

terroir

MANIFESTO



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

man·i·fes·to | \ ,ma-nə-'fe-(,)stō

plural manifestos or manifestoes

Definition of *manifesto*

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

Manifesto Has Latin Roots

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

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



**HAPPY
HOUR***

**After
6:00pm**

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

BLANCA, Atxa, Manuel Acha, Spain (Cantabria) --15° 8.00* 10.00

-base wine: airén / botanicals: gentian, wormwood, bitter orange +++ - all macerated into aguardiente, then blended into wine

di TORINO, Cocchi, Italy (Piedmont) --16° 9.00* 12.00

-base wine: moscato / botanicals: cinchona, rhubarb, wormwood, citrus, cocoa, ginger / caramelized sugar gives color & sweetness

APÉRITIF 3oz. pour ... these aromatized wines might not cure all evils

Salers, Terres Rouge, France (Massif Centrale) --16° 8.00* 10.00

-the gentian roots are macerated in alcohol for 3 weeks / separated from the liquid, the roots are distilled and then back blended with the original maceration liquid / aged in limousine oak / water, neutral alcohol, sugar are then added to achieve balanced bitterness

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

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

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

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

SPRITZERS... these are just evil-y good

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

Porto Penicillin – White Port + Tonic 12.00* 14.00

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

Rosso Estivo – Cabernet Sauvignon + Tonic 12.00* 14.00

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

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



**HAPPY
HOUR***
6oz. pour

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

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

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

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

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

NEAR BEER... 0.5% alcohol or less

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

LOW-ALCOHOL

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

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT			
Trocken, <i>Schieferkristall</i> , Karthäuserhof, 2021, Ruwer	24.00*	26.50	13.50
Giovanni Almondo, <i>Sassi e Sabbia</i> , 2025, Piedmont	18.00*	19.50	10.00
Trocken, <i>Bingerbrücker Abtei "1937"</i> Rupertsberg, Kruger Rumpf, 2023, Nahe	24.00*	28.00	14.25
Tatomer, <i>Vandenberg</i> , 2023, Santa Barbara	16.25*	17.75	9.00
Wild Arc Farm, <i>Clos de Cochon</i> , 2024, Cayuga Lake	15.50*	17.00	8.75
Moya Meaker, 2023, Elgin	22.00*	24.00	12.25
Brooks, <i>Lone Star Vineyard</i> , 2022, Eola – Amity Hills	17.75*	19.50	10.00
Trocken, <i>Hallgarten "Alte Reben,"</i> P.J. Kühn, 2023, Rheingau	19.50*	21.00	10.75
Bründlmayer, <i>Ried Heiligenstein</i> , 2023, Kamptal	23.00*	26.00	12.75
Salomon Undhof, <i>von den Terrassen</i> , 2024, Kremstal	17.00*	18.50	9.50
QbA, <i>pur Mineral</i> , Fürst, 2024, Franken	17.50*	19.00	9.75
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75

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

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

-the Atacama Desert is an oasis in comparison

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

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

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

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

THIS WINE AIN'T SWEET, DAMMIT!

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SUMMER OF RIESLING MERCHANDISE STORE

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

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

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

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

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

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

the *Subway* Summer of Riesling evergreen t-shirt \$38.00

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

Summer of Riesling Merchandise Pack \$20.00

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

*a BIG BIG BIG shout out to VIKTORIA ROMANIA,

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

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

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



We bid auf wiedersehen to SoR 2026.

