

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

<b>BLANC</b> , 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)		
<b>BLANC</b> , 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		
<b>BLANCA</b> , 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		
<b>BIANCO</b> , 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)		
<b>ROUGE</b> , Dolin, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc / botanicals: coriander, hyssop, rhubarb, curacao +++		
<b>di TORINO</b> , 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

<b>Salers</b> , 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		
<b>Americano*</b> , 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>		
<b>Aperitivo***</b> Cappelletti, 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"		
<b>Gentiane Quina</b> , Bonal, France (Savoie) --16°	8.00*	11.00
-utilizing cinchona (quinine), gentian, and herbs from the Grande Chartreuse Mountains / alcohol is a blanc mistelle		
<b>Grand Quinquina</b> , Byrrh, France (Roussillon) --18°	8.00*	10.00
-utilizing a boat-load of quinine / alcohol is a mistelle		

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

# BEVERAGES

TO  
PONDER

**HAPPY HOUR\***  
3oz. pour

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

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

<b>Fino</b> , Arroyuelo, Primitivo Collantes, NV, Chiclana de la Frontera	8.00*	10.00
<b>Manzanilla</b> , La Cigarrera, NV, Sanlúcar de Barrameda	9.00*	11.00
<b>Amontillado</b> , Almacenista Manuel Cuevas Jurado, Lustau, NV, Sanlúcar de Barrameda	13.00*	16.00
<b>Palo Cortado V.O.S.</b> , Dos Cortado 20 Years, Williams & Humbert, NV, Jerez de la Frontera	16.00*	19.00
<b>Oloroso</b> , 15 Years, El Maestro Sierra, NV, Jerez de la Frontera	12.00*	15.00

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

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

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

<b>Interstellar Overdrive</b> - butterfly pea flower / black currant / the lemons life gave us -extra pop of color, extra pop of fun.	12.00
<b>Get Out of My Swamp!</b> - cucumber / elderflower / juniper / pink peppercorn -get your greens in. (and your gin, if you like. [5.]	12.00

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# RIESLING



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT</b>			
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
Galen Glen, 2020, Lehigh Valley	13.50*	15.00	7.75
Trocken, <i>Wachenheim</i> , Dr. Bürklin-Wolf, 2023, Pfalz	17.25*	19.00	9.75
Koerner, <i>Gullyview &amp; Parish Vineyards</i> , 2023, Clare Valley	16.25*	18.00	9.25
Stagård, <i>Steiner Hund</i> , 2020, Kremstal	20.00*	22.75	11.50
Moya Meaker, 2023, Elgin	22.00*	24.00	12.25
Tatomer, <i>Steinhügel</i> , 2023, Monterey	15.00*	16.50	8.50
-100% riesling / harvested on September 16 <sup>th</sup> & 22 <sup>nd</sup> / fermented in stainless steel / aged in stainless steel & old oak -the grapes are from <i>La Estancia Vineyards</i> in the Santa Lucia Highlands / the vineyard is composed of decomposed granite (the translation of <i>steinhügel</i> is rock pile or stone hill)			
Bründlmayer, <i>Ried Heiligenstein</i> , 2023, Kamptal	23.00*	26.00	12.75
QbA, <i>Teppo</i> , Fio, 2019, Mosel <b>--maybe NATURAL WINE ALERT--</b>	15.00*	17.00	8.75
- <i>Fio</i> is Portuguese for <i>thread</i> and references the union of Dirk & Daniel Niepoort (Portuguese) AND Philipp Ketteren (German) - <i>Teppo</i> translates as <i>time</i> and, accordingly, this wine spends a LOT of time on the lees (12 months) and in bottle before release			
Haarmeyer, <i>Wirz Vineyard</i> , 2022, Cienega Valley	21.00*	23.00	11.75
-first planted in 1963 by Almaden Cellars...yes, that Almaden!!!!...the vines thrive on their own rootstalks, in a limestone base with decomposed granite overlaying / the vines are head-trained, spaced 10' apart (old school wine growing) / the wine went through ML			
Trocken, <i>Gimmeldinger Mandelgarten</i> , Müller-Catoir, 2022, Pfalz	27.00*	30.00	15.25
Schoech, <i>Grand Cru Kaefferkopf</i> , 2020, Alsace	22.00*	25.00	12.75

**\*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.

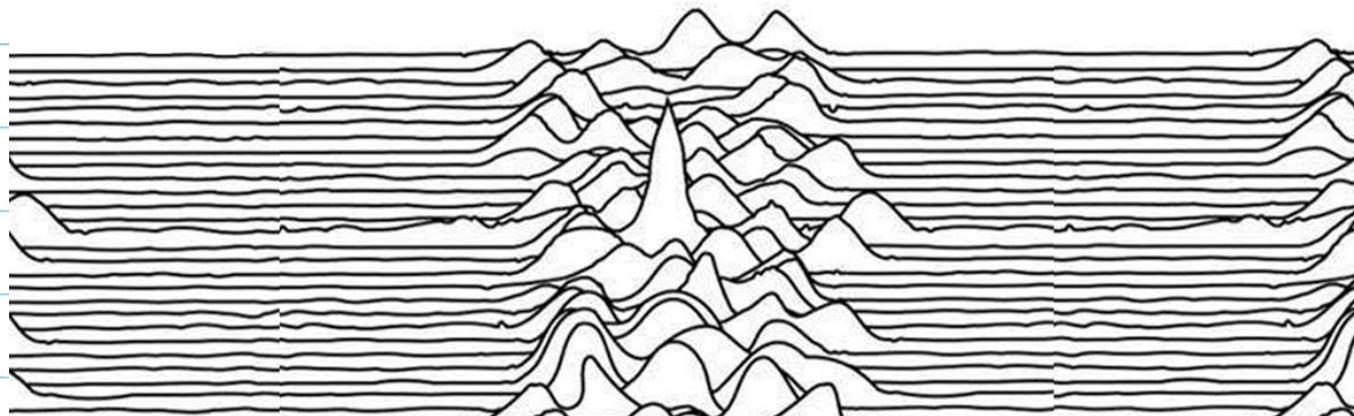
OR, the lack of perception of said residual sugar in a wine.

