

terroir

MANIFESTO

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

man·i·fes·to | \ ,ma-nə-'fe-(,)stō

plural manifestos or manifestoes

Definition of *manifesto*

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

Manifesto Has Latin Roots

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

The **terroir** definition of manifesto is presently very much under construction and advisement (we have been working on it for 14 years now). If it appears like Woodstock 1969 at times (layers of confusion & rain & cool s*#t happening & more confusion & the greatest time of your life), we are cool with that. If it appears more like Altamont 1969 at times (my mom beating people up & abandoned cars everywhere & the Grateful Dead refusing to perform at their own damn festival), we sincerely apologize and will promise to do better.



HAPPY
HOUR*
3oz. pour

After
6:00pm
3oz. pour

VERMOUTH...these aromatized wines do cure all evils

BLANC , Dolin, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc (from Armagnac...not Savoie) / botanicals: hibiscus, basil, cinnamon, wormwood gentian		
-this is specifically a Vermouth de Chambéry, which is France's only A.O.C. for vermouth (this has nothing to do with politics, by the by)		
BLANC , C. Comoz, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc (from Armagnac...not Savoie) / botanicals: a bucket of stone fruits, including the pits + lots of wormwood		
BLANCA , Atxa, Manuel Acha, Spain (Cantabria) --15°	8.00*	10.00
-base wine: airén / botanicals: gentian, wormwood, bitter orange +++ - all macerated into aguardiente, then blended into wine		
BIANCO , Contratto, Italy (Piedmont) --17.5°	9.00*	11.00
-base wine: cortese / botanicals: hawthorn, coriander, ginger, clove, nutmeg, licorice, wormwood, gentian +++ (50 in total; 22 are secret)		
ROUGE , Dolin, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc / botanicals: coriander, hyssop, rhubarb, curacao +++		
di TORINO , Cocchi, Italy (Piedmont) --16°	9.00*	12.00
-base wine: moscato / botanicals: cinchona, rhubarb, wormwood, citrus, cocoa, ginger / caramelized sugar gives color & sweetness		

APÉRITIF...these aromatized wines might not cure all evils

Salers , Terres Rouge, France (Massif Centrale) --16°	8.00*	10.00
-the gentian roots are macerated in alcohol for 3 weeks / separated from the liquid, the roots are distilled and then back blended with the original maceration liquid / aged in limousine oak / water, neutral alcohol, sugar are then added to achieve balanced bitterness		
Americano* , Cocchi, Italy (Piedmont) --16.5°	9.00*	12.00
-base wine: moscato / botanicals: gentian flowers & leaves, cinchona, bitter orange peel, elderflower		
*the word <i>Americano</i> alludes to two aspects of the beverage: firstly, to make alcohol bitter is to engage in <i>amaricato</i> (remember, <i>amaro</i> translates as bitter) and secondly, the truly American habit of adding bitters to vermouth...WE LOVE AMERICA...or <i>AMERICANO</i> !		
Nonino , Italy (Friuli) --21°	16.00*	20.00
-a game changer from the game-changing Italian distillery...a distillate of the fragolino grape, infused with gentian, rhubarb +++		
Gentiane Quina , Bonal, France (Savoie) --16°	8.00*	11.00
-utilizing cinchona (quinine), gentian, and herbs from the Grande Chartreuse Mountains / alcohol is a blanc mistelle		
Grand Quinquina , Byrrh, France (Roussillon) --18°	8.00*	10.00
-utilizing a boat-load of quinine / alcohol is a mistelle		

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**HAPPY
HOUR*** 3oz. pour
**After
6:00pm** 3oz. pour

SHERRY/MONTILLA...Spain has given us Gaudi / Don Quixote / Xavi and...

Fino , Arroyuelo, Primitivo Collantes, NV, Chiclana de la Frontera	8.00	10.00
Manzanilla , La Cigarrera, NV, Sanlúcar de Barrameda	9.00*	11.00
Amontillado , Almacenista Manuel Cuevas Jurado, Lustau, NV, Sanlúcar de Barrameda	13.00*	16.00
Palo Cortado V.O.S. , Dos Cortado 20 Years, Williams & Humbert, NV, Jerez de la Frontera	16.00*	19.00
Oloroso , 15 Years, El Maestro Sierra, NV, Jerez de la Frontera	11.00*	15.00

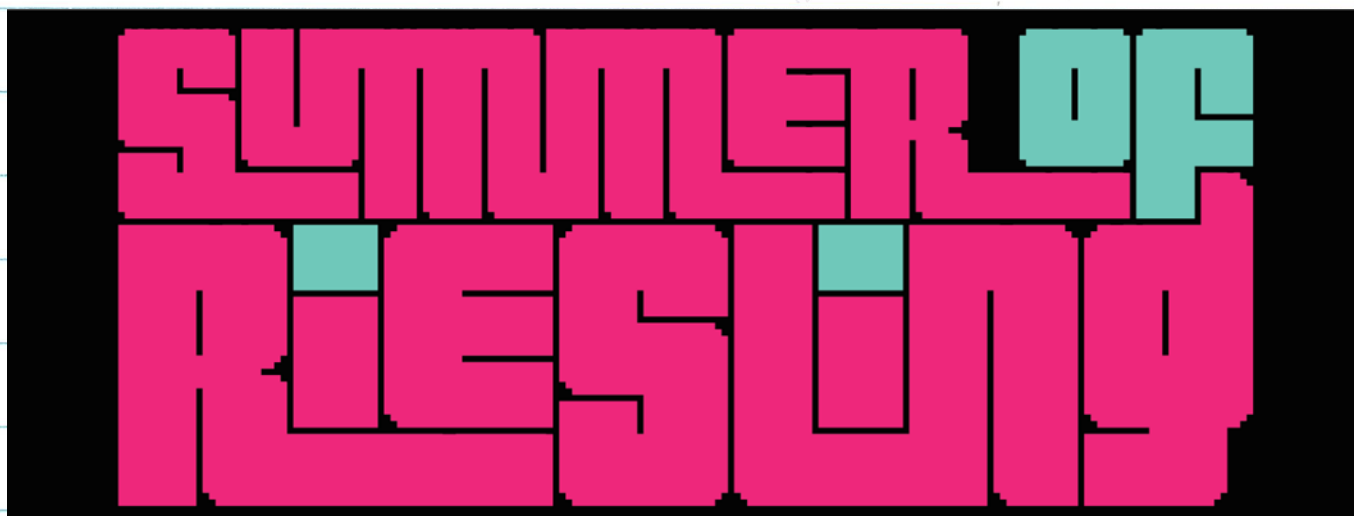
MADEIRA...it is Madeira Month, after all...just ask Erica

Rainwater , Leacock's, NV	7.00*	9.00
Sercial , 5 Years Old, Blandy's	8.00*	10.00
Verdelho , 5 Years Old, Blandy's	8.00*	10.00
Bual , 10 Years Old, Broadbent	15.00*	18.00
Malmsey , 15 Years Old, Henriques & Henriques	20.00*	24.00

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

Interstellar Overdrive - butterfly pea flower / black currant / the lemons life gave us -extra pop of color, extra pop of fun.	12.00
A Horse With No Name - oolong / soda / sugar / spice / everything nice -a different sort of bubble tea.	12.00

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT			
QbA, <i>Graacher Domprobst Alte Reben</i> , Max Ferd. Richter, 2021, Mosel	20.00*	22.00	11.25
Frankland Estate, <i>Isolation Ridge</i> , 2021, Frankland River	18.25*	20.00	10.25
QbA, <i>Kestener Paulinshofberg "GK,"</i> Günther Steinmetz, 2017, Mosel	18.00*	21.00	10.75
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
Jurtschitsch, <i>Ried Heiligenstein</i> , 2021, Kamptal	21.50*	24.00	12.25
QbA, <i>Teppo</i> , Fio, 2019, Mosel	15.75*	17.25	8.75
Castel Juval, <i>Gletscherschliff</i> , 2024, Trentino – Alto Adige	20.00*	23.00	11.75
Trocken, <i>pur mineral</i> , Fürst, 2021, Franken	16.50*	18.00	9.25
Trocken, <i>Wachenheim</i> , Dr. Bürklin-Wolf, 2022, Pfalz	15.50*	17.00	8.75
QbA, <i>Erbacher Schlossberg</i> , Schloss Reinhartshausen, 2009, Rheingau	17.00*	22.00	11.25
Hermann J. Wiemer, <i>HJW Vineyard</i> , 2023, Seneca Lake	21.00*	23.00	11.75
San Fereolo, <i>Terra Celeste</i> , 2021, Piedmont	22.00*	25.00	12.75
Rouvalis, <i>Lefko Lino</i> , 2022, Aigialeia	21.00*	23.75	12.00
Brooks, <i>Bois Joli Vineyard</i> , 2022, Eola-Amity Hills	18.00*	19.75	10.00
QbA, <i>Haardter Herrenletten</i> , Müller-Catoir, 2022, Pfalz	25.00*	27.00	13.75
Mt. Beautiful, 2019, North Canterbury	15.00*	16.75	8.50
Maurice Schoech, <i>Grand Cru Furstentum</i> , 2023, Alasce	23.00*	26.00	13.25

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

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

-the Bonneville Salt Flats are an oasis in comparison

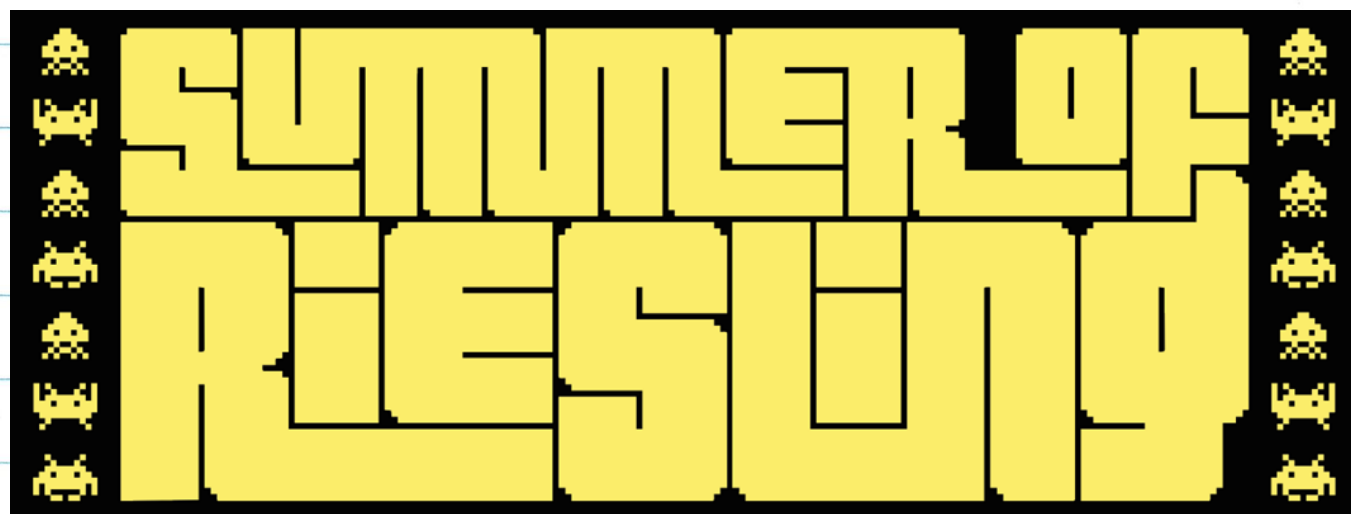
*what does DRY mean: simply put, it is the virtual lack of residual sugar in the finished wine.

