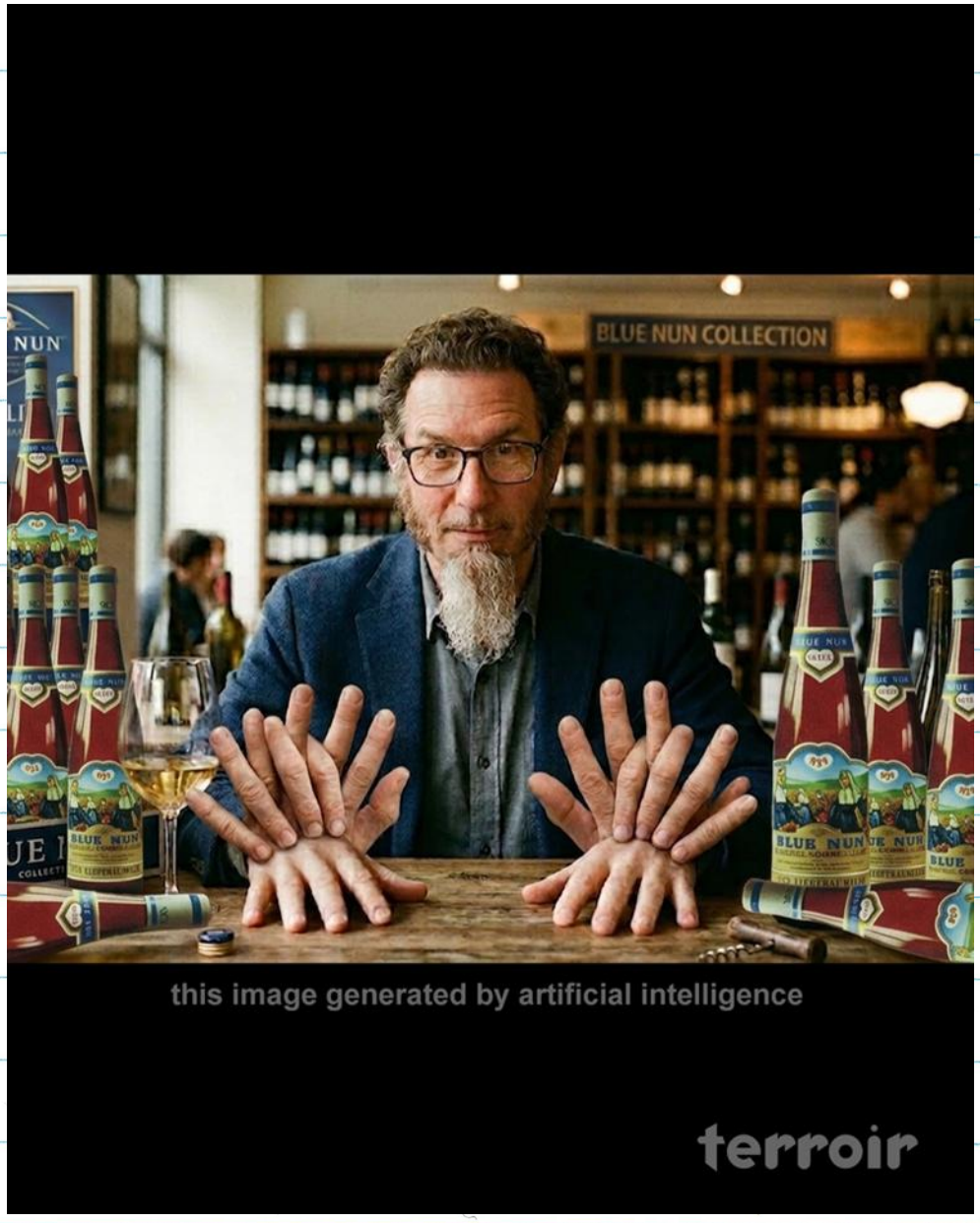
-Canada is going to win the Stanley Cup...F*$K, that already did not happen...DAMN YOU NORTH CAROLINA!!!!

-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 transforms the General 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.