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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# RIESLING



wine is terroir®

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

	<b>HAPPY HOUR*</b>	<b>Glass 6oz.</b>	<b>Taste 3oz.</b>
QbA, Ayl N° 3, Peter Lauer, 2023, Saar	18.00*	19.50	10.00
Kabinett, <i>Wiltinger Kupp</i> , Vols, 2021, Saar	20.00*	24.50	12.50
Kabinett, <i>Ürziger Würzgarten</i> , Markus Molitor, 2021, Mosel	21.25*	22.00	11.25
Kabinett, <i>Johannisberger Hölle</i> , Goldatzel, 2021, Rheingau	16.00*	17.50	9.00
Kabinett, <i>Niederhäuser</i> , Jakob Schneider, 2021, Nahe	14.75*	16.50	8.50
Kabinett, <i>Niersteiner Hipping</i> , Strub, 2021, Rheinhessen	15.00*	17.00	8.75

Spätlese – all your Spätlese dreams come true in two pages. And lordy, you damn well better have some Spätlese dreams.

If you presently do not, we are here to help...we offer counseling sessions / Riesling tarot card readings / Riesling massages / a private dining space filled with Riesling mist / an amazing technicolor dream coat crafted from the skin of Riesling Spätlese grapes, sewn by büffelschnabel. Terroir makes dreams come true!

Auslese, <i>Piesporter Goldtröpfchen</i> , St. Urbans-Hof, 2018, Mosel	11.50*	3oz.	-. -	13.00
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**\*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 17<sup>th</sup> 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 huuuuuuuuuuuuuuuuuuuuuge 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 *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 à 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.
<b>RIESLING... an important expression of... absolute f*#kin' yumminess</b>			
Spätlese, <i>Trittenheimer Apotheke</i> , Unterlind, 2022, Mosel	24.00*	28.00	14.25
Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 2022, Rheingau	25.00*	30.00	15.25
Spätlese, <i>Niederberg Helden</i> , Schloss Lieser, 2021, Mosel	21.00*	23.00	11.75
Spätlese, <i>Meddersheimer Rheingrafenberg</i> , Hexamer, 2010, Nahe	22.00*	25.00	12.75
Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 2007, Rheingau	35.00*	45.00	22.75
<b>*Flight of Three Tastes of Three Über Spätlese</b>			<b>42.00</b>

the **SPÄTLESE** story\* (because you must know the damn story!):

-the year is 1775...yes, 250 years ago

-a rider (let's call him Steve), on a horse (let's call her Shirley),

sent by the Benedictine monks (Schloss Johannisberg was a monastery, after all)

to the Prince Abbot of Fulda, Konstantin von Buttlar (the owner of Schloss Johannisberg)

to receive permission to harvest the grapes

NOTE: the rule in the Rheingau region at the time was that the grape harvest must be completed by St. Gall's Day (October 16<sup>th</sup>)

FOLLOW-UP NOTE: the Prince Abbot of Fulda thought this rule was bulls\*#t and wanted to be his own decider.

He, therefore, asked to see a bunch of grapes from the Schloss Johannisberg vineyards to determine whether harvest should begin. This is why Steve & Shirley were on their way to see the Prince Abbot

-for reasons known only to Steve and his confessor, he arrived back at Schloss Johannisberg

two weeks later than he should have arrived at Schloss Johannisberg

-within those two weeks, the fully ripe grapes had become over-ripe, with some even affected by noble rot

-harvest had to happen because the monks needed grape juice to drink

and the Prince Abbot needed money from the estate's creations

-suffice it to say, when first tasted in the spring of 1776,

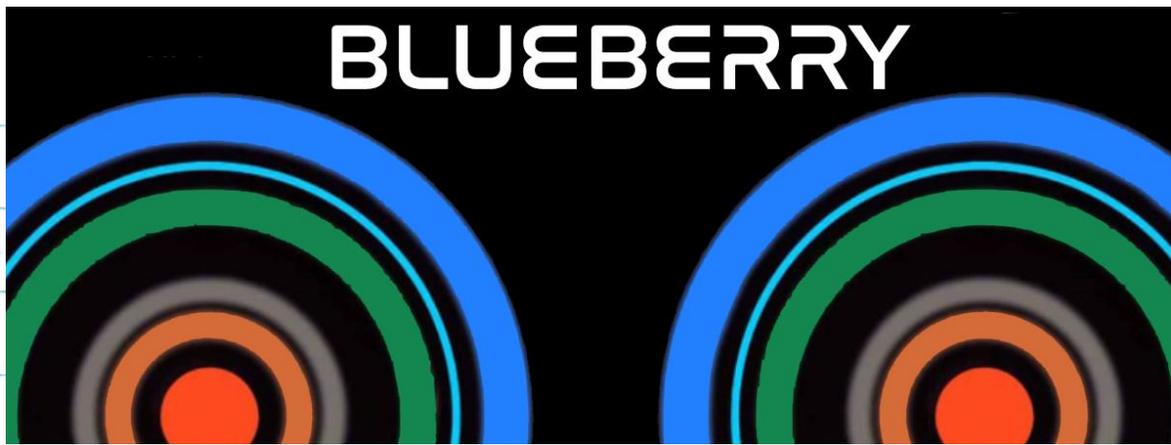
the initially disparaged wine became a masterclass in balance and yumminess

So, People of America, please say hello to the finest expression of yummy grape juice on the planet

\*So, People of America, please know that Bordeaux or Burgundy or Barolo or Napa Cabernet

does not have as cool an origin story as a Riesling Spätlese from Germany!