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

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

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

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
FRUITY* RIESLING: yes, Riesling is a grape**...and a grape is a fruit.			
Feinherb, <i>Niedermenniger Herrenberg</i> , Stefan Müller, 2023, Saar	15.75*	17.50	9.00
Spätlese Feinherb, <i>Bopparder Hamm Ohlenberg</i> , Weingart, 2021, Mittelrhein	14.50*	15.50	7.75
Kabinett, <i>Scharzhofberger</i> , von Hövel, 2021, Saar	19.00*	22.00	11.25
Kabinett, <i>Trittenheimer Apotheke</i> , Unterlind, 2022, Mosel	22.50*	25.00	12.75
Kabinett, <i>Nahesteiner</i> , Diel, 2021, Nahe	14.50*	16.00	8.25
Apollo's Praise, <i>Lahoma Vineyard</i> , 2024, Seneca Lake	14.25*	16.00	8.25
Spätlese, <i>Ürziger Würzgarten</i> , Alfred Merkelbach, 2021, Mosel	22.00*	24.00	12.25
Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 2020, Rheingau	25.00*	33.00	16.75
Auslese, <i>Piesporter Goldtröpfchen</i> , Später-Veit, 2005, Mosel	17.50* 3oz.	--	20.00
*Flight of Three Tastes of any of the Rieslings... we pick'em			37.00
*Flight of Five Tastes from the world of Riesling... yup, we definitely pick'em			59.00
Flight of Eight Tastes from the world of Riesling... holy crap, we LOVE you!			100.00
*Flight of 2oz. tastes of all 30+ Rieslings by the glass...i cannot even imagine			300.00

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

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

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

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

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

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

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

And it is beneficial for your soul.

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

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

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

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The Summer of Riesling 2025 has officially begun. Ready Player One.

Please:

- focus on consuming every power pill that you encounter...remember, the ghosts are not far behind
- go deep into your psyche to envision season 4 of The Bear...

will cousin Ritchie transform further into a hospitality maven /

will Neil Fak learn how to carry a tray and THEN take those plates and cups off of said tray /

who will head the HR department at The Bear /

Uncle Jimmy, we need more money...those Rosenthal B&Bs are \$66.00 each!!!

- take two steps forward, one step back...and watch out for frogs crossing the street

-Simple Minds is on tour...Simple Minds is on tour.

Therefore, load up the Winnebago and follow the band on tour (they're in Chicago tonight).

- confirm you are bathing twice a day, luxuriating in *Sydney's Bathwater Bliss*

- dust the dust off your bass guitar and watch *Scott Pilgrim vs. the World* on repeat...

and play along to Sex Bob-Omb's greatest hits

- confront the boss...aka, *your Donkey Kong*...and state unequivocally that the Summer of 2025

involves 4-day weekends...that WSET Level 9 exam on Riesling requires all your free time to study

- beat a path to Smithereens in the East Village and savor the buckwheat pancake with smoked blue fish

- ensure Martin Luther's *95 Theses* are prominently displayed on your front door

- challenge WOPR to a game of Trivial Pursuit

- dive deep into the action adventure of a horse & rider arriving late to harvest

at Schloss Johannisberg, in 1775...what misadventure could then possibly occur

- plan a cruise along the East River of NYC, on Tuesday, July 22nd...you know what I am talking about...

INFO NOTES:

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

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

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

WHERE DOES THE SUMMER OF RIESLING HAPPEN: everywhere you are

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



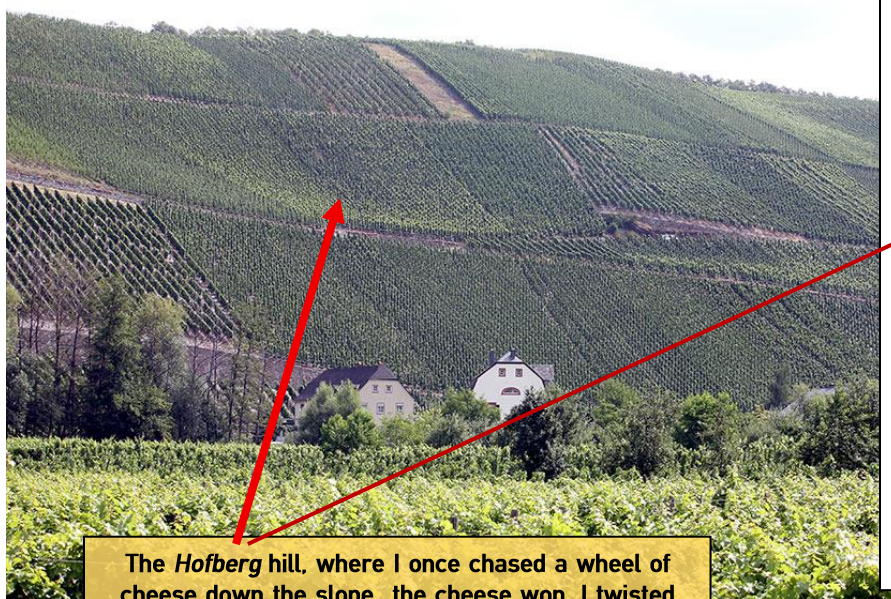
HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

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

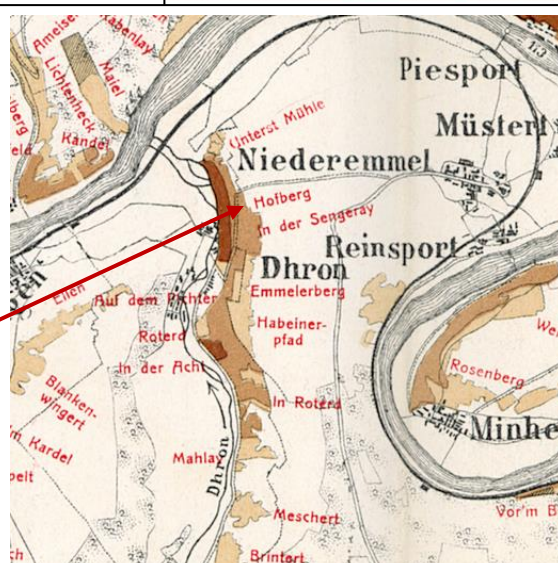
Feinherb, *Dhroner Hofberg "in der Sengerei,"* A.J. Adam, 2021, Mosel 22.00* 25.00 12.75

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

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



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



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

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

RIESLING... an important expression of... insane work

Kabinett, *Bremmer Calmont*, Franzen, 2020, Mosel

15.75*

17.50

9.00

(Total Acidity 6.8 gr. / Residual Sugar 48 gr. / 8.5°)

-I still need to craft some statements here. I was distracted this week and then Office365 crashed and I went into a dark hole of despair

-suffice it to say, the *Calmont* vineyard, in the town of Bremm, is the steepest vineyard in all of Europe.

And by steep, I mean that YOU, dear reader, have no comprehension what a 65° slope feels like to work in on a daily basis.

Because if you did, there is no amount of money that would deter you from savoring this wine.

-the origin of the name *Calmont* is from the Latin "calidus" – "warm" – AND "mons" – "mountain" OR it might be Celtic...still working on that

-over 100 years ago, every grower wanted to practice viticulture on this hillside; now, the young folks prefer to sit at a desk, in the office of a big bank in Frankfurt. I understand that desire. Thank God for Angelina & Kilian Franzen then, willing to do god's work in this landscape



To see the *Calmont* vineyard today, it is not planted like it was over 100 years ago... no one wants to work this hard, to grow grapes and make yummy grape juice.

The only way to access this vineyard is via a mono-rail, unless your name is Reinhold Messner.



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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RIESLING... an important expression of... tension...perfect for a chaos monkey			
F.X. Pichler, <i>Loibner Ried Burgstall</i> , 2022, Wachau	19.50*	22.00	11.25

- in the town of Loiben resides the Burgstall vineyard
 - it is composed of granite and gneiss, with a topsoil of sand
 - perchance you have a good arm, you could throw a ball into the Danube River as you will only be 80 meters away, at an elevation of 30 m.
 - the grapes were picked mid-October / whole-cluster pressed / fermented in tank / aged on the lees for 5 months
 - the wine possesses 7 grams of total acidity...and lordy, you feel the crunch nad penetration of those 7 grams of total acidity
- *NOTE: Lucas Pichler is no longer part of the Vinea Wachau so this wine does not have a ripeness designation...it is what it is...



The *Burgstall* vineyard overlooks the majestic Danube River.
When you are on your Viking Cruise,
you will most likely see this plateau as your drift on by.
Please tell the captain to stop the boat, as you need to gaze in
wonderment (you will be at this location on Day 5 of your 15-day cruise).

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the Summer of Riesling Cruise

Tuesday, July 22nd, 2025

7:00pm – 10:30pm

\$125.00

Reserve tickets at: www.wineisterroir.com

The greatest wine celebration mankind has ever known.

-a **tasting of 15 different RIESLINGS** from around the Riesling world...