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

- following the *germanbreadcutter* on Instagram...he is to the cutting of bread as the General AND Manager is to the management of the magnetic letter boards at **terroir**
-the Knicks win. the Knicks win. the Knicks win
- (okay, this happened before the beginning of the Summer...of Riesling but the good vibes never ended)
- revelling in the graphic creations of Viktoria Romania (aka, Tori)...
she crafted a vibrant visual vocabulary for SoR 2026 that allowed us to see and taste the stars
- relishing every one of the 104 games of World Cup 2026
- achieving maximum air in my schnitzel frying...I think we achieved 8" of lift off
- finding the appropriate nails to hang Martin Luther's 95 Theses on the front door of **terroir**
- celebrating the 20 years of Weingut Eva Fricke, in the Rheingau, with Eva and a bevy of the bestest winegrowers on the planet
- learning all there is to know about Cape Verde, the island and the footie team,
and finding solace in the efforts & success of Vozinha...maybe my footie career can still happen!
- casting a very long glance upon the almighty *Heiligenstein* vineyard, in the Kamptal region of Austria,
from the tasting room of Weingut Hirsch...if there is a pilgrimage to any vineyard on the planet,
this must be the holiest of destinations,
especially if beginning from room 310 in the Gästehaus Benediktinerstift Göttweig
- observing Hudson Murray bang out 79 smash burgers on the SoR 2026 Cruise...
as Judge Elihu Smalls reminded us: "Hudson, the world needs more grill cooks!"
- observing Jamba / Kyle / Dani / Thomas / Joe / Julia / Matthew / Joel / Karly share their love of the Riesling grape with our guests...1359 bottles of Riesling later, the Summer of Riesling 2026 certainly changed the conversation of Riesling, at least in our little corner of the wine world.

INFO NOTES:

WHAT WAS THE SUMMER OF RIESLING:

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

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

beginning officially on Sunday, June 21st, at 4:24am,
and ending today, Tuesday, September 22nd, at 8:03pm.

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

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

MOSEL

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

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

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

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



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

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

WORLD RIESLING

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

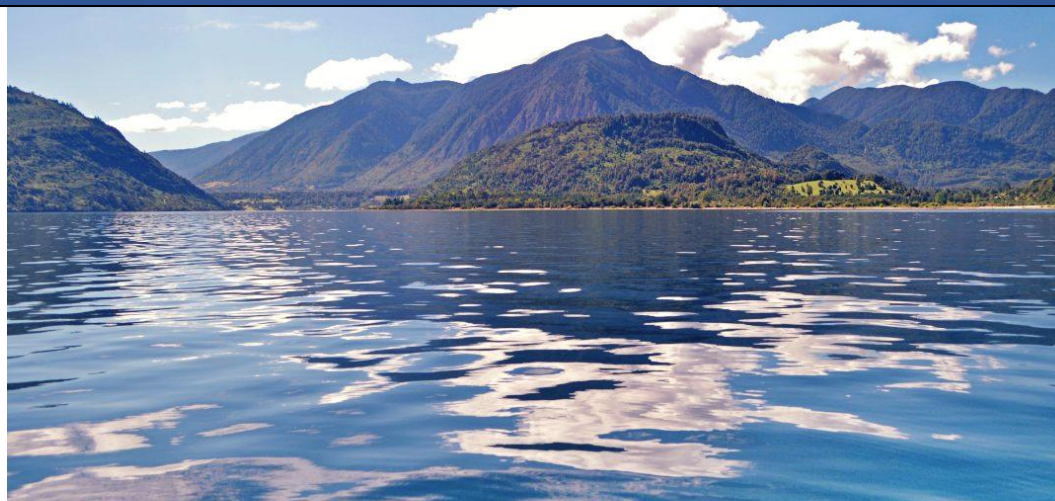
the Alpha Centauri of the Riesling world

Casa Silva, *Futrano Vineyard*, 2024, Austral

21.00* 23.00 11.75

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

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



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AMERiCA...the home of the Riesling grape

-grown on one of the oldest Frank family plots, planted in 1968 (remember that the Ukrainian, Dr. Konstantin Frank, was the very first to plant *vitis vinifera* grapes in the Finger Lakes, in 1958 / before that, it was all *vitis labrusca*, which is the vinous equivalent of Arnel Pineda as lead singer of Journey)