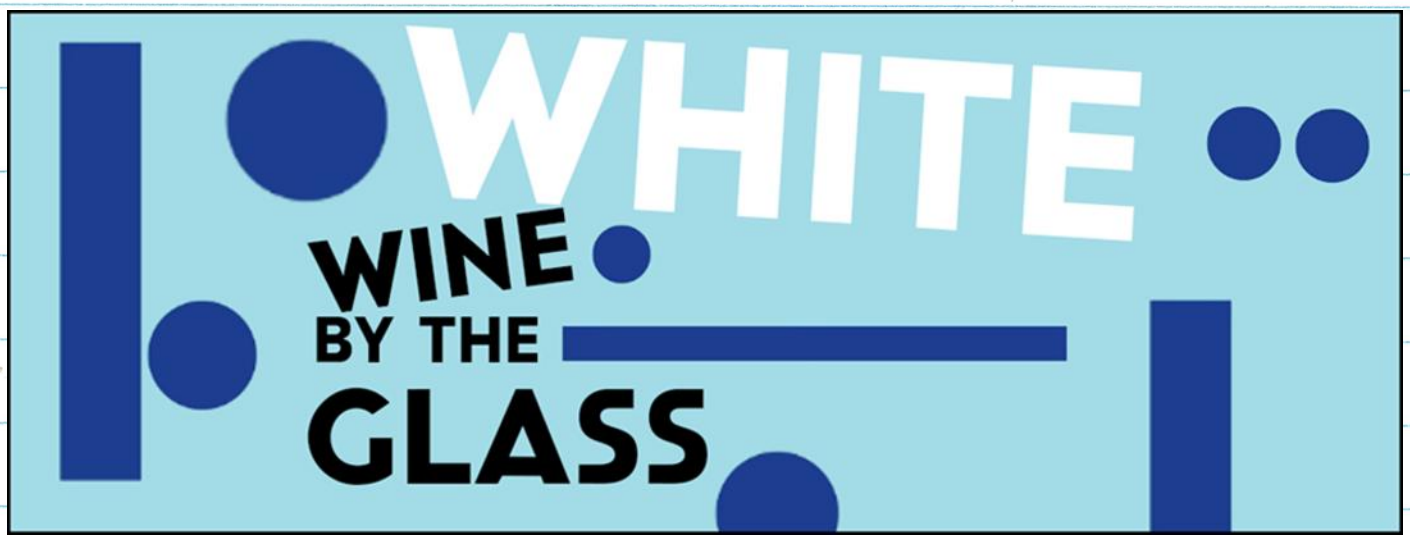
wine is terroir®

WHITE: WINE BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
GREEN & YELLOW GRAPES...			
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 *be all and end all* (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.			
Jurançon, Clos Guirouilh, 2016, Pyrénées Atlantique --ALERT: WEAR A SEATBELT--	24.00*	26.00	13.25
-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			
Linit, Envínate*, 2025, Castilla – La Mancha	21.00*	23.00	11.75
-100% pardillo, grown on clay and pebbles, with a base of chalk / vineyard resides at 2100'			
-fermented spontaneously in concrete / aged in a combination of barrel and concrete, for 8 months, with full ML			
*Envinate is a winery that you must know...just saying. Created by friends Laura, Jose, Roberto and Alfonso, while studying winemaking at the University of Miguel Hernández in Alicante. Their primary goal is to explore the old terroirs of Spain, giving voice to forgotten varietals and regions that critics have forgotten about. The wines are crafted using old farming practices (aka, organic farming, with potential tinges of biodynamics) and winemaking techniques (the grapes are foot-crushed by grandmothers / the juice is pressed by grandfathers / the wine is fermented in tanks, made from Middle Earth materials / the wine is aged in barrels crafted by Pual Bunyan)			
Listán Blanco, Viñátigo, 2025, Tenerife	17.25*	19.00	9.75
-100% lístan blanco - pre-phylloxera / pergola trained / volcanic soils / fermented in stainless steel = crunchy + yummy			
Vinho Verde (50% loueiro, 50% arinto), *Azahar*, Gota, 2024, Minho	13.00*	15.00	7.75

*HAPPY HOUR is from 4:00pm – 6:00pm EVERY DAY!

wine is terroir®



MORE GREEN & YELLOW GRAPES...

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Silvaner, *Würzburger Stein*, am Stein, 2024, Franken	20.00*	22.00	11.25
-100% silvaner			
Cuvée Weiss, Bastian Beny, 2022. Rheinhessen	22.00*	24.00	12.25
-a combo of riesling + pinot blanc + müller-thurgau, grown on deep loess and limestone			
-all the grapes were vinified and aged separately, in used oak (the muller-thurgau saw a little bit of skin contact)			
Neuburger, Sighardt Donabaum, 2017, Wachau	16.50*	18.00	9.25
-100% Neuberger			
Moschofilero (100% moschofilero), *Theā Mantinia*, Seméli, 2022, Peloponnese	16.50*	18.00	9.25
-grown on the clay + limestone slopes of the Mantinia PDO in the Peloponnese			
-on the lees for 6 months in 70% stainless steel and 30% acacia barrels			
Artefact, Artefact...a moment in wine, 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 *The Odyssey* 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, *Banibano*, 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			
Sylvanus, Channing Daughters, 2023, The Hamptons	17.00*	18.50	9.50
-48% muscat ottonel, 27% gewurztraminer, 20% pinot grigio, 5% pinot bianco			
Vermentino, Fioritura, 2025, Paso Robles	20.00*	23.00	11.75
-100% vermentino			
Moscatel de Alejandria, *Tínaja*, Estacióm Yumbel, 2025, Secano Interior	15.00*	16.50	8.50
-100% muscatel de Alejandria			
Torontel, *Super Estrella*, Roberto Henriquez, 2024, Itata Valley	16.00*	17.50	9.00
-100% torontel			

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.

THE MOST PERFECT EXPRESSiON OF TERROiR... truly... absolutely

El Caserón de Mahina, Cepas Viejas, Pepe Blanco, 2024, Andalucia 21.00* 24.00 12.25

-100% palomino, crafted by the winemakers Pepe Blanco and Mart Blanco

-sourced from the *Pago Mahina*, within Sanlúcar de Barrameda...it is composed of 3 types of albariza soil...a vinous Big Mac, so to speak

-because the vineyard is only 2 km from the sea, there is a strong influence of King Neptune here...

-the vines average 60 years of age

-only 65% of the press wine is utilized during fermentation, followed by 10 months ageing in old manzanilla barrels, under a veil of flor

Amigo Imaginario, Forlong, 2022, Andalucia 20.25* 22.00 11.25

-100% palomino, crafted by the winemakers Rocío Áspera and Alejando Narváez

-sourced from the *Pago Balbaina*, within El Puerto de Santa Maria...it is composed of "tosca y lustrillo" chalk (which is pure albariza and, because the parcel is only 7 km from the sea, the sea salt breezes waft deliciously over this landscape...that is your salty tang!)

-the vines are 40-50 years of age and are presently farmed organically

-fermented in stainless steel and macerated for 30 days / transferred to old oloroso barrels for 24 months ageing... and yes, these barrels are topped up

Manzanilla, *Las Canciones N° 1*, Bodegas del Río*, NV, Andalucia -.- -.- 13.00

-100% palomino, crafted by the winemaker Luis del Río

-sourced from the *Casilla Verde* parcel, located within the *Pago Miraflores Baja*, within Sanlúcar de Barrameda... it is composed of 3 types of albarizas...a black forest cake of yumminess

-the vineyard is located 7 km from the sea...and by sea, I mean the Atlantic Ocean...and by the Atlantic Ocean, I mean a massive body of water that is the saltiest of the oceans (37ppt vs. 33ppt in the Pacific Ocean). And the wind that blows across this ocean imparts a level of saltiness upon nearby vineyards that rivals the influence of a Leonard Cohen song upon your soul

*while crafted by Luis del Rio, the barrels from which this wine was sourced were selected by the Sherry Maestro, Nick Africano. Nick operates a Sherry-centric bar in Kingston, N.Y. AND writes music AND preaches a Sherry gospel AND bottles Sherry under the Buelan Compañía de Sacas label. This bottling is Song N° 1, a wine first inspired in 2019...this is its 5th iteration

***Flight of Three Tastes of the above terroir master blasters... this is a no brainer 33.00**

***HAPPY HOUR is from 4:00pm – 6:00pm EVERY DAY!**

wine is terroir®

MOM Recommends

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
THIS WINE IS NOT FIT FOR HUMAN CONSUMPTION... just kidding... or			
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!!