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## SPARKLING BLUEBERRY WINE

Arkadia, R A S Wines, 2022, Maine

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

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 Bespaloff-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 1<sup>st</sup> ferment / there is no disgorgement / the wine is dry...as dry as a sunny, fall day, on Fore Street, in Portland, Maine

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

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

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

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



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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>SPARKLING</b>			
Jus Naturae Pét-Nat* (100% riesling), 2022, Germany	19.25*	21.00	10.75
<ul style="list-style-type: none"> <li>-the grapes are sourced from the <i>Kröver Steffensberg</i> vineyard, in the Mosel River Valley / it is composed of grey slate</li> <li>-after beginning spontaneous fermentation in tank, the wine was bottled in February 2023 with 10 grams of residual sugar remaining (to complete the fermentation, of course) and sealed with a crown cap</li> <li>-the wine is named after Florian Wecker's daughter Joséphine</li> </ul>			
Case Paolin Asolo Prosecco, <i>Col Fondo</i> , NV, Veneto	16.00*	17.50	9.00
<ul style="list-style-type: none"> <li>-a combo of 100% glera and 200% love from the most seductive vineyards on the planet</li> <li>-1<sup>st</sup> fermentation in tank, 2<sup>nd</sup> fermentation in bottle (aka, <i>metodo classico</i>) BUT without disgorgement (aka, <i>col fondo</i> "with sediment").</li> </ul>			
Pierre Moncuit Brut (100% chardonnay), <i>Cuvée Coulmet</i> , NV, Sezanne	30.00*	35.00	17.75
Artelium Rosé, 2019, East & West Sussex	30.00*	35.00	17.75
<ul style="list-style-type: none"> <li>-66% pinot noir, 29% chardonnay, 5% meunier</li> </ul>			

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

- my staff threatened to lock me out of the joint because I am a luddite and / or a dinosaur
- I have been reading the wrong wine books all my life and discovered the world of wine according to Pascaline
- we are maybe, mildly hoping to attract all the cool wine kids from Brooklyn who believe that funkiness is next to godliness
- I haven't showered in 10 days
- we actually just hosted the Club World Cup in America...this actually did happen...and our President kept the trophy!
- my spiritual master, DonAvon, is definitely going to harangue me with missives on his Comment Cards...and he does...and I tear them up!
- Liverpool F.C. is the Premier League Champions for the 2024 / 2025 season...yep, this happened also
- my spiritual manipulator, DonAvon, is close to accepting a position to run the door at Terroir every Thursday night
- Canada is going to win the Stanley Cup...F\*\$K, that already did not happen...DAMN YOU FLORIDA!!!!
- the Chilean wine industry is going to dominate viticulture and viniculture across the planet, starting in 2051.
- the U.S. Government possesses alien biology

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# WHITE WINE BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>GREEN &amp; YELLOW GRAPES</b>			
Aligoté (100% aligoté), Du Grappin, 2023, Burgundy	20.00*	22.50	11.50
Mâcon Milly-Lamartine, Carrette, 2023, Mâconnais -100% chardonnay, as a young god intended chardonnay to taste like...the old god created Rombauer	19.25*	21.00	10.75
Condrieu, <i>Les Terrasses de L'Empire</i> , Christine Vernay, 2020, Rhône Valley -100% viognier	30.00*	35.00	17.75
<i>Maison Marchandelle</i> (100% chenin blanc), Vincent Bergeron, 2022, Loire Valley -truth be told, we bought this wine especially because Pascaline Lepeltier bought this wine for Chambers. And we choose to pour this by the glass because Pascaline is not...we copy greatness and then go our own way, which is the <b>terroir</b> way, which generally results in just breaking even as a business entity, especially after we embark on another Summer of Riesling Cruise in 2026 So, say it with me, People of America: "CATS BALLS."	25.00*	28.00	14.25
Anjou, <i>Les Gâts</i> , Patrick Baudouin, 2017, Loire Valley <b>--HOLY CRAP ALERT--</b> -100% chenin blanc	25.50*	29.00	14.75
Sylvaner (100% silvaner), "R", Köfererhof, 2022, Trentino – Alto Adige	23.25*	25.00	12.75
<i>Ani</i> , Osvaldo Barberis, 2024, Langhe -100% nascetta, a grape that has existed for roughly 175 years but we had no clue of its existence until Elvio Cogno produced a varietal bottling in 1994. Until then, it was blended into Piedmontese bianco blends and served in the dark of night, at underground goth clubs in Cuneo. I vaguely recall my first interaction with this wine at a tasting in 1998 but since I didn't have an iPhone at the time, I really can't remember much and, therefore, the interaction may have never happened.	15.25*	17.00	8.75
Arneis (100% arneis), Cornarea, 2024, Piedmont	19.75*	21.50	11.00
Albariño (100% albariño), Do Ferreiro, 2023, Rias Baixas -proximity to the Atlantic Ocean + protection from its extremes + granitic soil + OG Rias Baixas cred = vinous profundity	23.00*	25.00	12.75
<i>Lumière</i> (100% palomino), Muchada-Léclapart, 2022, Andalucia	23.00*	25.00	12.75
Giro Ros (100% giro ros), Oliver Moragues, 2024, Mallorca -uhmmmm, well, this grape began life as giró blanc. Because the varietal is prone to mutation, it transitioned...and it is apparently very, very, very happy in its red format...it no longer hides under the vine canopy / it ripens perfectly and greets the harvesters with a wink and a acidic pinch / it ferments into an overtly aromatic beverage	21.00*	23.00	11.75
Vinho Verde (50% loueiro, 50% arinto), <i>Azahar</i> , Gota, 2024, Minho	13.00*	15.00	7.75
Dézaley (100% chasselas), <i>Grand Cru "L'Arbalète,"</i> Jean et Pierre Testuz, 2018, Vaud -yes, this is a Swiss wine. And 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	23.00*	25.00	12.75
Furmint (100% furmint), <i>Öregtókék</i> , Somlói Vándor, 2023, Somló	18.00*	19.75	10.00
<i>Poc a Poc</i> , Barbichette, 2024, Seneca Lake -a boatload of muscat, splashed with a dollop of grüner veltliner, whole-cluster stomped in an open tank, with feet not washed since last Thursday / macerated for 7 days to extract all the Sydney Sweeney-esque aromatics one can possibly extract / punched down twice a day by members of the local Boy Scout troop (do the Boy Scouts even exist anymore?) / aged in an old oak barrel, on the fine lees, for six months and prayed over by local wiccans named Sara / bottled with minimal SO2 addition and possessing only 9.5°...it is perfect for drinking in a bathtub with anyone of possible interest - <i>Poc a Poc</i> means "little by little" in Catalan...it is a reference to the winegrowers of Barbichette	15.00*	16.75	8.50