Germany (of course...it is the home of the grape!), Austria, France, America, Australia

-**terroir FOODSTUFFS** will be available for sale...

to ensure your Riesling consumption is properly balanced

-the musical stylings of **the Greg Smith Group**...

we have put the 80s to bed and are finally entered the 2000s...lots of pop-rock / rock-pop / emo +++

-dancing...ohhhhhhhhhh, there will be **DANCING!**

-a 3-hour journey aboard **the JEWEL**, with 250 of our closest friends

We will leave from the Skyport Marina at 23rd Street and the FDR,
at 7:30pm, with boarding commencing at 7:00pm.

In preparation for the cruise of a lifetime, please:

-call your minister to say you have a new savior and it goes by the name **Riesling**

-drink from the **Riesling** Fountain of Youth in St. Augustine, FL.

-visit *Lorelei* along the Rhine River and toast the **Riesling** siren

-enable only **Riesling**-based apps on your smartphone

-learn to swim

-begin meditation to enlighten oneself to the enlightenment of **Riesling**

-tattoo *I Love Mom AND Mom Loves* **Riesling** on your right shoulder

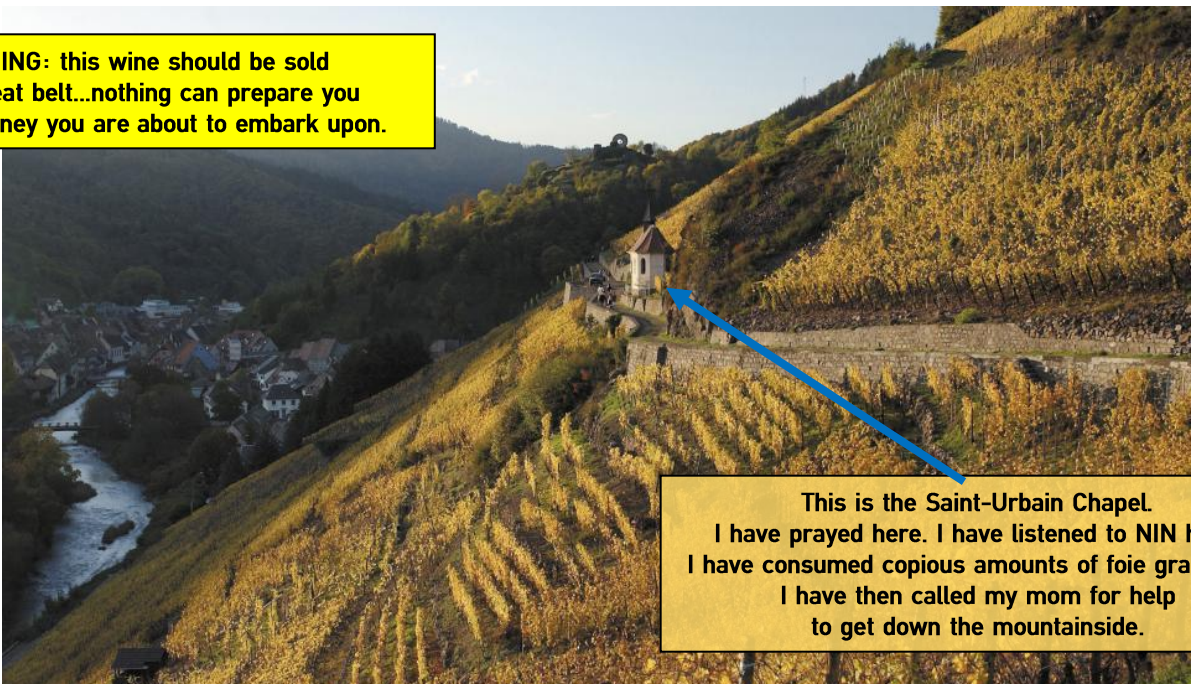
-take advantage of working from home on Wednesday, July 23rd

#RieslingsAlreadyGreat



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RIESLING... an important expression of... magisterial			
Schoffit, <i>Grand Cru Rangen de Thann</i> , 2021, Alsace	25.00*	30.00	15.25
<p>-well, mammmmma, we are now in the vinous Promised Land of France. Truly, with all due respect to the Burgundians, the Bordelais, the Champenois, the blah, blah, blah, they ain't got nothing compared to this majestic hillside, above the River Thur, near the town of Thann</p> <p>-the slope is at 60°...just ponder for a moment how steep that actually is...if Romanée-Conti was that steep, we would be spending \$10,000 per bottle. But this is not Burgundy; this is Alsace. And Alsace does not get enough respect or acclaim from wine folks. BUT YOU ARE GOING TO CHANGE THAT TONIGHT BY SCREAMING TO THE HEAVENS HOW PROFOUND THIS EXPRESSION OF TERRA FIRMA ACTAULLY IS!</p> <p>-the vineyard measures 18.5 hectares in size – Bernard Schoffit owns 6.5 hectares and Olivier Humbrecht essentially owns the rest</p> <p>-the vineyard is adjacent to the Vosges fault and it lies on volcanic-clastic rocks...it is very stony soil and it retains heat</p> <p>-the vineyard faces due south</p> <p>-to be honest, I just need to shut up and you need to start savoring this wine...you are definitely going to see stars</p>			

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



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

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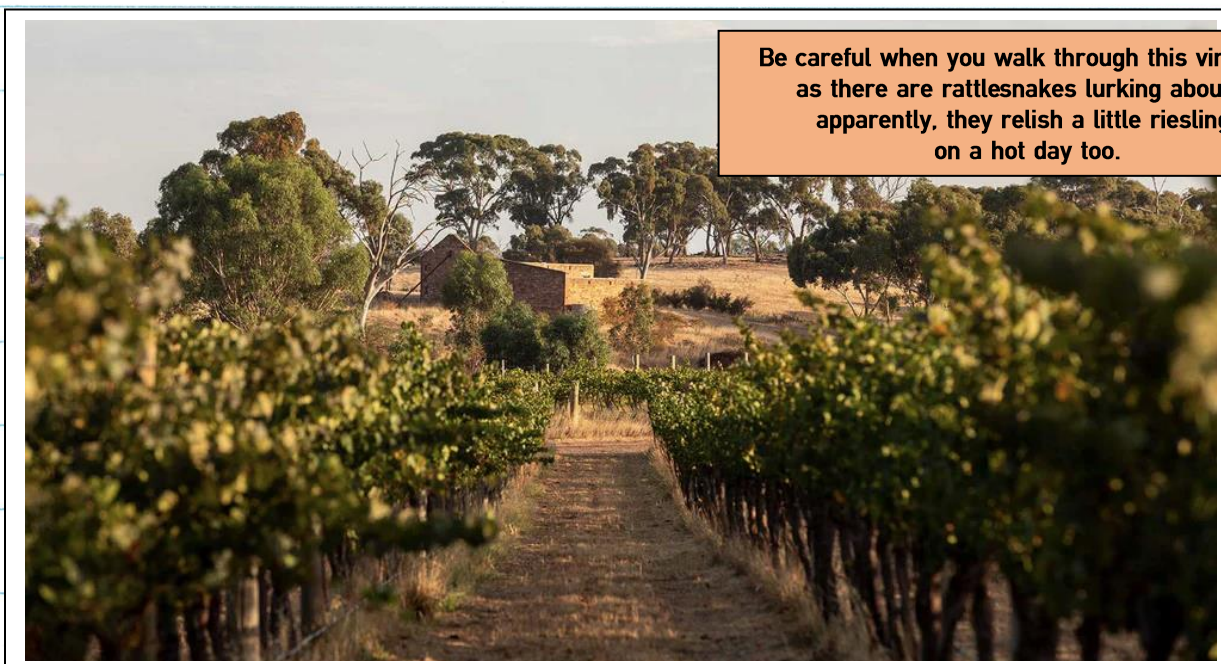


HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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RIESLING... an important expression of... a life well lived

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



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

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SUMMER OF RIESLING MERCHANDISE STORE

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

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

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

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

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

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

Summer of Riesling Merchandise Pack \$20.00

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

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

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

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

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

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

Sonia designed the tattoo that will soon adorn your body.

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

She studied visual communications and computer science.

Sonia's soft skills include communication.

Sonia's hard skills include communication with the Stickermeister.

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

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



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

SPARKLING BLUEBERRY WINE

Arkadia, R A S Wines, 2022, Maine

14.25* 16.00 8.25

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

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

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

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

-these farms are composed of rocky fields called barrenes (it is primarily composed of sandy and a little clay and rests firmly on granite); they are located within Alexis Bessaloff-spitting distance of the Atlantic Ocean and if you squint your eyes and click your heels 3 times, you can see Canada in the distance

-the wildberries are harvested by hand...because harvesting these any other way is tantamount to asking me to go about my day without a sip of coffee (and damn you for even thinking of asking me to do that!) / roughly 2.5 pounds of wild blueberries are required to produce one bottle of wine / the berries are feet-crushed...we apologize if you find a toe-nail clipping in your glass / maceration is roughly 2-10 days, with a simultaneous fermentation utilizing indigenous yeast / a long, slow, purposeful and gentle pressing / aged in neutral tanks / the secondary fermentation is in the bottle you are drinking out of...well, I drank out of it before I poured your glass...and is initiated with the addition of something sweet that feeds off the remaining yeast from the 1st ferment / there is no disgorgement / the wine is dry...as dry as a sunny, fall day, on Fore Street, in Portland, Maine

-Dan Roche, Joe Appel, Emily Smith are R A S Wines...they are crazy

-Arkadia references the original name for this parcel of land, from the Algonquian Nation, the Mi'kmaq, who called it *akadie* (piece of land), which became *l'Acadie*, when the French explorers arrived in search of a better baguette, which became *Acadia*, when the Bush family arrived for summer vacations

*the only similarity between a **Maine wild blueberry** and a blueberry bought at Krogers is that they are both blue. Truthfully, they are as divergent as I am from Bono...and he is aspiring to be more like me every day. The wild blueberries are smaller, with a tight skin-to-juice ratio, high acid and very low sugar. A wine made from a Kroger blueberry is the equivalent of Gallo Hearty Burgundy; a wine made from Maine wild blueberries is the Domaine de la Romanée-Conti of fruit wines.