- the vineyard is composed of a metric tonne of slate, with naturally high acidity

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

-the vineyard was planted in 2012, in Hector, in the warmest part of the Finger Lakes known as the Banana Belt (I think they grow mangoes here)...it is warmer than the family's vineyards on Keuka Lake

- the vineyard is composed of gravelly silt loam

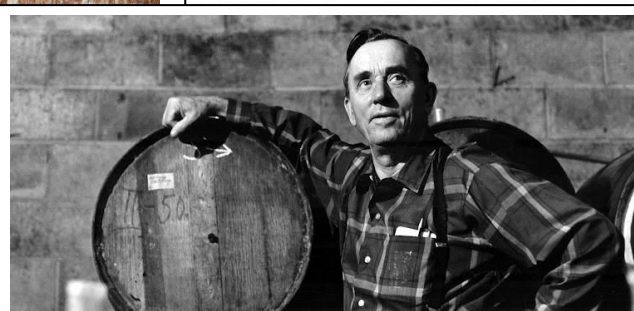
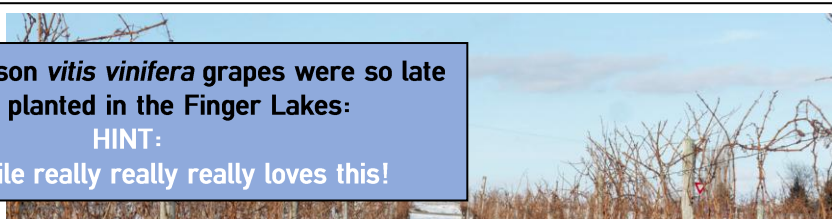
-the vineyard is named after Margrit Hildegard Frank, daughter-in-law of Konstantin. With her husband, Willy, they created Chateau Frank in the Finger Lakes, a dedicated sparkling wine winery. She was a lady of warmth and hospitality...as seen through her eponymous wine

***Flight of Two Tastes of the above New York rieslings 22.50**

Here is the reason *vitis vinifera* grapes were so late in being planted in the Finger Lakes:

HINT:

a chionophile really really really loves this!



Konstantin Frank was born in 1899 in Odessa.

He received a PhD in viticulture and his topic was *techniques for growing vitis vinifera in cold climates*.

Before moving to the U.S. in 1951, he managed a large Soviet wine-growing company.

His first job in the U.S. was as a dishwasher in NYC.

In 1953, he moved the family to the Finger Lakes to prove his PhD thesis...

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

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



RIESLING

HAPPY	Glass	Taste
HOUR*	6oz.	3oz.

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

Kabinett, Rotlack Schloss Johannisberg, 2023, Rheingau	23.00*	25.00	12.75
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TOTAL ACIDITY: 7.8 grams / litre **RESIDUAL SUGAR:** 2.5 grams / litre

-100% riesling (of course), planted by the Benedictines (of course), in 1720 AD (of course)

-grown on the classic Taunus quartzite, with an overlay of loam and loess

- harvested in mid-September, fermented in stainless steel, left on the lees for 5 months

-Total Acidity: 8.6 grams per litre / Residual Sugar: 23.8 grams per litre / Alcohol: 11° / Voltage: 110

Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 2023, Rheingau	26.00*	30.00	15.25
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TOTAL ACIDITY: 7.8 grams / litre **RESIDUAL SUGAR:** 2.5 grams / litre

-100% riesling (of course), planted by the Benedictines (of course), in 1720 AD (of course)

-grown on the classic Taunus quartzite, with an overlay of loam and loess

- harvested in mid-September, fermented in stainless steel, left on the lees for 5 months

-Total Acidity: 8.6 grams per litre / Residual Sugar: 76.2 grams per litre / Alcohol: 8.5° / Voltage: 220