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









	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>green grape must + skins + purposeful oxidation = f*#ked up wine</b>			
Ravan, <i>Ravan</i> , Kabaj, 2019, Brda -100% ravan...aka friulano aka...tocai friulano...aka sauvignonasse...aka sauvignon vert. - fermented for 24 months oak barrels (French oak) and additional 6 months in the bottles. Macerated for 7 days in wood and concrete.	18.00*	20.00	10.25
Khikhvi, <i>Andria Gvino</i> , 2023, Kakheti -100% khikhvi -fermented in qevri (the O.G. vessel for wine crafting), with 6 days ageing on the skins	15.25*	17.00	8.75
Torontel, <i>Naranjo</i> , Maturana, 2023, Maule -100% torontel -fermented and aged 8 months in stainless steel, with 8 months of skin contact	16.50*	18.00	9.25

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## terroir t-shirts\* for sale

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

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

-all sizes available, except children's small

**Madeira** – the *vermelha 2025* edition \$30.00

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

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

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

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

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

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

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

## terroir stickers for sale

a collectors' package of kick-ass stickers NA

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

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

# ROSÉ

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>a ROSÉ wine in the winter months... i must truly be crazy... unless</b>			
Calipso (100% aglianico), Luigi Tecce*, 2022, Campania	25.00*	30.00	15.25

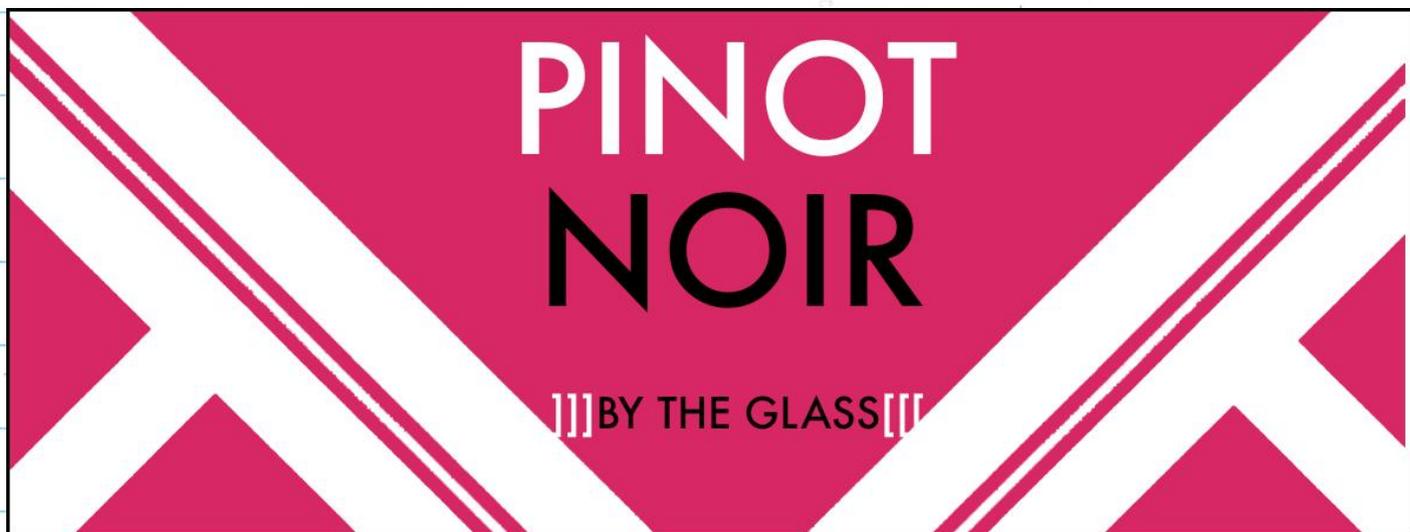
-well, People of America, this is *THE ONLY ROSÉ WINE* on our list at present...an expresión of grape and place and humankind that is essentially unrivalled. And yet, you have heard too little about this appellation and know nothing about Luigi Tecci.