*a wild blueberry was planted by birds, not humans, about 10,000 years ago...that is insane...and cool: the labor cost of birds is \$0.00



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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Testalonga Pet Nat* (100% colombard), <i>I Wish I Was a Ninja</i> , 2022, Swartland	19.25*	21.00	10.75
-initially fermented in stainless steel tanks; then, with 60 grams / litre of sugar remaining, the wine is placed in a bottle where it completes the fermentation; after 10 months, the bottles are riddled and topped with more of the same wine and then crown capped again			
-Total Acidity 10.3 gr. / Residual Sugar 30 gr. / 8.1° / free SO2 0ppm / total SO2 6 ppm...this # is super f*#king low!!!!			
Case Paolin Asolo Prosecco, <i>Col Fondo</i> , NV, Veneto	16.00*	17.50	9.00
-a combo of 100% glera and 200% love from the most seductive vineyards on the planet			
-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").			
Mea Brut, L'Assemblage, NV, Montagne de Reims	30.00*	35.00	17.75
-70% pinot, 30% chardonnay			
-disgorged December 2024, with 3 grams dosage			
Ponson Brut Rosé, NV, Montagne de Reims	28.00*	32.00	16.25
-70% meunier, 20% pinot noir, 10% chardonnay			
-disgorged June 2024, with 4 grams dosage			

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

- my staff threatened to lock me out of the joint because I am a luddite and / or a dinosaur
- I have been reading the wrong wine books all my life and discovered the world of wine according to Pascaline
- we are maybe, mildly hoping to attract all the cool wine kids from Brooklyn who believe that funkiness is next to godliness
- I haven't showered in 10 days
- Barcelona F.C. defeated Real Madrid in the Copa del Rey...this actually did happen
- my spiritual master, DonAvon, is definitely going to harangue me with missives on his Comment Cards...and he does...and I tear them up!
- Liverpool F.C. is the Premier League Champions for the 2024 / 2025 season...yep, this happened also
- my spiritual manipulator, DonAvon, is close to accepting a position to run the door at Terroir every Thursday night
- Canada is going to win the Stanley Cup...F*\$K, that already did not happen...DAMN YOU FLORIDA!!!!
- Jamba completed her first wine exam...and identified the two blind wines...she knows more than she thinks she knows
- the U.S. Government possesses alien biology

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

GREEN & YELLOW GRAPES

Mâcon Milly-Lamartine, Carrette, 2023, Mâconnais	19.25*	21.00	10.75
-100% chardonnay, as a young god intended chardonnay to taste like...the old god created Rombauer			
Muscadet Sèvre-et-Maine "Sur Lie," Carte Noir, Grand Mouton, 2023, Loire Valley	15.00*	16.50	8.50
-100% melon de Bourgogne, grown on gneiss + granite + amphibolite			
-the Sèvre is a river...the Maine is a river...the vineyard is located between these 2 rivers, which is the heart and soul of Muscadet			
-the "Sur Lie" references a winemaking technique of allowing the wine to interact with the dead yeast cells after fermentation is complete / the reason for doing this is to allow a rounding out of flavors and textures in the wine / this is a traditional in Muscadet as the wine is generally thinner and needs some phat, a little zhush to create complexity			
Coteaux du Loir, Prémices, Domaine de Bellivière, 2022, Loire Valley	16.50*	18.00	9.25
-100% chenin blanc			
Alpilles, Les Antiques, Domaine Fontchêne, 2023, Provence	20.50*	22.00	11.25
-33% grenache blanc, 30% clairette, 26% marsanne, 11% chardonnay			
Blanc de Lissart, Le Marie, 2023, Piedmont	13.50*	15.00	7.75
-malvasia Moscato...yes, this is an odd clone of the muscat grape...it is cool, don't worry...it was taste tested by Ksenia			
-the vineyards are located in the western part of Piedmont, smack against the French border, within sniffing range of Charles de Gaulle			
Pinot Grigio, Le Vigne de Zamo, 2022, Friuli RAMATO ALERT--	19.00*	21.00	10.75
-100% pinot grigio (if you are Italian) OR 100% pinot gris (if you are French) OR 100% whatever (if you are my mom)			
-yes, yes, this color mutation of pinot noir rarely makes an appearance at this joint...but I was knee deep in self-flagellation when I ordered it...NOTE TO MY THERAPIST: yes, I am back to self-flagellation...your re-alignment of my thoughts is not working			
-yes, yes, the pinot gris grape does not necessarily have a green robe...the color of the skin tends to the pinkish			
-in fact, pinot grigio was always ramato in color and in texture until Santa Margherita arrived...uhmmm, now I definitely need a little self-flagellation as I remember a dinner in Aspen in 1992 where the host ordered a bottle of Santa Margherita and I actually took a sip...I think I might have thrown up in my mouth that night...what one does at 7000' should stay at 7000'!			
-but I digress...apologies			
-when you allow the grape must to ferment with the pinkish skin of the grapes, you get a ramato-inflected wine (<i>ramato</i> is Italiano for <i>copper</i>) and not only is the color pinkish but the texture of the wine has some grip (maybe the grip of a tentative first kiss vs. the absolute grip of a second kiss)			
Grechetto (100% grechetto), Palmetta, Fongoli, 2023, Umbria	16.00*	17.75	9.00
-grown on clay and limestone...which you can literally taste if you close your eyes and click your heels three times			
Salina, Caravaglio, 2024, Sicily	16.25*	17.50	9.00
-90% malvasia dele Lipari, 10% whatever the cat dragged in...but this cat is very discerning			

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
GREEN & YELLOW GRAPES			
Albariño (100% albariño), Do Ferreiro, 2023, Rias Baixas	21.00*	23.00	11.75
-proximity to the Atlantic Ocean + protection from its extremes + granitic soil + OG Rias Baixas cred = vinous profundity			
Rioja, Panorámico, 2021, La Rioja	20.75*	22.50	11.50
-80% viura + 20% malvasia, grown on clay soils with pebbles / fermented long & slow in old oak for 4 months			
Mountain Blanco (100% moscatel de alejandria), Molino Real, 2021, Malaga	19.50*	21.00	10.75
Vino de la Tierra de Cádiz, Socaire, Primitivo Collantes, 2021, Andalucia	16.50*	18.00	9.25
-100% palomino, aged for 24 months in old Fino Sherry butts...NO FLOR + NO OXIDATION			
Vinho Verde (50% loureiro, 50% arinto), Azahar, Gota, 2023, Minho	12.50*	14.00	7.25
Orange Traube, Zahel, 2022, Vienna --NOT AN ORANGE WINE ALERT--	14.25*	16.00	8.25
-100% orangetraube, fermented and aged in stainless steel, on the fine lees			
-the grape is called the "orange grape" because at full ripeness, it has an orange tinge / we do not know its parentage (but for argument's sake, let's just say that weisser heunisch is an uncle) / it was recognized officially as a single varietal in 1840 and was generally utilized as part of the ubiquitous field blends that existed in the older wine world.			
Sauvignon Blanc, Ried Steinriegl, Wohlmuth, 2022, Styria	20.00*	22.00	11.25
Malagousia, Geroassiliou, 2024, Epanomi --RESURRECTION ALERT--	20.00*	22.00	11.25
-100% malagousia			
-this grape essentially no longer existed until Evangelos Geroassiliou, while working as the winemaker at Domaine Carras in the 1980s / early 90s, propagated a parcel under the guidance of Professor Logothetis of the Agricultural University of Thessaloniki (the professor is the one who discovered the grape while on a walk-about in western Greece, after a long night at a goth club with too many clove cigarettes)			
-to interact with this varietal is to feel truly that Hera was the G.O.A.T. and not Zeus			
Chevey, Lady of the Sunshine, 2024, San Luis Obispo	20.00*	22.00	11.25
-65% sauvignon blanc, 35% chardonnay...a match made in heaven or...			
Torontel (100% torontel), Super Estrella, Roberto Henriquez, 2023, Bio Bio	16.25*	18.00	9.25
-torontel is an uva criolla (a variety of European origin crossed with AND born in the Americas) / apparently, muscat of Alexandria X país is the happy couple that gave birth to this aromatic varietal (P.S. if you love Argentinian Torrontes, then this will be your jam)			
Moscatel (100% moscatel), Super Estrella, Roberto Henriquez, 2023, Bio Bio	17.25*	19.00	9.75
-moscatel is a varietal that could very well save your emotional and psychic lives...it just brings joy...and it might very well have a similar essence to Heidi Klum, exiting a leisurely swim around a lap pool in Saint-Tropez, surrounded by burning sage and rosemary			

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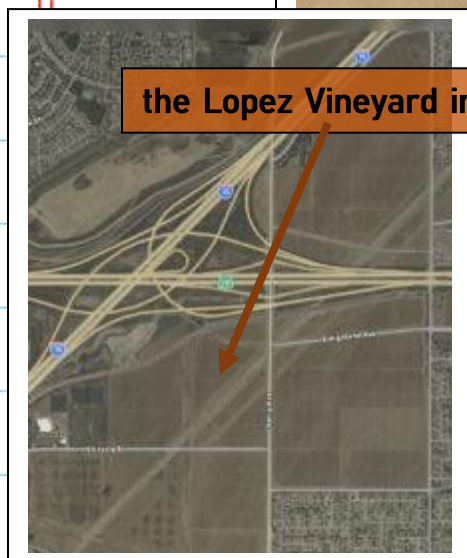


HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

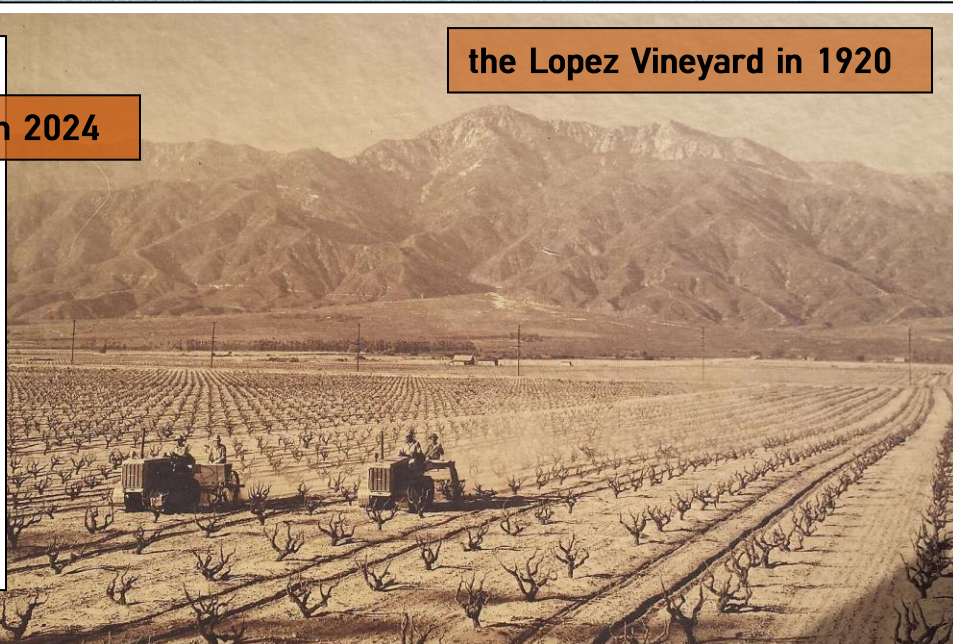
A YELLOW GRAPE, FROM THE INDUSTRIALIST PLACE ON THE PLANET