***Flight of Two Tastes of the above foundational Rieslings 26.00**

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

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

The grapes for the SPÄTLESE are harvested here

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

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Denny Bini Lambrusco, NV, Emilia Romagna	13.50*	15.00	7.75
-30% lambrusco marani, 30% lambrusco salamino, 20% lambrusco maestri, 10% lambrusco grasparossa, 10% ancillotta -initial fermentation lasting 10 days, with 6 days of skin contact THEN a second fermentation in an autoclave lasting one month, followed by bottling under enough pressure to make Gianni Infantino's head explode -NOTE: if there ever was a wine to enjoy with a chuck of parm & a piece of prosciut (HELLO JERSEY!), this is it			
Case Paolin Asolo Prosecco, Col Fondo, NV, Veneto	16.00*	17.50	9.00
-a combo of 100% glera and 200% love from the most seductive vineyards on the planet -1 st fermentation in tank, 2 nd fermentation in bottle (aka, <i>metodo classico</i>) BUT without disgorgement (aka, <i>col fondo</i> "with sediment").			
Josmeyer Pét-Nat, Chante Pinot, 2023, Alsace	18.25	20.00	10.25
-a combination of gewurztraminer, muscat, pinot blanc grapes, planted on soils composed of sand and alluvial elements -the grapes are whole-cluster pressed -fermentation begins in stainless steel, with indigenous yeast -the fermenting wine is bottled with 20 grams residual sugar and it completes its journey in the bottle to dryness			
Mousse Extra Brut Blanc de Noirs, Eugene NV, Vallee de la Marne	30.00*	35.00	17.75
-80% meunier, 20% pinot noir, from Cuisles, Jonquery, and Chatillon-sur-Marne -70% from the 2022 vintage, 30% perpetual blend of 2003-2021 -fermentation and aging in stainless steel, 20 months on the lees -0 grams dosage			

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

- my staff threatened to lock me out of the joint because I am a luddite and / or a dinosaur
- I have been reading the wrong wine books all my life and discovered the world of wine according to Pascaline
- we are maybe, mildly hoping to attract all the cool wine kids from Brooklyn who believe that funkiness is next to godliness
- I haven't showered in 8 days
- the U.S.A. just hosted the greatest World Cup ever...it is a summer of love
- my spiritual master, DonAvon, is definitely going to harangue me with missives on his Comment Cards...and he does...and I tear them up!
- Canada is going to win the Stanley Cup...F*\$K, that already did not happen...DAMN YOU NORTH CAROLINA!!!!
- the Chilean wine industry is going to dominate viticulture and viniculture across the planet, starting in 2051.
- the U.S. Government possesses alien biology

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We would kindly ask that the above image be your only interaction with AI within the confines of **terroir**.

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

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

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

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

Human interaction is bestest.

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

WHITE WINE BY THE GLASS

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

GREEN & YELLOW GRAPES...