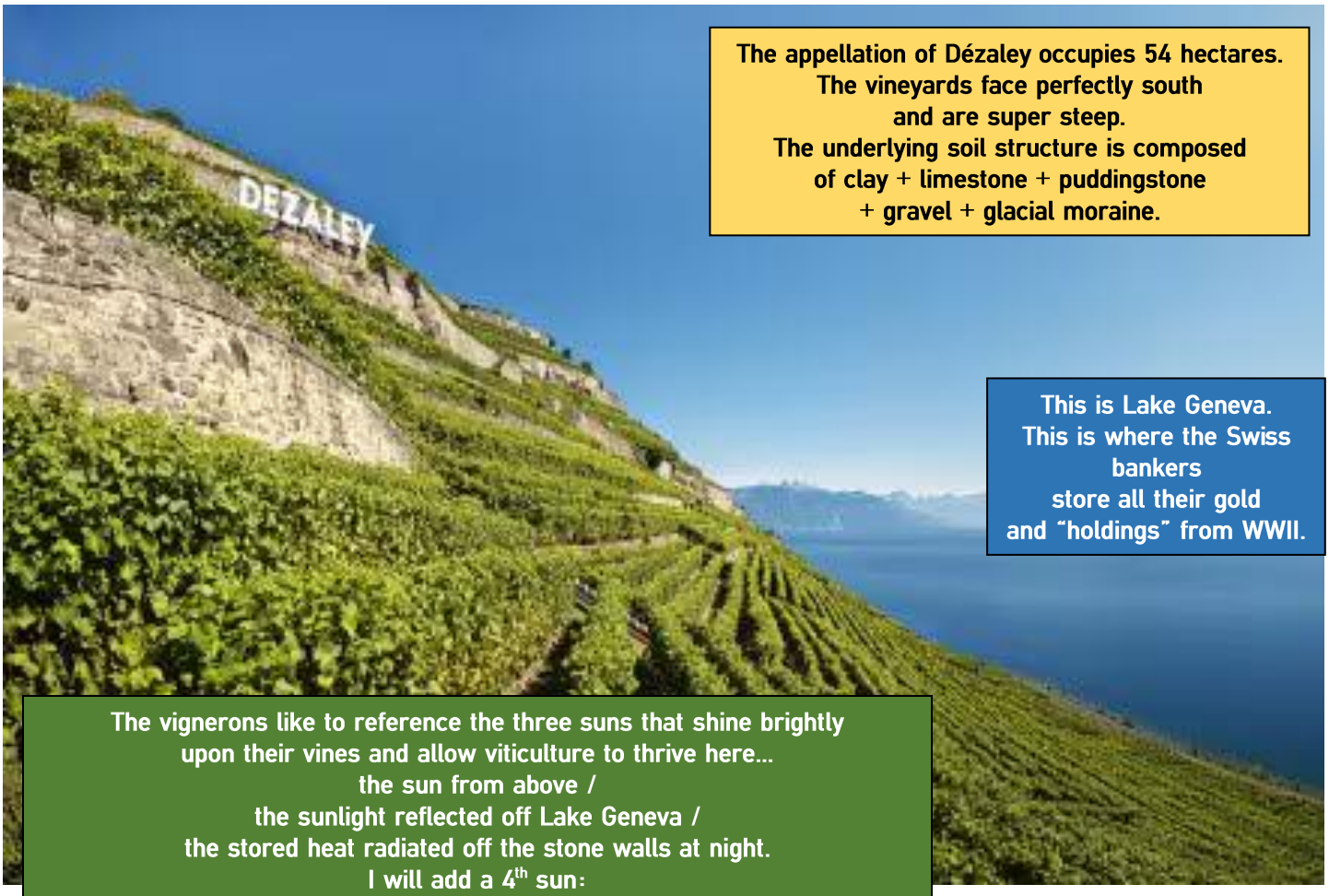
*HAPPY HOUR is from 4:00pm – 6:00pm EVERY DAY!



wine is terroir®

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
the Swiss... they invented the cuckoo clock and...			
Dézaley, *Grand Cru "L'Arbalète,"* Jean et Pierre Testuz, 2018, Vaud	23.00*	25.00	12.75

-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



*HAPPY HOUR is from 4:00pm – 6:00pm EVERY DAY!

wine is terroir®



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
a radiant wine for Press Secretary Katie Zacharia...we miss you			
Scheurebe Trocken, Müller-Catoir, 2024, Pfalz	19.00*	21.00	10.75
Scheurebe Kabinett, Kruger Rumpf, 2024, Nahe	15.50*	17.00	8.75
Scheurebe Spätlese, Diel, 2009, Nahe --ALERT: WEAR A BIG SEATBELT--	23.00*	25.00	12.75
***Flight of Three Tastes of the above exuberant grape juices**			**30.00**

THE STORY OF SCHEUREBE'S LIFE:

-crafted by Dr. George Scheu, in 1916, at the *Landesanstalt für Rebenzüchtung Alzey,*
the State Institute for Grapevine Breeding, in the Rheinhessen Region
-originally, the belief was that Scheurebe was a crossing of Riesling X Silvaner
-the goal was to create a greater Silvaner: more aroma with greater acidity / greater resistance to frost damage and chlorosis / earlier ripening / ability to thrive in limestone soils / more consistent harvesting of über late harvest grapes
-but, in 1998, via DNA analysis, the Silvaner parentage was kicked to the curb
-the new belief is that Riesling was crossed with Bukettraube (itself a crossing of Silvaner X Trollinger)
-back in the nursery, Dr. Scheu selected the 88th seedling of the experiment for propagation
-therefore (Austria, for example), Scheurebe is sometimes called Sämling 88...*seedling 88*
-it is important to note now that the name Scheurebe (*Scheu* for Dr. Scheu; *rebe* for vine)
was NOT utilized until 1956 and, officially, only adopted into the index of varieties in 1968
-initially, as was customary in the early 20th century in Germany, the grape was entered
into the official German registry under the name of the State Agricultural Director of the Reichsnährstand,
Dr. Wagner...and the grape was, therefore, called Dr. Wagnerrebe.
-Dr. Wagner was a dedicated member of the Nazi party and so, in 1945,
the grape became the first and only variety to require de-Nazification.
And the search was now on for a new name...hello Dr. Scheu!
-the first great Scheurebes were grown at the Weingut Annaberg, in the Pfalz Region,
in the 1940s...apparently, the 1945 Trockenbeerenauslese was the proverbial jam
(Note: Koehler-Ruprecht still makes a Scheurebe from this vineyard; the winery Annaberg is now a hotel / restaurant)
-in the 1950s, Scheurebe wanderlust was continued by Hans Wirsching in the Franken
(in the *Kronsberg Vineyard* –marl, clay, loam with a load of limestone)
and Karl Fuhrmann at the Pfeffingen estate in the Pfalz
(in the *Ungsteiner Herrenberg Vineyard* – sandstone with limestone in subsoil)
-the late 1990s begat a movement in Germany to fashion Scheurebe in the style of Sauvignon Blanc...
but Scheurebe will always be unmistakably Scheurebe!