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

- 100% palomino
- grown in the Lopez Vineyard, which was planted in 1918, on sandy, granite soil / it is dry farmed and nary a man-made product has been applied to this landscape, ever / the vineyards original mandate was to grow and ship grapes to home winemakers in the East
- yes, it is truly in Cucamonga, CA., the wasteland of factories & warehouses & highways & headquarters in SoCal. But that is Cucamonga's history in the modern era. Back in the OG days of California viticulture, this is where vineyards were first planted. And by all accounts, this parcel should have been sold off many a decade ago but for the insane vinous outlook of the Galleano clan who still insist on farming the damn thing
- Raj Parr came upon this parcel back in 2019, with his mate, Abe Schoener...they were searching for Cali's viticultural heritage
- the grapes are hand-harvested, direct pressed and fermented in neutral barrel, *THEN*, the wine rests in 4 barrels purchased, from Ramiro Ibanez in Jerez, Spain, and *YES*, the wines rests under a veil of flor...holy smogolies, I just had a new world sherry erection.



the Lopez Vineyard in 2024



the Lopez Vineyard in 1920

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
A WINE THAT YOUR MOM WILL NOT LIKE...my mom hates it			
Vino de Pueblo, Tres Miradas "Cerro Macho," Alvear, 2021, Montilla-Moriles	22.00*	25.00	12.75
<ul style="list-style-type: none"> -100% pedro ximenez -fermented in old butts that once contained a Fino -after malolactic fermentation, the wine remained in the same casks where a very light flor formed -the consulting wine maker is Ramiro Ibáñez of Cota 45 -Montilla-Moriles has a longer history of growing unfortified wines than Jerez...note the appellation name is present as opposed to Jerez where the D.O. demands that Jerez D.O. can only used for wines above 15°...this obviously needs to come of present wine age 			



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HAPPY	Glass	Taste
HOURL*	6oz.	3oz.

RAiNDROPS ON ROSES & WHISKERS ON KiTTENS...a few of my favorite things

Grüner Veltliner Reserve. Tabor. Forstreiter. 2020. Kremstal

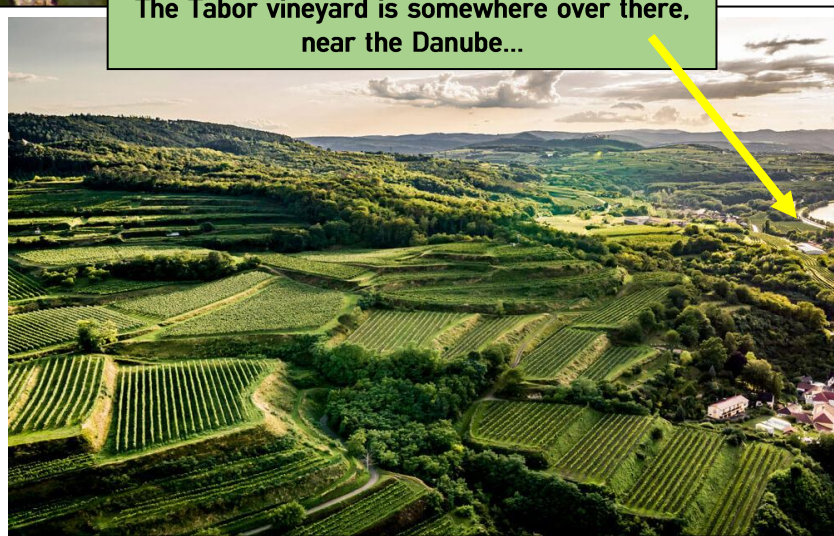
23.00* 25.00 12.75

- 100% grüner veltliner, which is to Austria as the schnitzel is to the Summer of Riesling
- it is the child of traminer & St. Georgen (this is not the real name of a vine but the place in which a wild vine – the true other parent – was located, in Burgenland / per chance you want to know more about this origin story, make a reservation at Le Bernardin and then harangue the Beverage Director, Aldo Sohm, with questions...he is Austrian and all knowing BUT He refuses to play Red Rover with us....ooo!)
- the Tabor vineyard, in the Kremstal, just happens to grow ungrafted grüner veltliner, which means these vines are some of the oldest in Austria (roughly 158 years of age). They survived phylloxera because they are grown in sand, very close to the Danube River (the Tabor is composed of 5-7 meters of sand atop the Hollenburger Konglomerat – compressed gravel formed during the last Ice Age) (if you are over 48 years of age, you know that the phylloxera aphid cannot penetrate sandy soils...supposedly, it can only dig 70cm down, so these vine roots are very safe)
- these grapes are harvested late in the season, but with no botrytis, then fermented for 28 days & aged in stainless steel on the fine lees

How glorious do these grüner grapes look?!



The Tabor vineyard is somewhere over there,
near the Danube...



If you look closely, you can see Bryce in the distance, frying a perfect schnitzel in Vienna, where he gets as much air in the fry as I get overly heated talking to our trash hauler...but that is another story.

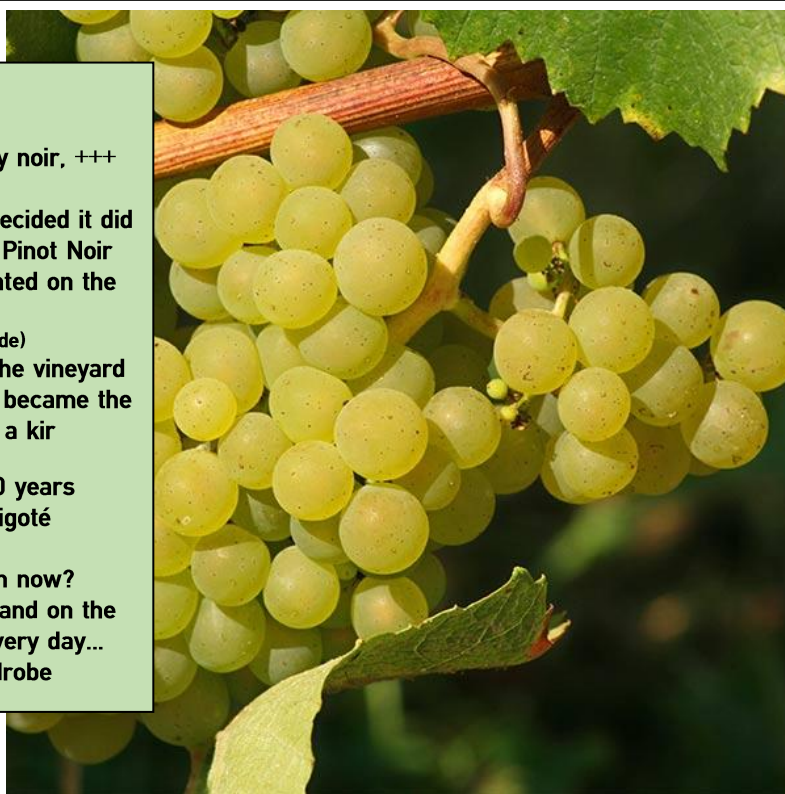
***HAPPY HOUR is from 4:00pm – 6:00pm AND from 10:00pm 'til close EVERY DAY**



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
ALIGOTÉ: because we cannot drink Montrachet every day			
Clotilde Davenne, 2023, Yonne... <i>the NORTH</i>	17.50*	19.00	9.75
<ul style="list-style-type: none"> -20-year-old vines, grown in the village of Saint-Bris le Vineux -spontaneously fermented in stainless steel, followed by 10 months on tank on fine lees -the Yonne Valley is in the northern part of Burgundy...just think of Chablis. And just think of that Kimmeridgian chalk soil 			
Elodie Roy, <i>Vieilles Vignes</i> , 2022, Côte de Beaune... <i>the SOUTH</i>	20.00*	22.00	11.25
<ul style="list-style-type: none"> -roughly 80-year-old vines, grown in the village of Cheilly-les-Maranges (planted by Elodie's grandfather) -the vineyards face north and are at an elevation of 1000' / the soil is deep brown clay -fermented in stainless steel, then aged for 12 months in 74% stainless steel, 13% one-year-old barrels, 13% new oak barrels -the main village of Marange is the southern-most village in the Côte de Beaune / it is a 90-mile drive from the Clotilde Davenne vineyards 			
*Flight of Two Tastes of this once misunderstood now trendy varietal			18.00

your aligoté grape cheat sheet:

- it is the child of gouais blanc and pinot
 - it is, therefore, a sibling grape to chardonnay, gamay noir, +++
 - the first written reference was in 1780
 - by 1807, though, it was already an outcast as many decided it did not deserve to be planted alongside Chardonnay and Pinot Noir
 - because of its *lesser than* status, it is generally planted on the very top or very bottom of hillsides
(the better grapes get the tenderloin section of the hillside)
 - because it did not receive care and consideration in the vineyard or the winery, it generally produced neutral wines and became the perfect foil to crème de cassis in the making of a kir
(your grandmother knows what this drink is)
 - its vineyard area has not increased in the last 50 years
 - there is, thankfully, one A.O.C. that is 100% aligoté and that is Bouzeron
 - why might it be gaining a degree of consideration now?
- Well, because Burgundy is the most expensive wine land on the planet. And we cannot wear Louis Vuitton all day, every day... now and then we need a little H&M in our wardrobe