Muscadet Sèvre-et-Maine Sur Lie, Comte Leloup ++, Chéreau Carré, 2019, Loire Valley	15.50*	17.00	8.75
-100% melon de bourgogne / 100-year-old vines*, grown in schist & slate / fermented in stainless steel / left 14 months on the lees -the full and proper name of this winery is: <i>Comte Leloup du Château de Chasseloir</i> (taken from a 5ha site at the entrance to the home) *these are the oldest vines in all of Muscadet...which means they remember a day when Muscadet was only known to Pascaline -NOTE: the name of the producer + wine remains the most confusing label I have ever encountered...I will try to unwind this French paradox here: the name of the family home is Château de Chasseloir (the owner of this estate in the 15 th century was Comte Leloup) / the property was purchased by Bernard Chéreau in 1953 (apparently, Bernard is the one who started ageing the melon grape on the lees...crazy) / in 1960, Bernard married Edmonde Carré, owner of the Château de l'Oiselinière / suffice it to say, there is history in this land and wine			
Bouzeron (100% aligoté), La Tournelle, Domaine Dujardin, 2021, Burgundy	17.00*	19.00	9.75
-and yes, this is the only communal appellation in ALL of Burgundy where aligoté is the <i>be all and end all</i> (anywhere else, it would be labeled as "Bourgogne Aligoté"). The commune sits just south of the Côte de Beaune, in the Côte Chalonnaise. The soils are the typical limestone and marl / the vineyards generally reside on the upper slopes, facing east, southeast / the grape is actually the aligoté doré clone, which is smaller & more aromatic than the usual aligoté vert clone. Of course, we must acknowledge Aubert de Villaine, the master blaster of Burgundy who championed the creation of this appellation.			
Jurançon, Clos Guirouilh, 2016, Pyrénées Atlantique	--ALERT: WEAR A SEATBELT-- 24.00*	26.00	13.25
-50% petit manseng, 50% gros manseng / harvested in successive passes, into December (aka, late harvest) -fermented in stainless steel and old oak / no ML / aged 22 months in old oak barrels -the wine has 85 grams / litre of residual sugar, which is a lot BUT it is not a sweet wine...it is a full throttle, fully fruited wine			
Isorso (100% vermentino di Sardegna), Marco Bagella, 2023, Sardinia	16.75*	18.25	9.25
-this is NOT the vermentino that you might enjoy in Liguria...this is more of a Gennaro Gattuso type of vino			
Vinho Verde (50% loueiro, 50% arinto), Azahar, Gota, 2024, Minho	13.00*	15.00	7.75
Scheurebe Spätlese, Diel, 2009, Nahe	--ALERT: WEAR A BIG SEATBELT-- 23.00*	25.00	12.75
-formally known as Sämling 88 (seedling 88), it was created in Alzey, Germany, in 1916 by Dr. Georg Scheu -it was always assumed to be a Riesling X Silvaner (Dr. Scheu apparently wanted to make a better Silvaner) crossing but the good DNA folks proved that wrong in the 1990s. We now live in a world where the Scheurebe grape is a Riesling X ??? crossing...that is a shame (in Austria, the belief is that it is a Riesling X Bouquet Blanc mix...but can we really trust the Austrians after they forced the von Trapps to leave the country!)			
Neuburger (100% neuburger), Sighardt Donabaum, 2017, Wachau	16.50*	18.00	9.25

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

MORE GREEN & YELLOW GRAPES...

Artefact, Artefact...a moment in wine, 2023, East Devon	24.00*	27.00	13.75
-100% bacchus GF 1; harvested in October, then crushed and destemmed into four 300-litre Tuscan amphorae, spending 21 days on the skins, followed by 18 months ageing on the lees (this is a recipe for England winning the World Cup 2034!) -well, there is a lot to say and write here. And it will be coming soon, once the World Cup is finished AND I get to see <i>The Odyssey</i> on an actual IMAX screen. Until then, do enjoy this wholly unique grape juice, crafted in Mother England, by three mates: Rob Corbett, Luke Harbor & Tommy Gillard, who produced the wine at Castlewood Vineyard, within spitting distance of the Jurassic coastline			
Muscat de Kelibia, Banibano, Jean Touitou, 2024, Cap Bon	23.00*	25.00	12.75
-100% muscat of alexandria -grown on sand + calcareous sandstone + limestone, in Tunisia / maceration for 6 days / indigenous yeast ferment / no SO2 added			
Pinot Gris (100% pinot gris), Craven, 2024, Stellenbosch	--SKIN CONTACT ALERT-- 16.50*	18.00	9.25
-fermented and aged in 100% concrete / 6 days on the skins / drained and pressed back into concrete tanks for 6 months elevage			
Le Blanc, Les Beaux Jus, Vignoble de la Bauge, 2023, Eastern Townships	14.50*	16.00	8.25
-100% frontenac blanc -the whole-cluster bunches underwent carbonic maceration for 9 days (might be an ORANGE WINE, then), followed by fermentation in stainless steel, then aged in large concrete vats, with 6 months of lees stirring and ML -only 15 mg/L of sulfites added...uhmmmmmm, I guess that is important to all the homeopathic folks in Greenpoint			
Vignoles (100% vignoles), Keuka Lake Vineyards, 2022, Finger Lakes	15.00*	16.50	8.50
-vignoles is a hybrid variety...we do not know who the parents of this grape are...apparently, a farmer in the Finger Lakes found a basket floating in the Hudson River...it contained a vine / he planted the vine / he taught it proper viticultural practices / it now survives on its own			
Sylvanus, Channing Daughters, 2023, The Hamptons	17.00*	18.50	9.50
-48% muscat ottonel, 27% gewurztraminer, 20% pinot grigio, 5% pinot bianco			
Moscatel de Alejandria, Tíñaja, Estacióm Yumbel, 2025, Secano Interior	15.00*	16.50	8.50
-100% moscatel de Alejandria			
Torontel (100% torontel), Super Estrella, Roberto Henriquez, 2024, Itata Valley	16.00*	17.50	9.00