AND WHAT DOES SCHEUREBE TASTE LIKE?

Imagine an Olivia Rodrigo song (*Vampire*), combined with Brendan Yates jumping around to *Birds,*
sprinkled with the mist of Sydney Sweeney's Bathwater Bliss,
and then infused with the braggadocio of Lamine Yamal.

*HAPPY HOUR is from 4:00pm – 6:00pm EVERY DAY!

wine is terroir®



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.

A WINE UNLIKE ANY OTHER...

Chardonnay, *Cuvée W*, Kalin Cellars, 1999, Livermore Valley 24.00* 28.00 14.25

-well, not so sure what to say here...hopefully, you will say: "is this wine real?!" OR

"Am I capable of communing with this grape juice that tastes unlike most other chardonnays from the United States of Wine?"

(of course you are...we have faith in you!)

FACTS:

-Terry and Frances Leighton, both microbiologists at U.C. Berkeley, first tried their hand at winemaking in 1975

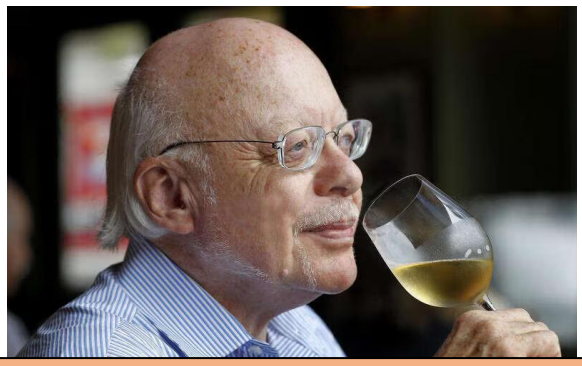
-the official start of official vintage wine from Kalin Cellars is 1977 / their winery was in a warehouse in Novato, located in Marin County

-they never owned any vineyards...they just drove around California and identified vineyards that they believed embodied terroir of a certain magnitude, in a cooler climate area, where the vines were not vigorous (their intuition and vision were impeccable, as they were the first to ever buy fruit from Charles Heintz / Dutton Ranch / Lorenzo vineyards, now all iconic grape growing sites)

-per their scientific backgrounds, they really, really, really fixated on fermentations, both the alcoholic and the bacterial. Apparently, the Leightons were the first ones to barrel-ferment chardonnay in California...it is crazy to even write that! More importantly, the Leightons selected very specific yeast strains for their fermentations, each allied to the vineyard site. Sometimes those fermentations lasted up to 8 months (most fermentations today last 7-21 days). Their wines all went through malolactic fermentations, which is a conversion of malic acidities into lactic acidities...softens the wines...and this was a very fraught thing back in the old days

-the Leightons never released wine until they felt it was ready, which generally meant at least 10 years in the cellars (one of the mottos of Kalin Cellars was that "every wine is a library wine.") Of course, this also generally meant that the wines of Kalin Cellars were generally overlooked by a consumer who was fixated on the newest release of the newest wine, just newly reviewed by an august critic

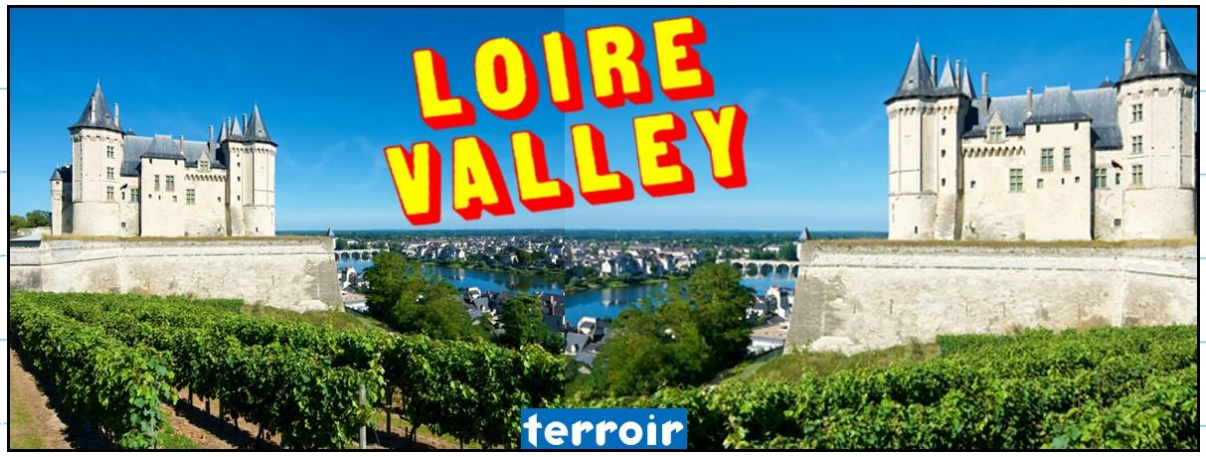
-the *Cuvée W* designation for this chardonnay refers to the Wente clone of the chardonnay grape (apparently 75% of chardonnay planted in America is this clone). The grapes in this wine come from the original plantings, at Wente Vineyards, going back to Ernest Wente and his wine grape companion, Charles Wetmore (the O.G. vine stock is from Meursault and Montpellier, originally planted in 1912, which then mutated over time to create this singular vine stock)



This is Terry Leighton.
This is the motto of Terry and Frances Leighton's Kalin Cellars:
"Produce no wine with less character than yourself."