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ORANGE

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
green grape must + skins + purposeful oxidation = f*#ked up wine			
Tsolikauri, Andrias Gvino, 2021, Imereti --ORIGIN STORY QVEVRI ALERT--	15.00*	16.50	8.50
<ul style="list-style-type: none"> -100% tsolikauri -fermentation is in qvevri (these are the traditional terracotta clay pots that are used for the fermentation of wine vs. amphora, which are clay pots traditionally used for the transportation of wine...they have handles afterall), on the skins, for 3 days -fined in qvevri but no filtering, bottled with minimal SO2 added 			
Rise, Old World Winery, 2021, California	16.00*	17.50	9.00
<ul style="list-style-type: none"> -67% white zinfandel, 33% white merlot...so, both of these grapes are actually red grapes (but you knew that)...the juice was fermented OFF the skins to an extent to make them their white selves (uhmmmm, does this production methos seem anti D.E.I.?!) -fermented in old oak barrels...the wine remained on the skins for 2 days -the winemaker, Darek Trowbridge, is the grandson of legendary winegrower, Leo Martinelli -the farm is very old school...everything is grown organically and dry-farmed / the grapes are hand-picked and foot-stomped...watch out for toe-nail clippings / the processes are natural and intuitive, much like the thought processes of Tulsi Gabbard...oi vey... 			
Torontel, Naranjo, Maturana, 2023, Maule	16.50*	18.00	9.25
<ul style="list-style-type: none"> -100% torontel -fermented and aged 8 months in stainless steel, with 8 months of skin contact 			

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ROSÉ

BY THE

GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Sancerre, Lauerjat, 2024, Loire Valley	17.50*	19.00	9.75
Bandol, Le Galantin, 2024, Provence	19.50*	21.00	10.75
Getariako Txakolina, <i>Rubentis</i> , Ameztoi, 2023, Basque	18.25*	20.00	10.25
Jurtschitsch, 2024, Kamptal	15.25*	17.00	8.75
Moraitis, 2024, Paros	15.00*	16.50	8.50

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

Sancerre (100% pinot noir), Lauerjat, 2024, Loire Valley	76.00
Palette, Château Simone, 2021, Provence --AN IMPORTANT WINE OF ANY COLOUR ALERT-- -45% grenache, 30% mourvèdre, 5% cinsault + 20% syrah, castet, manosquin, carignan, muscatel, spirit of Jean Rougier	145.00
Bandol, Le Galantin, 2024, Provence -50% mourvèdre, 25% cinsault, 25% grenache	84.00
Bandol, Domaine Tempier, 2023, Provence --A SERIOUS F@&KIN' ROSÉ ALERT-- -55% mourvèdre, 25% grenache, 20% cinsault	135.00
Getariako Txakolina, <i>Rubentis</i> , Ameztoi, 2023, Basque	80.00
Jurtschitsch (100% zweigelt), 2024, Kamptal	68.00
Moraitis (100% aidani mavro), 2024, Paros	66.00

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terroir t-shirts* for sale

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

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

-all sizes available, except children's small

Madeira – the *vermelha 2025* edition \$30.00

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

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

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

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

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

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

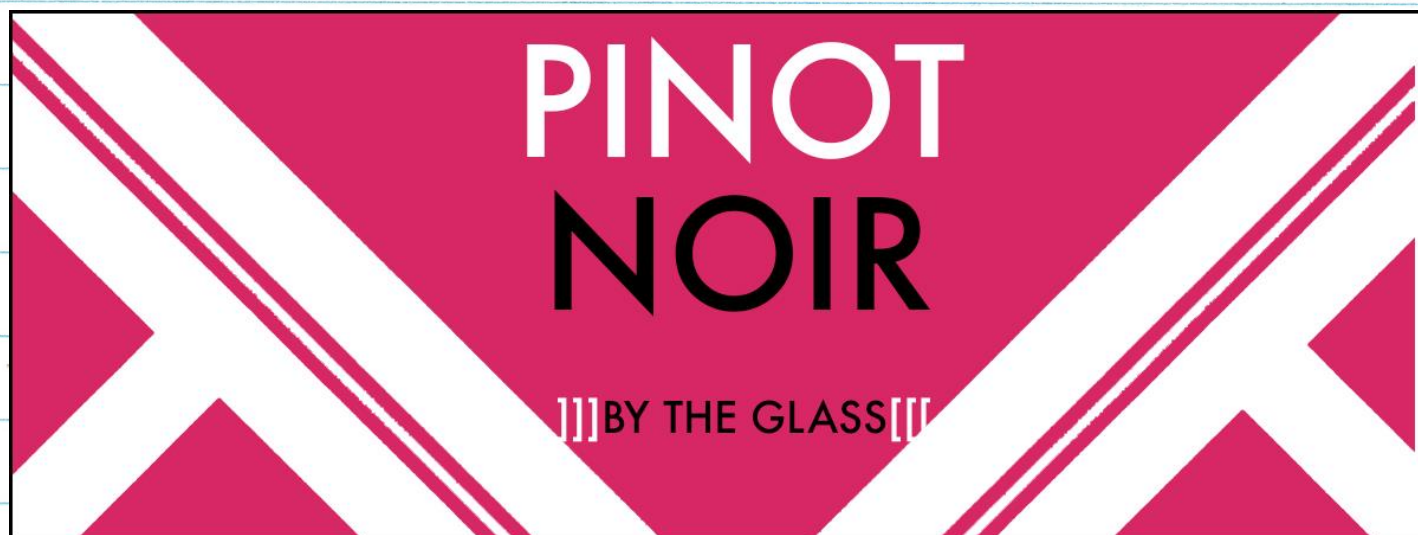
we have enough trouble keeping proper inventory of the wine and spirits much less clothing items

terroir stickers for sale

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

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

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOiR: Philip the Bold loved this grape above all others			
Santenay, <i>Clos des Gatsulards</i> , Louis Jadot - Famille Gagey), 2012, Côte de Beaune	22.50*	24.00	12.25
Saint Pourçain, <i>Chambre d'Edouard</i> , Grosbot Barbara, 2022, Loire Valley	16.00*	17.50	9.00
Sancerre, <i>Les Pichons</i> , Paul Prieur, 2020, Loire Valley	22.00*	24.50	12.50
Trimbach, <i>Cuve 7</i> , 2020, Alsace	23.00*	25.75	13.00
-a note to the French curious...no, we did not misspell Cuve 7...this is how the almighty Jean Trimbach spells it -the name is a reference to the barrel the wine was originally made in -the grape source is the Rotenberg Vineyard, which is composed of iron and clay, which is very similar to Volnay's <i>1er Cru Les Caillerets</i> -the original vine material came from a massale selection of Pommard's <i>1er Cru Clos des Epenots</i>			
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Joseph Swan Vineyards, <i>Saralee's Vineyard</i> , 2019, Russian River Valley	24.00*	28.00	14.25
-GEEK ALERT: 80% destemmed + 20% whole-cluster fruit / grapes grown on sand & gravel loam -if you really want to GEEK OUT, deep dive into where Joseph Swan might have sourced some of his vines that he planted in 1969			
Talley Vineyards, <i>Estate</i> , 2022, San Luis Obispo	25.00*	27.00	13.75
-GEEK ALERT: 86% destemmed + 14% whole-cluster fruit / grapes grown on clay & loam			
Laberinto, <i>Cenizas</i> , 2023, Maule Valley	16.25*	17.75	9.00
-GEEK ALERT: 80% destemmed + 20% whole-cluster fruit / grapes grown on volcanic soil			
Ben Haines, 2023, Yarra Valley	20.00*	22.00	11.25
-GEEK ALERT: 50% destemmed + 50% whole-cluster fruit / grapes grown on loam + clay + granite			
Coteaux de Trumao, 2021, Valle de Osorno	18.75*	21.00	10.75
Felton Road, <i>Bannockburn</i> , 2022, Central Otago	25.00*	30.00	15.25
*Flight of Three Tastes of the above Pinot Noirs...we select them			36.00
*Flight of Five Tastes of the above Pinot Noirs...we definitely select them			57.00

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PAÍS...the grape to remind you that Chile is the wine promised land			
<i>Pipeño</i> , Louis-Antoine Luyt, 2022, Maule	10.75*	12.00	6.25

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



This is Louis-Antoine Luyt. He is French. He is not from a wine-making family. He ventured to Chile and fell in love...with the rustic country wines he found at farmer's markets. He then decided to champion these *pipeños*. Thank god for Louis-Antoine Luyt.

YES, that is Victor Jara pictured above, a giant of protest musicians



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

PEDRO PARRA...he ain't a grape but he is terroir, in his soul & to the bone

Cinsault, **HUB***, Pedro Parra y Familia, 2022, Itata Valley 20.75* 22.50 11.50

- 90-year-old, dry-farmed cinsault vines (the vines were brought from France in the 1920s)
- vineyard is stony and sandy, with quartzite granite, located at moderate altitude in Guarilhue
- 60% whole cluster fermentation in concrete & aged in concrete
- this is a *1er Cru* wine, not a *Grand Cru* wine...yes, yes, there is no Grand Cru system in Chile YET so calm down you Burghounds!
- this wine has energy and tension and a point of light...ask Paul exactly what that means...or just listen to NIN *The Wretched*
- the **HUB** is **Freddie Hubbard*** - a sharp trumpet player more than a complex trumpet player...