That needs to change now. So, some notes for you to ponder as you get ready to blow your wine mind:

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

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

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



	<b>HAPPY HOUR*</b>	<b>Glass 6oz.</b>	<b>Taste 3oz.</b>
<b>PINOT NOIR: Philip the Bold loved this grape above all others</b>			
Santenay, <i>Clos des Gatsulards</i> , Louis Jadot - Famille Gagey), 2012, Côte de Beaune	22.50*	24.00	12.25
Pernard-Vergelesses, Dubreuil-Fontaine, 2022, Côte de Beaune	24.00*	28.00	14.25
Trimbach, <i>Cuve 7</i> , 2020, Alsace	23.00*	25.75	13.00
-a note to the French curious...no, we did not misspell Cuve 7...this is how the almighty Jean Trimbach spells it -the name is a reference to the barrel the wine was originally made in -the grape source is the Rotenberg Vineyard, which is composed of iron and clay, which is very similar to Volnay's <i>1er Cru Les Caillerets</i> -the original vine material came from a massale selection of Pommard's <i>1er Cru Clos des Epenots</i>			
Masút da Rive, 2022, Friuli	19.00*	20.50	10.50
Dr. Hermann, 2023, Mosel	22.75*	24.50	12.50
Koehler-Ruprecht, 2023, Pfalz	18.00*	19.50	10.00
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Enderle & Moll, <i>Basis</i> , 2023, Baden	19.25*	21.00	10.75
Dôle des Monts (85% pinot noir, 15% gamay), Maison Gilliard, 2020, Valais	21.00*	22.50	11.50
Felton Road, <i>Bannockburn</i> , 2022, Central Otago	25.00*	30.00	15.25
<b>*Flight of Three Tastes of the above Pinot Noirs... we select them</b>			<b>36.00</b>
<b>*Flight of Five Tastes of the above Pinot Noirs... we definitely select them</b>			<b>57.00</b>

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## terroir

Wednesday, December 31<sup>st</sup>

and yes, there are two options to ponder...

### #1 Five Course Dinner + N.Y.E. Party

\$225.00 ++ per guest

8:00pm arrival

-a five-course tasting menu, crafted by Chefs Bryce & Matias,

inspired by the bounty of the season and New Year's celebrations of olde:

Maine Scallop, Tardivo, Coconut Milk Emulsion, Tarragon Oil

--

Rutabaga & Persimmon Soup, Charred Radicchio, Roasted Chestnuts

--

Lobster Newberg, Bearnaise, Chervil

--

Prime Rib of Beef, Roasted Potatoes, Winter Greens

--

Tiramisu Icebox Cake

\*wine pairing option \$95.00 ...we are terroir after all

+

a N.Y.E. party from 10:30pm – 1:00am to ring in the New Year,  
with a varied and deep selection of terroir wines + snacky snacks

+ bubbles toast at midnight + louder than usual music (that makes your feet move) + terroir ball drop

### #2 N.Y.E. Party

\$100.00 ++ per guest

10:30pm – 1:00am

a celebration to ring in the New Year,

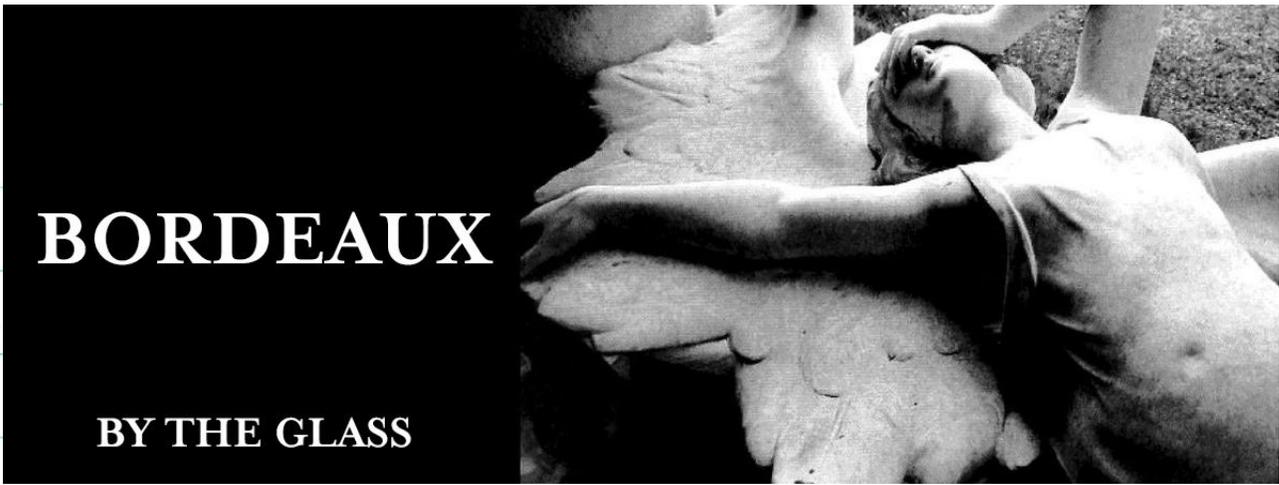
with a varied and deep selection of terroir wines + snacky snacks

+ bubbles toast at midnight

+ louder than usual music (that makes your feet move)

+ terroir ball drop

We very much look forward to celebrating  
the fare thee well to 2025 AND the arrival of 2026 with you  
**#NYE2025...holycrap,it'salreadybeen365days**