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



terroir

welcomes

Jutta Ambrositsch

of the mighty **Weinbau Jutta Ambrositsch**
as Guest Sommelier AND Tour Guide to the vinous and scenic glories of

the **Vienna** region of **Austria**

Tuesday, September 29th...yes, TONIGHT!!!

Jutta will be working the floor
from 6:00pm – 8:30pm and she will be pouring:

THE ÜBER VIENNA TASTING FLIGHT:

Gemischter Satz, *Kosmopolit*, Jutta Ambrositsch, 2024, Vienna

Gemischter Satz, *Fürchtegott*, Jutta Ambrositsch, 2022, Vienna

Gemischter Satz, *Ringelspiel*, Jutta Ambrositsch, 2021, Vienna

\$32.00 Flight (3oz. pours of each wine)

The **WHERE**: the Vienna Wine Region...yes, the city is a wine region.

In fact, Vienna possesses more vineyards within its delimited zone than any other city on the planet.

If you stand in the middle of the magnificent metropolis and admire the surrounding hillsides,

those hillsides are planted with vineyards. And this proximity of grape to glass is magical...

imagine travelling from Times Square to Queens for a glass of local grape juice...crazy AND awesome!

The **WHO**: Jutta Ambrositsch was born in the mountains of southern Austria,

before the family relocated to the Burgenland. She eventually came to the big city to pursue a graphic design career and to see movies that a theatre in Eisenberg might not show (hello *Saturday Night Fever*!).

In 2004, longing for a better balance of nature and work,

she crafted her first vintage (her wine labels still indicate a love of graphic design).

Presently, she farms 4 hectares, located on both sides of the Danube River, divided into 10 different parcels. All the vineyards are farmed organically.

The **WHAT**: Gemischter Satz (translates as "mixed planting") is a traditional Viennese wine,

crafted from vineyards planted with a mixed bag of grapes...all grown together (a mixed planting), harvested

together (truly...on the same day...crazy town!!!because different grapes DO NOT ripen on the same day), fermented together...it is a melting pot of a wine / a matrix of a wine / a Jalen Brunson "I can do anything AND everything" wine.

And it reflects truly historical wine growing.

And for terroir-hounds, it might just be the bestest vinous reflection of a terroir.

The **WHY**: because this is the history of this wine-obsessed city...and it goes superbly with wiener schnitzel!

The **MOTTO**: Capture Vineyard & Vintage Multidimensionally...

is Gemischter Satz the red pill or the blue pill of the winemaking world?!

We very much look forward to relishing these wines with you tomorrow night.