*HAPPY HOUR is from 4:00pm – 6:00pm!

wine is terroir®



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.

the garden of France is a magical place to be...and no riots!

Jasnières, *Les Rosiers*, Domaine de Bellivière, 2022	23.00*	25.00	12.75

-100% chenin blanc, from young vines (in this case, young vines mean less than 50 years of age)
-the vineyard is composed of flint and clay, with the all-important tuffeau (soft limestone) in the mix
-barrel-fermented and then aged in barrel for one year
-and yes, there is roughly 7 grams of residual sugar present...that is where the wine wanted to naturally finish
-"Les Rosiers" references the rose bushes planted

Coteaux du Loir, *Rouge-Gorge*, Domaine de Bellivière, 2023	22.00*	24.00	12.25

-100% pineau d'Aunis, ranging in age from 10 – 60 years (this grape was once called Chenin Noir – 1845 – but the grape has no DNA connection with the almighty Chenin Blanc / in addition, it has nothing to do with Pinot Noir)(it is named after the pine cone)
-the vineyard is composed of flint and clay, with the all-important tuffeau (soft limestone) in the mix
-the grapes are de-stemmed, crushed by foot (holy athlete's foot!!!!) and fermented in old oak / the wine is aged in old oak and concrete eggs for one year
-"Rouge Gorge" references the red-throated European robin

***Flight of Two Tastes of the above tuffaceous wonders** **23.00**



***HAPPY HOUR is from 4:00pm – 6:00pm!**

wine is terroir®



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
HOLY CRAP...what can't we all live here and grow wine			
Cassis, Clos Ste. Magdeleine, 2023, Provence	23.00*	25.00	12.75
-45% marsanne, 25% ugni blanc, 20% clairette, 10% bourboulenc			
-the vineyard is composed of clay and limestone and a view of the Mediterranean that makes me tear up			
-fermented & aged in stainless steel, for 7 months, on the fine lees			
-apparently this is a great match with grilled sardines...I think I would love it with a clove cigarette			
Cassis, *Bel-Arme*, Clos Ste, Magdeleine, 2018, Provence	26.00*	29.00	14.75
-55% marsanne, 20% ugni blanc, 20% clairette, 5% bourboulenc			
-the vineyard is composed of clay and limestone and lots of rocks and resides on the slopes of Cap Canaille, facing north, north-west			
-fermented in stainless steel, then aged 14 months in concrete vats			
-apparently, this is great match with a perfectly roasted chicken...I think I would love it with two clove cigarettes and some Bauhaus tunes			
***Flight of Two Tastes of the above wines with a kick-arse view**			25.00

Just sent a note to Mom & Dad...and enquired about their not raising me in such a beautiful place...c'mon...was I not worth it!?



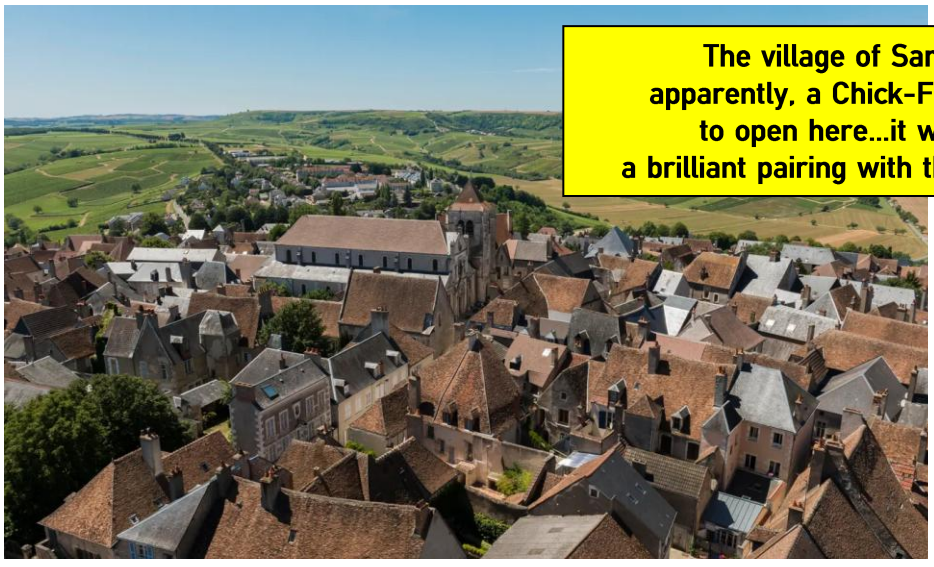
Yes, this wine appellation is called Cassis. It is composed of roughly 215 ht. of vineyards, with 10 official producers.
Of course, cassis is the français word for blackcurrant and we all love Crème de Cassis
to help make our beloved Kirs & Kir Royales.
Cassis is also the name of a Provençal fishing village.
I named my first dog "Cassis" by he only responded to "Galliano"

*HAPPY HOUR is from 4:00pm – 6:00pm!

wine is terroir®



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
apparently this grape is bestest known in New Zealand...			
Reuilly, *Les Fossiles*, Domaine de Reuilly, 2023	17.50*	19.00	9.75
-is this a poor man's Sancerre? Uhmmmm, that is what King Dagobert stated in the 7th century			
-features sandy, gravelly terraces and chalky, limestone marl slopes			
Quincy, Domaine Trotereau, 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, Vignes de Ratier, 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, *Caillotes*, 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, Hippolyte Reverdy, 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.