Some random thoughts from a gringo:

- the Itata Valley, where the above grapes are grown and the indomitable Pedro Parra has set up shoppe, was one of the first places that the conquering Spaniards set up shoppe in the 16th century, to grow grapes and make wine
- but with all due reference to the Spaniards, this is the land of the Mapuche...and they are really big-time indomitable
- today, Itata is still very rural (the modernity of Santiago has not fully reached this southern region)...lots of carts being led by horses and many a multi-generational family lineage in the overseeing of vineyards, that are bush-trained (there are roughly 10,000 hectares of vineyards and roughly 10,000 farmers tending those vineyards)...this ain't the manicured vineyard garden of the Central Valley. And yes, many an important Chilean had completely forgotten about this area, from a wine perspective...it was the backwater of the backwater. And while the industrial winemakers did come here to buy grapes to bulk up their bulk wines, they generally paid 100 pesos per kilo of grape (the equivalent of \$0.10)...that is a poverty wage for a farmer's annual effort...but it does allow you to buy a bottle of Chilean wine in the supermarket for \$8.99
- about 70% of the vines are País and Moscatel de Alejandria
- while the center and northern parts of Chile are suffering from drought conditions, Itata has plenty of rain
- while the center and northern parts of Chile are suffering from high summer heat, Itata enjoys a close proximity to the super cold Pacific Ocean...as Julio Alonso Sr. states, we are "slaves to the Pacific!" (of course, I was just reminded by the daughter of Julio Alonso Sr. that Chile is also "slave to the energy and backbone of the Andes Mountains"...I will not take sides here)
- if you want the old world mindset in the new world of wine, there is only one place to be: ITATA



Yes, this is the Itata Valley...
I think I slept here under the stars one night, after a dinner with Pedro, Hector, John, Rodrigo and the ghost of Victor Jara



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

CARMENERE... what was lost, now is found

Carmenere (100% carmenere...maybe), *Alto de Piedras**, De Martino, 2014, Maipo Valley 20.50* 23.00 11.75

- the grapes are grown in the Isla de Maipo, located in the heart of the Maipo Valley
- the vineyard, 5.5 hectares in size, was planted in 1992*, on original roots, using a massal selection of vines
 - *so, after you read the below, you will understand what I am now going to say...the De Martino family thought they were planting merlot grapes in this vineyard when the project began; by the end of it, they realized that they had planted the carmenere grape. In addition, there is most likely 10% cabernet franc vines in the vineyard because...well...that is just how it is.
- SO, this is a field blend, not just a varietal wine
- the vineyard is an alluvial terrace with the perfect amount of topsoil, **gravel and clay** AND it is located near the Pacific Ocean so it benefits from a moderate temperature range (aka, the growing season is long and slow = balanced wines VS. a hot growing area, which is more *wham! bam! thank you ma'am* = darker, dense fruit, higher alcohols, jammy flavors)
- Pedro Parra was brought in by the De Martinos in the early 2000s to better understand this parcel and its vagaries & glories
- the grapes were fermented using indigenous yeast, in stainless steel, followed by a 10-day maceration, then aged 24 months in 2500 litre foudre
- SPECIAL NOTE: as you read the history of the grape below, please acknowledge that the first official *official* Carmenere was sourced from the Alto de Piedras vineyard...so you are drinking history right now!

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

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

the story continues on the following page...because terroir cannot be edited down to just one page!

YES, that is Pablo Neruda pictured above, a giant of South American poetry



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

CARMENERE... crazytown is what the story of this grape entails

Carmenere (100% carmenere), *Cornellana*, Viña La Rosa, 2022, Cachapoal Valley 19.00* 21.00 10.75

- the grapes are grown in the Cornellana Valley, which is located in Peumo, which is where the massive Viña La Rosa estate exists
- the soils in this Cornellana Valley are hyper unique, a result of the creation of the Coastal Mountain Range...which might just be slightly cooler in origin than the almighty Andes Mountains / they are of **volcanic** origin and possess mighty fracturing, which allows the roots to penetrate through many a layer of dirt and rock, all the way to the black heart of Morrissey.
- the wine is aged for 15 months in clay vats and a small portion of old oak
- Pedro Parra is the one who directed me to this property, very much against my will (I was in a pissy mood that day), where I fell into a bunch of the calicatas he had dug, to reveal that black heart of Morrissey
- the winemaker is Gonzalo Cárcamo, who is the Johnny Marr of winemakers

OKAY, MORE OF THE STORY OF CARMENERE, THE ONCE FORGOTTEN GRAPE

-in Chile, however, it very much existed BUT was mistaken for the Merlot grape.

More specifically, the growers knew they had Merlot grapes but also a later-ripening version of the grape that they took to calling Merlot Chileno (even though it was Carménère). None of this was vitally important as the grapes produced wines called Merlot or were blended into the Cabernet dominant wines that helped to make Chile famous.

-this mistaken identity was first noticed by the Frenchman and wine authority Dr. Claude Valat in 1991.

He visited many a vineyard and questioned the growers when they identified the varietal as Merlot Chileno remained -but it wasn't until 1994, when the French ampelographer, Jean-Michel Boursiquot (who was in Chile for the VI Latin American

Congress of Viticulture and Enology), armed with murmurings from Valat,

was walking through the vineyards of Viña Carmen and noticed the misnamed variety.

Through DNA testing, Boursiquot officially proved that Chile

was now the proud owner of 10,000 hectares of Carmenere

AND an updated 0 hectares of Merlot.

And he also pronounced that the previously bottled Merlot was in actuality Carmenere (imagine being a winemaker in that hotel ballroom during Boursiquot's big reveal and saying to yourself..."holy crap, I have 4000 cases of Merlot waiting to be sold and it is actually another damn grape in there?!?!).

At present, Chile is the official home of this grape and needs to be celebrated for that...

because we love stories and we really love unique wine stories!

-the first official bottling of Carmenere was by Viña Carmen and was labelled Grand Vidure

(this is an historic name of the varietal).

-the first official *official* bottling of Carménère as Carmenere was by De Martino...and it was a struggle because the government of Chile did not have the grape on its registry...for reasons cited above...and therefore it was illegal to sell it.

But Mamma De Martino persevered...as the women in Chile generally do.

YES, that is Isabel Allende pictured above, a giant of South American literature



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Benchlands, Martha Stoumen, 2022, Mendocino --SERVED CHILLED--	20.00*	23.00	11.75
<ul style="list-style-type: none"> -40% petite syrah, 30% zinfandel, 20% nero d'avola, 4% valdigué, 4% colombar, 2% carignan -the petite syrah, zinfandel, nero d'avola are all fermented separately while the carignan, valdigué, colombar are harvested together and then co-fermented / everything is kept separate through pressing and 6 months ageing in neutral oak / only thereafter do the separate pieces become one -Martha Stoumen is Martha Stoumen, who is first generation winemaker, who apprenticed for 8 years, who then decided to explore the quandary: what does California taste like? 			
Mission, Somers, Monte Rio Cellars, 2023, Lodi	14.50*	16.00	8.25
<ul style="list-style-type: none"> -100% mission...which is the same grape as the país de Chile...both descending from the listán prieto grape of Spain...THIS IS O.G. stuff -the grapes are grown in the Somers Vineyard -100% whole-cluster maceration for 10 days in concrete, then pressed into concrete and stainless steel to complete a 7-day fermentation / aged 6 months in old oak -Monte Rio Cellars is Patrick Cappiello (the dude pictured above) / he was a highly awarded & regarded sommelier in NYC before recognizing the insanity of our industry and moving west to then jump headlong into the even greater insanity of winemaking / Patrick learned his craft at the side of Pax Mahle 			
Grenache, Hofer Vineyard, A Tribute to Grace, 2022, Cucamonga Valley	21.00*	24.00	12.25
<ul style="list-style-type: none"> -100% grenache, from an old, dry-farmed sandy vineyard in Rancho Cucamonga, planted in 1919 (apparently, at its peak of productivity, the vineyard was 965 acres...it now is only 5 acres in size) / the grapes were 100% de-stemmed before a 9-day fermentation, with daily punchdowns, followed by 11 months ageing in neutral French oak -A Tribute to Grace is Angela Osborne, a Kiwi who moved to California in 2006 solely to craft yummy wines from grenache grapes 			
Mataro, Del Barba Vineyard, Fine Disregard, 2021, Contra Costa County	22.00*	24.25	12.50
<ul style="list-style-type: none"> -100% mataro, from the Del Barba vineyard, overseen by Fred Del Barba, in Contra Costa County...they were planted in the 1920s -the vines are own-rooted and love the pure sand of the California Delta...and they love the cooling breezes of the California Delta -whole-cluster fermented, with 2 week maceration, then aged 14 months in neutral French oak -Fine Disregard is the combo of viticulturalist, Kara Maraden, and winemaker, Mike Schieffer...neither can play rugby 			
Cabernet Pfeffer, Siletto Vineyard, Donkey & Goat, 2022, San Benito	23.00*	24.50	12.50
<ul style="list-style-type: none"> -100% cabernet Pfeffer...so, this is NOT cabernet sauvignon (nor related to it) / it is apparently an ancient grape from the Bordeaux region, where it was called "mourtaou" / it was apparently brought to California by William Pfeffer in the late 19th century and planted in San Benito Valley -the grapes are from the Siletto Vineyard, which was planted in 1992 / fermentation was in concrete vat and last 9 days, with 20% whole-cluster grapes and foot-treading / the wine was aged for 7 months in neutral oak -Donkey & Goat was created in 2003 by Tracey & Jared Brandt BUT it was really in 2004 when they became natural wine pioneers in CA. 			
Red Table Wine, Sandlands*, 2022, Lodi	19.00*	21.00	10.75
<ul style="list-style-type: none"> -1/3 cinsault, from the Bechtold Vineyard, planted in 1886, by Joseph Spenker -1/3 carignane, from the Spenker Vineyard, planted in 1900, by Joseph Spenker -1/3 zinfandel, from the Kirschenmann Vineyard, planted in 1915, by the Kirschenmann family -Sandlands is Tegan Passalacqua. And Tegan is to the preservation of super old vine vineyards in California as J.P. Getty was to the collecting of art and staging it in California...just a lot nicer 			

***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.
<i>Esprit de Saint-Pierre</i> , Château Saint-Pierre, 2016, Saint-Julien	22.00*	25.00	12.75
-75% cabernet sauvignon, 15% merlot, 10% cabernet franc / fermented in stainless steel, followed by 14 months ageing in old oak			
<i>Le Petit Vauthier, Grand Cru</i> , Les Vignobles Vauthier, 2015, Saint-Émilion	23.00*	26.00	13.25
-80% merlot, 20% cabernet franc / fermented in concrete, followed by 12 months of ageing in barrel			
-the Vauthier family are the same folks who own Château Ausone...not a guarantee of greatness but a guarantee of f*#king greatness			

Flight of Two Tastes of these Jeffersonian wines

23.00

The BORDEAUX FACTS:

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

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

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

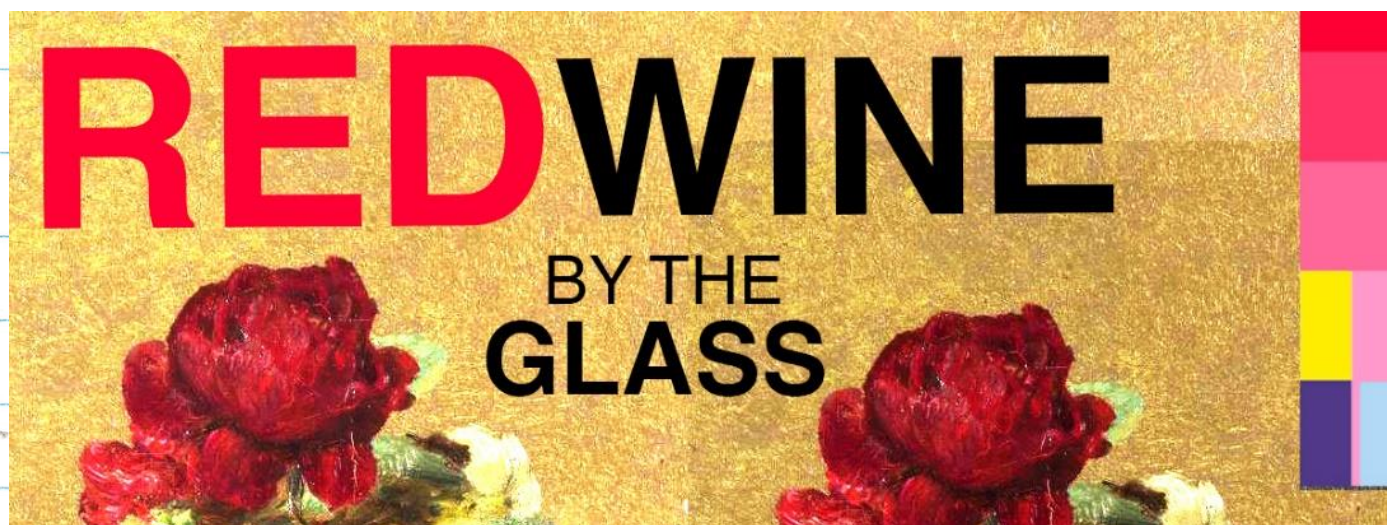
Some reasons for success:

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

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

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

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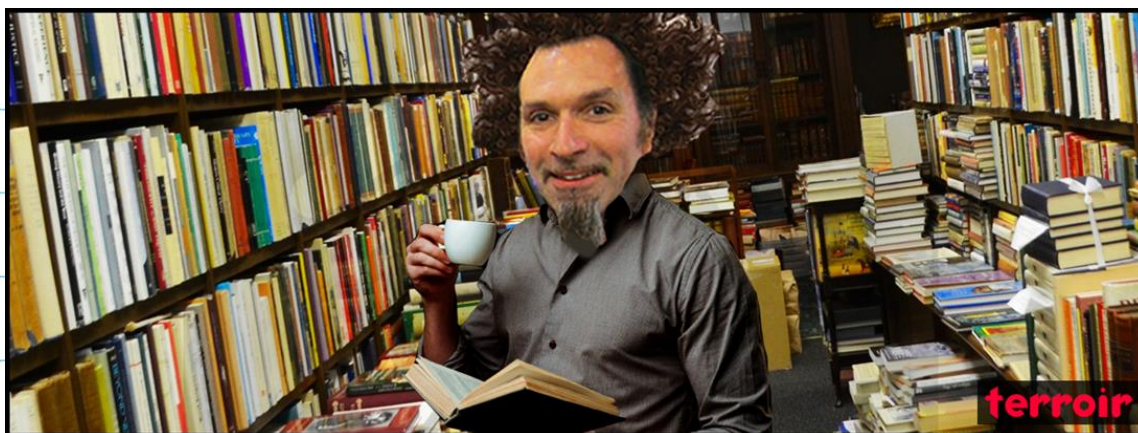
	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
Île de France, <i>Coquille Rouge</i> , La Bouche du Roi, 2023, France	21.00*	24.00	12.25
<ul style="list-style-type: none"> -100% cabernet franc, planted on the Plaine de Versailles...I s*#t you not...the ghost of the Sun King watches over this vineyard -before phylloxera, the Île-de-France was the largest vineyard area in the country...then all the vines disappeared -in 2017, two sons of Bordeaux, Adrien Péliissié and Julien Brustis, decided to revive what was...and lordy, is it becoming important again. And it should be important because the soil is magnificent...a vein of limestone (the area was once covered by a sea) with clay on top -it is nice to see that France is still discovering incredible wine lands within its borders 			
Saumur, <i>Corps pour Corps</i> , Fortresse de Berrye, 2020, Loire Valley	15.00*	16.75	8.50
<ul style="list-style-type: none"> -100% cabernet franc 			
Anjou, <i>La Cerisaie</i> , La Bergerie, 2021, Loire Valley	16.25*	18.00	9.25
<ul style="list-style-type: none"> -100% cabernet franc, grown on schist & volcanic soil -due to royal provenance, wines from this area were the regal s*#t of the Middle Ages 			
Fleurie, <i>Cuvée Tardive</i> , Clos de la Roilette, 2023, Burgundy	22.00*	25.00	12.75
<ul style="list-style-type: none"> -100% gamay, from 80-year-old vines -the soils are primarily clay, with very little granite / there is, however, a lot of manganese, which provides an iron-like grip -BIG NOTE: the tardive referenced does not mean "late harvest" but infers the wines ability to evolve slowly over time...it arrives late! 			
Saint Amour, <i>Les Champs-Grilles</i> , Pierre-Marie Chermette, 2023, Burgundy	19.25*	21.25	10.75
<ul style="list-style-type: none"> -100% gamay, from the most northern of the Beaujolais cruz -the soils are pink granite with some shale 			
Crozes-Hermitage (100% syrah), <i>et la Bannière</i> , Matthieu Barret, 2023, Rhône	19.75**	22.00	11.25
Châteauneuf-du-Pape, Moulin-Tacussel, 2000, Rhône Valley --ALERT...REALLY--	22.50*	25.00	12.75
<ul style="list-style-type: none"> -75% grenache, 10% syrah, 10% mourvèdre, 5% cinsault, counoise, muscardin +++ <p>ALERT: are you really NOT to going to try this wine. Holy crap, that would be like Eric Adams not accepting a 1st class flight to Istanbul on Turkish Airways (note to Turkish Airways: I have never been to Turkey and I think I would look grand in a fez).</p> <p>This wine has been aged in ancient cellars in Westfield, New Jersey. It is not a palimpsest...it is the real f*#king thing</p>			
Groppello, Cantrina, 2023, Lombardy --SERVED CHILLED--	15.00*	16.50	8.50
<ul style="list-style-type: none"> -90% groppello gentile, 10% groppello di moccasina 			
Valtellina Superiore, <i>Sassella</i> , Alfio Mozzi Grisone, 2019, Lombardy	22.00*	25.00	12.75
<ul style="list-style-type: none"> -100% chiavenasca 			
Dogliani (100% dolcetto), Francesco Versio, 2023, Piedmont	17.75*	19.25	9.75
Roero (100% nebbiolo), <i>Gepin</i> , Nino Costa, 2019, Piedmont	19.25*	21.00	10.75

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
MORE RED & PURPLE & STRANGE GRAPES			
Terre Siciliane (100% nerello mascalese), <i>Munjebel</i> , Frank Cornelissen, 2022, Sicily	26.00*	30.00	15.25
<ul style="list-style-type: none"> -<i>mun</i> = mountain in Sicilian dialect / <i>jebel</i> = mountain in Arabic -the nerello mascalese is sourced from: Zottorinoto / Feudo di Mezzo / Rampante / Crasà / Piano dei Daini -the vineyards all face north, northeast and average 50 years of age -do I even need to say that the soil is of volcanic origin -the grapes are destemmed, then fermented & macerated for 50 days / aged in epoxy tanks for 12 months 			
Mandrolisai, <i>Marrudu</i> , Merue, 2023, Sardinia	17.25*	19.00	9.75
<ul style="list-style-type: none"> -35% muristeddu (aka, bovale), 30% monica, 35% cannonau, all grown together, all harvested together, all fermented together like a big pot of feral stew conjured by the Weyward Sisters 			
Cebreros (100% garnacha), <i>Paso de Cebra</i> , Ruben Diaz, 2022, Sierra de Gredos	15.75*	17.50	9.00
Raspay, Primitivo Quiles, 2019, Alicante --ÜBER TRADICIONAL ALERT--	15.75*	17.00	8.75
-100% monastrell			
Curii, 2022, Alicante --MODERN TRADICIONAL ALERT--	23.00*	26.00	13.25
<ul style="list-style-type: none"> -100% giro...which is a local name for garnacha...planted on calcareous soils -whole-cluster fermented, with maceration lasting 30 days, then aged in French & Slovenian oak for 12 months 			
La Estrecha (100% bobal), Ponce, 2022, Manchuela	19.50*	21.00	10.75
-100% bobal + some others ¿??, grown on granitic soil / whole-cluster fermented, then aged 10 months in neutral oak			
Blaifränkisch (100% blaifränkisch), <i>Heideboden</i> , Paul Achs, 2022, Burgenland	15.00*	16.50	8.50
Cornalin, Cave de Vieux Moulin, 2012*, Valais	22.00*	25.00	12.75
<ul style="list-style-type: none"> -100% cornalin, aka, humagne rouge (the varietal's birthplace is the Valle d'Aosta región of northwest Italy) *please confirm you saw the vintage of this wine...savoring a 13 year-old cornalin is the gustatory equivalent of having Ian McCulloch of Echo & the BUnnymen serenade you from 24" away...uhmmmm, probably best to be 36" away as the dude smokes more than a coal fired steel mill in West Virginia...and yes, this wine tastes like a clove cigarette-filled ashtray, from an 80's goth club, with a giant piece of dark licorice on top, as the string of pearls, so to speak 			
Kadarka (100% kadarka), Heimann & Fiai, 2022, Szekszárd --SERVED CHILLED--	18.25*	19.75	10.00
Asuretuli Shavi, Kapistoni, 2021, Kartli	19.50*	22.00	11.25
-100% asuretuli shavi			
Hochar Pere et Fils, Chateau Musar, 2020, Bekaa Valley	22.00*	25.00	12.75
-50% cinsault, 40% grenache, 10% cabernet sauvignon			
Pinotage (100% pinotage), Lovely Creatures...aka, Stephanie Wiid, 2023, Western Cape	13.50*	15.00	7.75
*yes, Lovely Creatures is a tip of the hat to Nick Cave & the Bad Seeds...because we all need more Nick Cave in our night lives			
Syrah, <i>Amayna</i> , Garces Silva, 2021, Leyda Valley	20.00*	23.00	11.75
Manseng Noir (100% manseng noir), Castel Pujol, 2023, Rivera	15.00*	16.50	8.50
<ul style="list-style-type: none"> -for all those fans of gros manseng and petit manseng...we know the 7 of you!...this red grape is of no relation -apparently, it is a kissing cousin of courbu and originated in the Basque region 			

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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!

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