# BORDEAUX

## BY THE GLASS

	<b>HAPPY HOUR*</b>	<b>Glass 6oz.</b>	<b>Taste 3oz.</b>
<i>Esprit de Saint-Pierre</i> , Château Saint-Pierre, 2016, <b>Saint-Julien</b> -75% cabernet sauvignon, 15% merlot, 10% cabernet franc / fermented in stainless steel, followed by 14 months ageing in old oak	22.00*	25.00	12.75
<i>Château Poujeaux</i> , 2016, <b>Moulis-en-Médoc</b> -60% cabernet sauvignon, 35% merlot, 5% petit verdot / fermented in stainless steel, followed by 12 months ageing in 30% new oak	24.00*	27.00	13.75
<i>Fugue de Nénin</i> , Château Nénin, 2012, <b>Pomerol</b> -82% merlot, 18% cabernet franc / fermented in stainless steel, followed by 18 months ageing in barrel	26.00*	30.00	15.25

### Flight of Three Tastes of these Jeffersonian wines

**38.00**

#### 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.

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



	<b>HAPPY HOUR*</b>	<b>Glass 6oz.</b>	<b>Taste 3oz.</b>
<b>GAMAY... crazytown is what the story of this grape entails</b>			
Nouveau, <i>Vieilles Vignes</i> , Pierre-Marie Chervette, 2025, Beaujolais	14.00*	14.00	7.25
Chiroubles, S. Charvet, 2021, Beaujolais	18.25*	20.00	10.25
Morgon, <i>Côte du Py</i> , S. Charvet, 2023, Beaujolais	22.25*	24.00	12.25
<b>Flight of Two Tastes of these gamay wonders</b>			<b>19.00</b>

Our Beaujolais focus today is on the Haut Beaujolais, where the ten glorious crus reside alongside a fair number of the 39 different communes that find their way into Beaujolais-Villages. The other Beaujolais growing area, the Bas Beaujolais, is the home to the truck loads of wine that are shipped annually by the 3<sup>rd</sup> Thursday in November to the masses of consumers thirsty for brand spanking new wine (Beaujolais Nouveau) and the new Bay City Rollers' album.

Up to 50% of the total production of the region is bottled in this format...holy cash flow! It is in the 10 Crus, however, that the Gamay Noir à Jus Blanc grape finds its truest and grandest expression. And what do these communes have that the rest of the region does not? Granite.

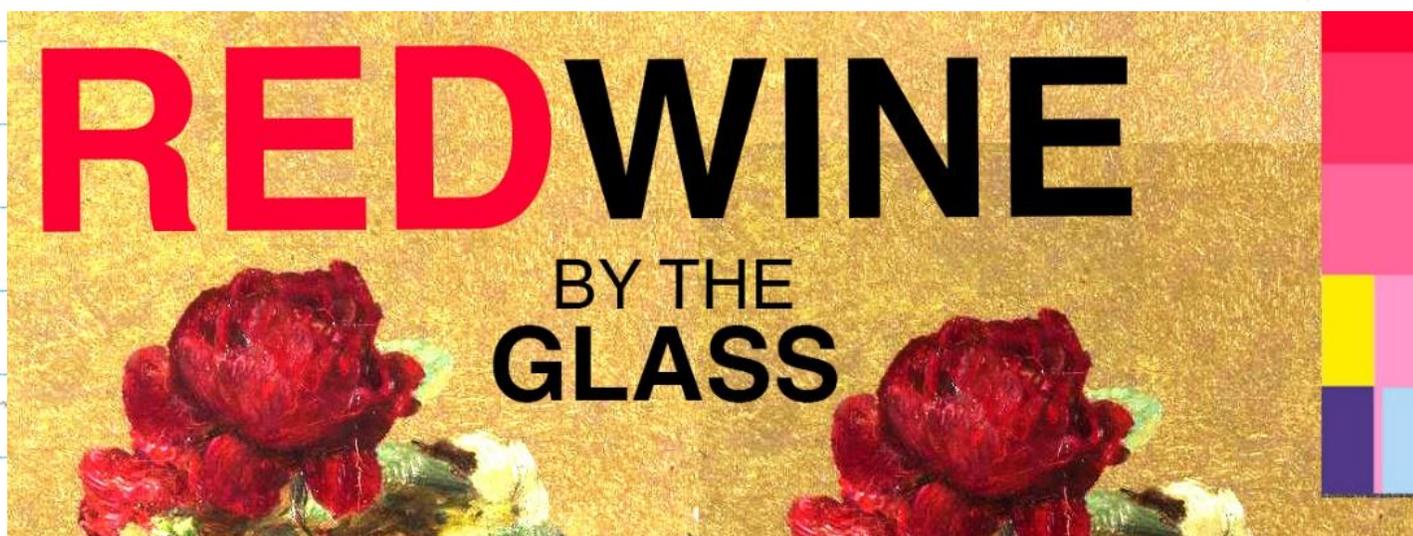
Lest anyone forget, the Beaujolais region is administratively part of Burgundy. We can thank Philip the Bold for the vinous separation of the 2 areas when he deemed that the Gamay grape be banned from the limestone hills of the Côte d'Or (he considered it "a wicked and most disloyal plant").

Geologically, however, Beaujolais appears to be closer in form to the Northern Rhône Valley where incredible granite outcroppings exist as one travels south of Lyon.