*HAPPY HOUR is from 4:00pm – 6:00pm EVERY DAY!

wine is terroir®

ORANGE WINE

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
green grape must + skins + purposeful oxidation = f*#ked up wine			
L'Allumée, *Anne Buiatti*, 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.			
Santameriana, Sant'Or, 2025, Peloponnese	16.00*	17.50	9.00
-100% santameriana -spontaneously fermented in amphora, with 22 days of skin contact, then aged 6 months in ceramic eggs			
Chinuri-Rkatsiteli, *3 Qveri Terraces*, Papari Valley, 2024, Kakheti	16.50*	18.00	9.25
-50% chinuri, 50% rkatsiteli -fermented in a terraced qvevri system, with 6 months of skin contact			
Pinot Gris, Craven, 2024, Stellenbosch	16.50*	18.00	9.25
-100% pinot gris -fermented and aged in 100% concrete / 6 days on the skins / drained and pressed back into concrete tanks for 6 months elevage			

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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.

wine is terroir®

PINOT NOIR

]]]BY THE GLASS[[[

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOiR: Philip the Bold loved this grape above all others			
Coteaux Bourguignons, *Cuvée Hugo*, Domaine Truchetet, 2023, Burgundy	27.00*	29.00	14.75
-50% gamay, 50% pinot noir			
Bourgogne – Côte d'Or, du Grappin, 2023, Burgundy	24.00*	26.50	13.50
Marsannay, *Longeroies*, Louis Jadot (Domaine Louis Jadot), 2021, Côte de Nuits	22.50*	24.00	12.25
-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			
Domaine Kirrenbourg, *Roche Granitique*, 2023, Alsace	24.50*	27.00	13.75
Sancerre, Pierre Martin, 2023, Loire Valley	21.00*	22.50	11.50
Adams, *Ingelheim*, 2023, Rheinhessen	19.75*	21.50	11.00
Steintal, *Buntsandstein*, 2020, Franken	22.00*	23.75	12.00
Leiner, *Handwerk*, 2023, Pfalz	16.50*	18.00	9.25
Mother Rock, *Cuvée Carbonic*, 2025, Piket-Bo-Berg --SERVED CHILLED--	19.25*	21.00	10.75
Talley Vineyards, 2023, San Luis Obispo Coast	23.75*	25.50	13.00
Coteaux de Trumao, 2022, Osorno Valley --ÜBER SOUTHERN CLIMES--	18.50*	20.00	10.25
Canopus, *Pintom*, 2022, Valle de Uco	23.00*	25.00	12.75
-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			
***Flight of Three Tastes of the above Pinot Noirs...we select them**			**36.00**
***Flight of Five Tastes of the above Pinot Noirs...we definitely select them**			**57.00**

*HAPPY HOUR is from 4:00pm – 6:00pm EVERY DAY!

wine is terroir®



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.

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

Revolver, Leo Erazo, 2024, Itata 15.00* 16.50 8.50

-100% país, grown on granitic, volcanic soils, influenced by the cool Pacific Ocean / fermented & aged in concrete

-it is as pure and gentle as the driven snow...if that snow was composed of mineral dust and was colored red

YOUR PAÍS STORY:

-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. Tthe 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).

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 EVERY DAY!

wine is terroir®



Sunday, October 25th, 2:30pm – 3:30pm

Hungary...a wine story unlike all others

Can you name a country that's witnessed more dramatic changes over the last century? Hungarian wines have survived the collapse of the Hapsburg Empire, two world wars, a Soviet occupation, and Viktor Orban. And yet they were once some of the most important wines in Europe, served in the courts of Emperors. Today, Hungary produces all kinds of different wines in all kinds of styles, all of which deserve to be enjoyed.

Sunday, November 8th, 2:30pm – 3:30pm

Australia VOL I....it is big, it is grand, it is fun

The story begins in 1832 when a Scotsman named James Busby arrived on Australian shores with a ship full of vine cuttings from Spain and France and launched the Aussie wine industry. Decades later, Australian wines would surge in popularity for years...before experiencing a wine fall from grace. But like a mighty phoenix-imbued kookaburra, the wines of Aussie Land are back...75 different grapes, planted in 65 different wine regions (the permutations are endless). It is so grand a wine country that it is deserving of a series of tastings...we will begin HERE.

Sunday, November 15th, 2:30pm – 3:30pm

Jerez...the newest terroir-driven Spanish wine appellation

Ladies & Gentlemen of America, I direct your attention to the south coast of Spain, a land with impeccable terroir (say hello to chalk!) and everlasting sunshine (hola! sol!) and a singular grape variety that gives voice to EVERYTHING. If crunchy minerality and challenging flavor profiles are your wine addiction, then these wines are for you. These wines are not just recently discovered...these wines are just recently revealed to our senses. And we are thrilled.

Sunday, November 22nd, 2:30pm – 3:30pm

The Original Six...yes, this is a hockey tasting!

Uhmmmmmmmmmmmmmmmmmmmm, what to do, what to do. We really have no clue how this might go but since we love and honour the Original Six – Toronto Maple Leafs / Montreal Canadiens / Detroit Red Wings / Chicago Black Hawks / Boston Bruins / New York Rangers - and we love and honour all 1500 wine grape varietals, there must be some synergy somewhere in there. Each team will be matched with a wine that embodies its ethos. Each team will be matched with a wine that speaks to its fan base. Each team will be matched with a wine that speaks to its star player. The heated rivalries will be left on the bench...today we honor the greatest sport in the land.

*YOUR SUNDAY WINE SCHOOL NOTES:

-six wines will be tasted each class + an aperitif upon arrival + a snack
-there will be conversation...nay, there will be many a verbal deep dive
-there might be a test...there probably won't be a test
-tickets available at www.wineisterroir.com

#SundaysAreforWineExploration

wine is terroir®



	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 od 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 EVERY DAY!**

wine is terroir®



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Château Poujeaux, 2016, Moulis-en-Médoc	26.50*	29.00	14.75
-60% cabernet sauvignon, 35% merlot, 5% petit verdot			
Château de Fieuzal, 2019, Pessac-Leognan	27.00*	30.00	15.25
-65% merlot, 30% cabernet sauvignon, 5% petit verdot			
*Flight of Two Tastes of the above favorite Thomas Jefferson wines			27.00

The BORDEAUX FACTS:

Simply put, Bordeaux is the largest fine wine area in the world.
Just as Lady Gaga can do it all, and in such bloody style, so can Bordeaux...

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

Some reasons for success:

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

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

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

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

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

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

In substance as well as aesthetics, Ms. Germanotta can absolutely kick arse.
The wines of Bordeaux are equally adept though maybe not as racy in a pair of stilettos and fishnets.

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wine is terroir®

terroir welcomes

Marc Hochar*

of the almighty **Chateau Musar**

as Guest Sommelier AND Tour Guide to the vinous and scenic glories of

the Bekaa Valley of Lebanon

Thursday, October 22nd, 2026

Marc will be working the floor from 6:00pm – 8:30pm and he will be pouring:

THE CHATEAU MUSAR TASTING FLIGHT:

Jeune Rouge, Chateau Musar, 2022

Grand Vin Rouge, Chateau Musar, 2012

Grand Vin Blanc, Chateau Musar, 2016

$40.00 (3oz. pours of each wine)

There is no need to reserve a table...only curiosity & an absolute thirst are necessary.