In addition to the terroir difference with the northern stretches of Burgundy, the region utilizes a different method of fermentation to access all that goodness in the grape. In layman's terms, it is called carbonic maceration. In U.C. Davis terms, it is an intracellular fermentation that takes place wholly inside the grape, producing ethanol alcohol. To be honest, I understand it about as much as I understand how they built the great pyramids over 4500 years ago (truth be told, I cannot even construct a sand castle properly). Suffice it to say, this methodology emphasizes the fruit of the grape and minimizes tannin and malic acidity.

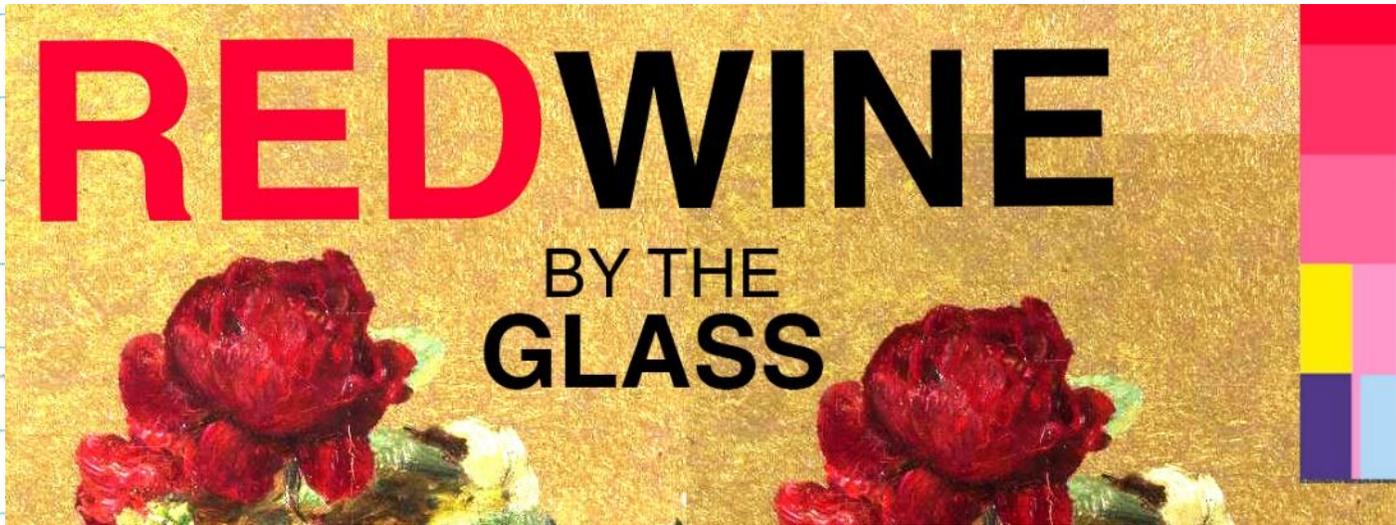
It is a relatively simple way to make simply good wine. And the ten crus of Beaujolais are simply damn good wines that bring a smile to your face. Happiness does not have to be so complicated after all.

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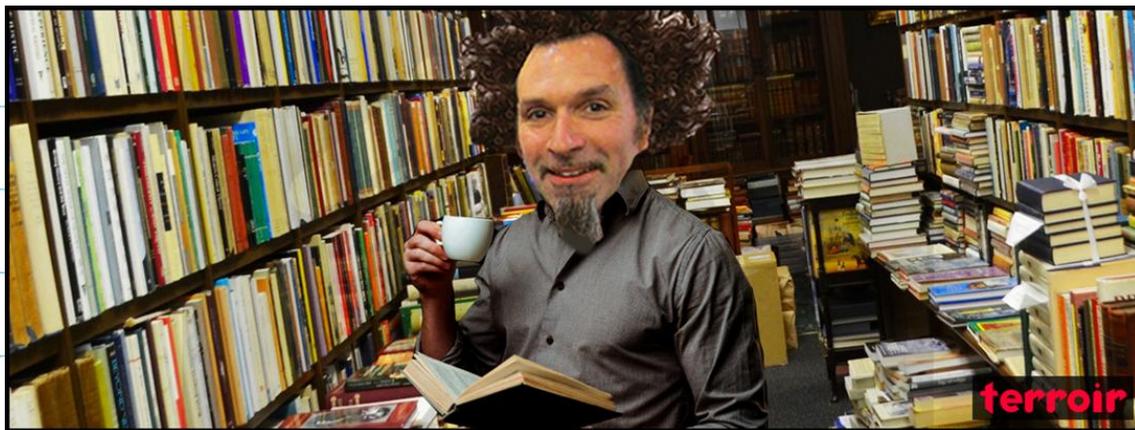
	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>RED &amp; PURPLE &amp; STRANGE GRAPES</b>			
<b>Genouillet, (100% genouillet), Domaine Tremblay, 2023, Loire Valley</b>	16.50*	18.00	9.25
<p>-well, this is new...so new that Pascaline Lepeltier might not even know about it (just kidding...she knows everything!). the varietal is an old one, cultivated in centre France until phylloxera wiped it out. Was it once great, like the Toronto Maple Leafs? No clue. It is the child of Gouais Blanc X Tressot and, therefore, of interest to wine geeks. The grape was "rescued" in 1990 and in 2005, 150 vines were planted near the metropolis of Quincy. What you are now enjoying is one of the first commercial iterations of this revived varietal. Oh my.</p>			
<b>Syrah (100% syrah), Herve Souhaut, 2024, Rhône Valley</b>	23.00*	26.00	13.25
<b>La Souteronne. (100% gamay), Herve Souhaut, 2023, Rhône Valley</b>	22.25*	24.00	12.25
<b>Saint-Joseph (100% syrah), Terres d'Encre, Christine Vernay, 2020, Rhône Valley</b>	26.00*	30.00	15.25
<b>Crozes-Hermitage (100% syrah), Les Picaudières, Stéphane Rousset, 2023</b>	24.75*	27.00	13.75
<b>Madiran (100% tannat), Demandes, Domaine Bartolussi, 2022, Southwest</b>	18.00*	19.50	10.00
<b>Brama (100% carcaghjolu nera), Clos Venturi, 2023, Corsica</b>	21.00*	23.00	11.75
<b>Teroldego (100% teroldego), Marion, 2019, Veneto</b>	22.00*	25.00	12.75
<b>Valtellina (100% chiavennasca), Tei, Sandro Fay, 2024, Lombardy</b>	17.25*	19.00	9.75
<b>Torrette Supérieur, Ottin, 2022, Valle d'Aosta</b>	24.00*	26.00	13.25
<p>-80% petit rouge, 10% cornalin, 10% fumin</p>			
<b>Grignolino (100% grignolino), Sette, 2023, Piedmont</b>	18.50*	20.00	10.25
<b>Barbera d'Asti, Curej, "Braida" aka. Cascina San Bernardo, 2023, Piedmont</b>	17.50*	19.75	10.00
<p>-100% barbera, from the town of Asti...it is different from Barbera d'Alba, from the town of Alba</p>			
<b>Carema (100% nebbiolo), Piole, 2019, Piedmont</b>	26.00*	30.00	15.25
<b>Barbaresco (100% nebbiolo), Rizzi, 2021, Piedmont</b>	29.00*	33.00	16.75
<b>Barolo (100% nebbiolo), Schiavenza, 2021, Piedmont</b>	28.00*	32.00	16.25
<b>Pugnitello (100% pugnitello), Leopoldo, Santa Vittoria, 2022, Tuscany</b>	20.00*	23.00	11.75
<p>-well, this is relatively nuevo. The varietal was discovered by the University of Florence in 1981, growing near Montalcino. An experimental plot was planted at the San Felice estate in Chianti (the 1980s was a great time of experimentation in Chianti as the wine was trying to figure out what it's future was going to be...a red wine for spaghetti OR an important Italian appellation). The results in the vineyard and in the winery were so successful that Pugnitello became an oficial Italian varietal in 2002. (to become "oficial," a grape must know all the lyrics to all the songs of Dean Martin).</p>			

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>RED &amp; PURPLE &amp; STRANGE GRAPES</b>			
<i>Martiñolo</i> (100% mencia), Entre Cantos, 2019, Galicia -30% whole cluster fermentation + 50% ageing under a veil of flor = a nueva AND vieja españa	18.50*	20.00	10.25
Rioja, Anza (Diego Magaña), 2022, La Rioja -tempranillo, garnacha, graciano, mazuela, viura, malvasía riojana AND anything else Diego could find in his vineyard.	21.00*	23.00	11.75
Monastrell, <i>Vestigium</i> , Llámallo X, 2022, Castilla <b>--TINAJAS ALERT--</b> -100% monastrell	15.00*	16.25	8.25
Vino de la Tierra de Cádiz (100% tintilla), <i>Terracota</i> , Forlong, 2022, Andalucia	17.25*	19.00	9.75
Fitapreta, <i>o Iluminista</i> , Antonio Maçanita, 2023, Alentejo -30% castelão, 26% aragonés, 24% moreto, 14% alicante bouschet, 3% alfrocheiro, 3% tinta carvalha	18.25*	20.00	10.25
<i>Cha mi né</i> , Cortes de Cima, 2020, Alentejo -touriga franca, trincadeira, alicante bouschet, syrah	13.75*	15.25	7.75
<i>Isabella a Proibida</i> , Paulo Machado & António Maçanita, NV (but really 2019), Azores -100% isabella, which is a hybrid grape (a combo of vitis vinífera & vitis labrusca) As a hybrid grape, it is an illegal grape, at least in the E.U....but it was originally brought to the Açores to battle against the Putin-esque aphid called <i>Phylloxera vastatix</i> in the 19th century, which it did admirably...so screw you E.U. (the E.U. banned the hybrid grapes in the 1930s as they believed consumption of their vinous offerings would lead to blindness and madness... truth be told, I am already suffering from madness!) UPDATE: as of today...like TODAY...the E.U. has just allowed the plantings of 6 hybrid grapes (Clinton / Othello / Noah / Jacquez / Herbemont / Isabelle) within its borders, in an effort to combat climate change and disease pressures...it is f*#kin' madness!	24.00*	26.00	13.25
Naoussa (100% xinomavro), Oenos Mittas, 2022, Macedonia	20.00*	22.00	11.25
<i>Mouklos</i> (100% mavro), Tsiakkas, 2024, Cyprus <b>--SERVED CHILLED--</b>	15.75*	17.00	8.75
<i>Breath of the Volcano</i> (100% kékfrankos), Jász Laci, 2023, Nagy-Somlói	18.25*	20.00	10.25
Asuretuli Shavi (100% asuretuli shavi), Kapistoni, 2021, Kartli	19.50*	22.00	11.25
Red Blend, <i>Monkey Jacket</i> , Cruse Wines, 2022, North Coast <b>--SERVED CHILLED--</b> -27% zinfandel, 26% valdiguie, 22% carignan, 19% petite sirah, 6% tannat	17.25*	19.00	9.75
Manseng Noir (100% manseng noir), Castel Pujol, 2023, Rivera -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	15.00*	16.50	8.50

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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 8<sup>th</sup> 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