There is no need to exercise beforehand...these wines do not require heavy lifting...just an intensity of focus.

There is no need to be a wine expert to enjoy these wines...these wines are absolutely yummy AND important

There is every need to want to savor the glory of this estate...this is history in a glass, after all..

We look forward to seeing you Thursday evening.

IMPORTANT NOTE:

*Marc is the 3rd generation of the Hochar Family, owners of Chateau Musar
(grandson of the master blaster, Gaston, and son of the mystic and messianic, Serge).

We cannot speak to Marc's acumen in a service role on a dining room floor but there is no better individual than Marc to guide you through the histories and cultures and incredible wines of the magical land of Lebanon.

Why must you attend this Lebanese wine tasting / gathering / wine communion?

-because Noah and his Ark came aground on Mount Sannine (and not Mount Ararat) and the journey of grape growing / wine making around our planet began in Lebanon, around 8000BCE

-because the Phoenicians created the most powerful viticultural community, in Lebanon, in 3000BCE

-because the Bekaa Valley of Lebanon was the bread basket of ancient Rome

-because the Temple of Bacchus in Baalbek, Lebanon is mindblowing / mindbending
(please note: if you love Roman ruins like I love Roman ruins, then get thee to Baalbek, which contains the LARGEST collection of still standing Roman ruins on the planet)

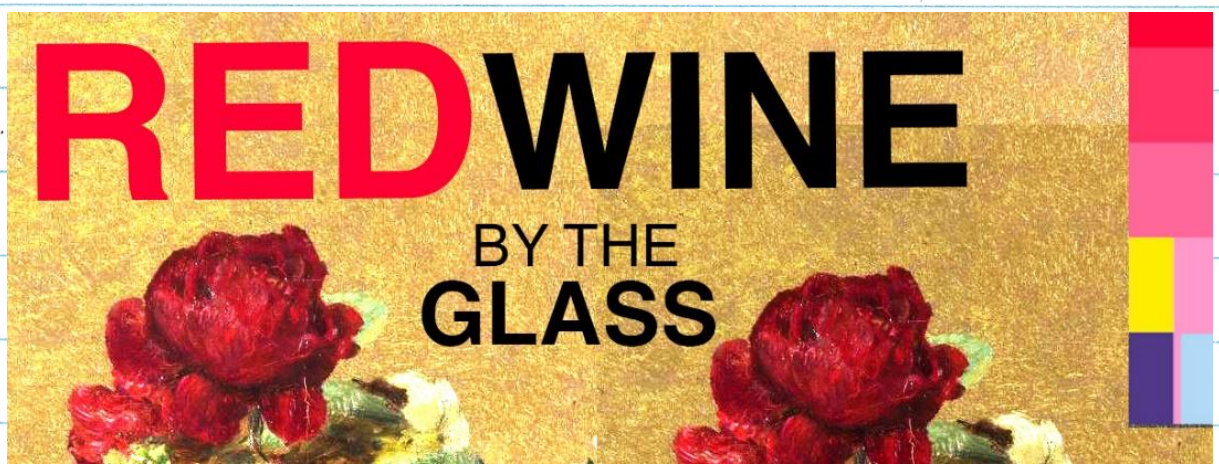
-because the Lebanon of today is not what you think...the wine reality on the streets is a place of 300 days of unabashed sunlight, with a virtually disease-free grape growing environment, producing compelling wines.

We very much look forward to seeing you

to celebrate the oldest new world wine growing region.

#DrinkMusarDrinkHistory

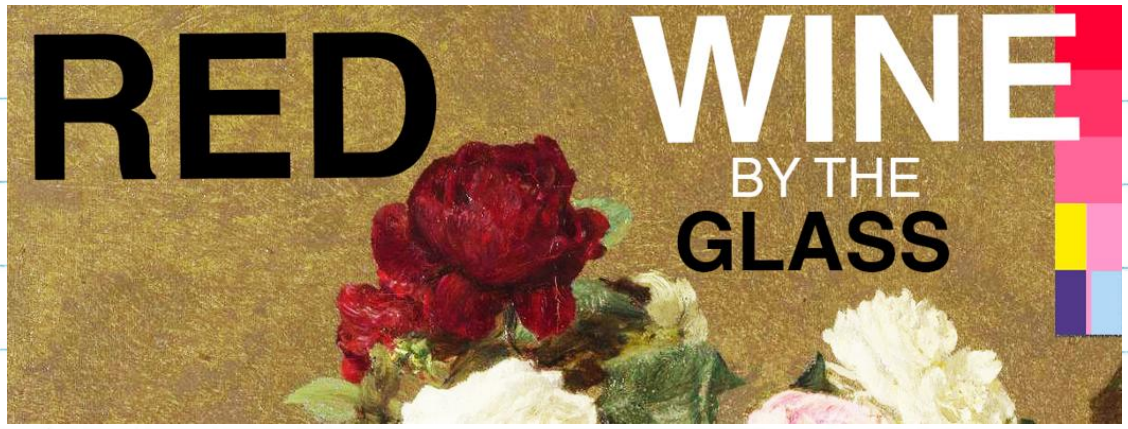
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RED & PURPLE & STRANGE GRAPES

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Chinon, *Vieilles Vignes*, Philippe Alliet, 2022, Loire Valley	22.75*	25.00	12.75
-100% cabernet franc			
Saumur-Champigny, Domaine Sanzay, 2024, Loire Valley	16.00*	18.00	9.25
-100% cabernet franc			
Mondeuse, *Black Giac*, Domaine Giachino, 2024, Savoie	21.00*	23.00	11.75
-100% mondeuse			
Beaujolais-Villages, *Vieilles Vignes*, Jean-Claude Lapalu, 2024, Beaujolais	18.00*	19.50	10.00
-100% gamay			
L'Exclus d'Alary, 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 *those* people?!?!			
Bandol, La Bastide Blanche, 2021, Provence	21.00*	24.00	12.25
-85% mourvèdre, 13% grenache, 1% cinsault, 1% carignan, 2.6% clove cigarettes from a goth club in Toronto			
Valtellina Superiore (100% nebbiolo), Dirupi, 2022, Piedmont	29.50*	32.00	16.25
Dogliani, *Papà Celso*, Abbona, 2024, Piedmont	17.00*	18.75	9.50
-100% dolcetto			
Chianti Colli Senesi, Torre alle Tolfe, 2022, Tuscany	15.00*	16.50	8.50
-100% sangiovese, macerated for one month and aged in concrete for one year...it over delivers like the Italian National Footie Team			
Chianti Classico, I Fabbri, 2023, Tuscany	23.00*	25.00	12.75
-100% sangiovese,			
Cesanese del Piglio, *Vicinale*, La Visciola, 2024, Lazio	24.25*	26.00	13.25
-100% cesanese			
Lacrima di Morro d'Alba Superiore, *Guardengo*, 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 Ancoma, 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 área than Prospect Park in Brooklyn). A potential reason for the lack of lacrima plantings is that the variety does not respond well to American rootstalks, meaning that growing this grape is about as fulfilling as listening to an Einstürzende Neubauten álbum			
Aglianico del Vulture, *Liscone*, Madonne delle Grazie, 2020, Basilicata	17.00*	18.50	9.50
-100% aglianico delle vulture			

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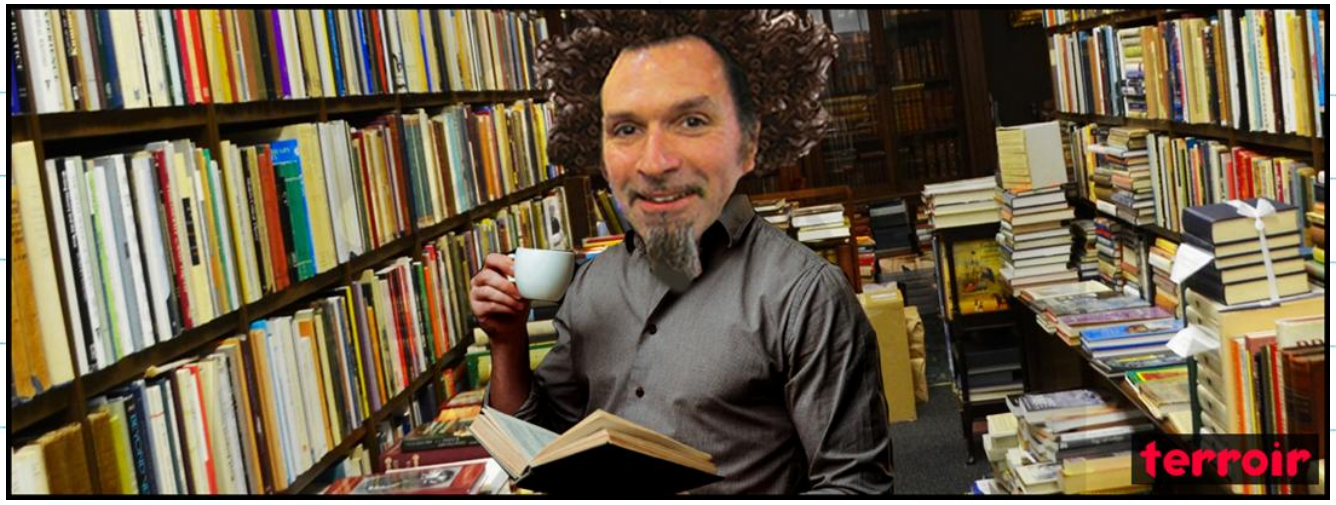


wine is terroir®

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
Cien Lanzas, 4 Monos, 2021, Sierra de Gredos	19.75*	21.50	11.00
-about 90% old vine garnacha tinta with small amounts of cariñena and grenache blanc			
Tierra Fundida, 2024, Tenerife	19.75*	21.75	11.00
-listán negro + negramoll + castellana Negra, all grown in the Finca Adelantado, at an altitude of 1400' (you can see Russia!)			
-the soil is volcanic...of course it is VOLCANIC!...with some clay & loam			
-the varieties are vinified whole-cluster & separately, then aged in barrel, then combined in concrete and sprinkled with ferry dust			
Dona Berta, *Reserva*, Hernani A. M. Verdelho, 2021, Douro	25.00*	28.00	14.25
-100% sousão			
-in the Minho region, the grape is known as Vinhão...here it is a workhorse grape vs. the Douro, where it wears its gothic best			
Landwein "L", *Schwäbischer*, Roterfaden, 2022, Württemberg --ENERGETIC--	19.25*	21.00	10.75
-100% lemberger, grown on limestone / macerated & fermented for 5 days / raised in old oak for 16 months / bottled at 10.5°			
-lemberger (Germany) is also known as blaufränkisch (Austria) is also known as kékfrankos (Hungary)			
-apparently, this grape is a father to the gamay grape and a child to gouais blanc / it was probably birthed in Dalmatia			
Lemberger Trocken, Lassak, 2022, Württemberg --BROODING--	25.00*	28.00	14.25
-100% lemberger, grown on clay & loess, over a bed of limestone / partial whole-cluster ferment, with a 2-4 week maceration / aged for 16 months in old oak / bottled at 12°			
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 varietals: 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.			
Rapsani, Terra Petra, 2020, Mount Olympus	21.00*	22.50	11.50
-50% xinomavro, 35% krassato, 15% stavroto			
Asuretuli Shavi, Kapistoni, 2024, Kartli	20.25*	22.00	11.25
-100% asuretuli shavi			
Pinotage, Wolf & Woman, 2024, Swartland	21.50*	23.00	11.75
-100% pinotage			
Syrah, Gabriëlskloof, 2024, Botriver	16.50*	18.00	9.75
Shiraz, *Love Me Love You*, Charlotte Dalton, 2022, Adelaide Hills	15.25*	17.00	8.75
集 ("Gathering"), 小圃酿造 (Xiao Pu), M.V. 7, 寧夏 (Ningxia) --SERVED CHILLED--	19.25*	21.00	10.75
-30% syrah, 25% pinot noir, 15% dunkelfelder, 10% Riesling Italico, 8% black muscat, 6% marselan, 6% malbec			

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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!

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 9th Edition - $55.95

by Hugh Johnson & Jancis Robinson & Julia Harding

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