#ViennalsTheCityOfWine



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
THE MOST PERFECT EXPRESSION OF TERROIR... truly... absolutely			
El Caserón de Mahina, Cepas Viejas, Pepe Blanco, 2024, Andalucia	21.00*	24.00	12.25
-100% palomino, crafted by the winemakers Pepe Blanco and Mart Blanco -sourced from the <i>Pago Mahina</i>, within Sanlúcar de Barrameda...it is composed of 3 types of albariza soil...a vinous Big Mac, so to speak -because the vineyard is only 2 km from the sea, there is a strong influence of King Neptune here... -the vines average 60 years of age -only 65% of the press wine is utilized during fermentation, followed by 10 months ageing in old manzanilla barrels, under a veil of flor			
Amigo Imaginario, Forlong, 2022, Andalucia	20.25*	22.00	11.25
-100% palomino, crafted by the winemakers Rocío Áspere and Alejandro Narváez -sourced from the <i>Pago Balbaina</i>, within El Puerto de Santa María...it is composed of "tosca y lustrillo" chalk (which is pure albariza and, because the parcel is only 7 km from the sea, the sea salt breezes waft deliciously over this landscape...that is your salty tang!) -the vines are 40-50 years of age and are presently farmed organically -fermented in stainless steel and macerated for 30 days / transferred to old oloroso barrels for 24 months ageing... - and yes, these barrels are topped up			
Manzanilla, Las Canciones N° 1, Bodegas del Río*, NV, Andalucia	--	--	13.00
-100% palomino, crafted by the winemaker Luis del Río -sourced from the <i>Casilla Verde</i> parcel, located within the <i>Pago Miraflores Baja</i>, within Sanlúcar de Barrameda... it is composed of 3 types of albarizas...a black forest cake of yumminess -the vineyard is located 7 km from the sea...and by sea, I mean the Atlantic Ocean...and by the Atlantic Ocean, I mean a massive body of water that is the saltiest of the oceans (37ppt vs. 33ppt in the Pacific Ocean). And the wind that blows across this ocean imparts a level of saltiness upon nearby vineyards that rivals the influence of a Leonard Cohen song upon your soul *while crafted by Luis del Río, the barrels from which this wine was sourced were selected by the Sherry Maestro, Nick Africano. Nick operates a Sherry-centric bar in Kingston, N.Y. AND writes music AND preaches a Sherry gospel AND bottles Sherry under the Buelan Compañía de Sacas label. This bottling is Song N° 1, a wine first inspired in 2019...this is its 5th iteration			
*Flight of Three Tastes of the above terroir master blasters... this is a no brainer			33.00

NOTE:

if you love terroir (not this joint but actual wine terroir).

THEN please get thee to Feria En Rama THIS Sunday, October 4th.

Go here for tickets: <https://www.eventbrite.com/e/feria-en-rama-2026->

From 3:00pm – 6:00pm, you will experience a joy that is unparalleled

(even greater than an hour spent with me discussing Depeche Mode & Riesling & Ayn Rand).

A ticket costs \$75.00

There will be 30 wineries to interact with. And foodstuffs (a terroir hotdog anyone!?)

Happy Sunday!

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

MOM

Recommends



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

THIS WINE IS NOT FIT FOR HUMAN CONSUMPTION

Retsina (savatiano & roditis + Aleppo Pine), Malamatina, NV, Attica

9.00*

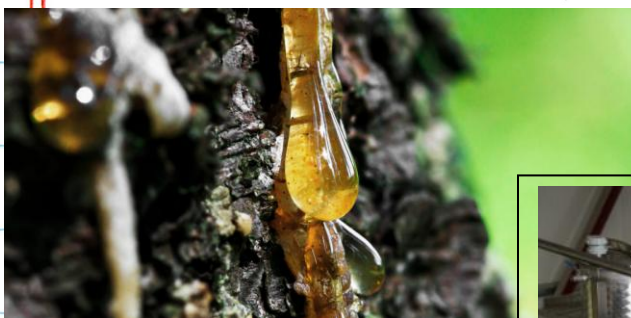
10.50

5.50

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

And I responded in a pique of teenage angst: why wouldn't you add pine resin to wine?! If it was good enough for the Greeks of 3000 years ago, then it was damn good enough for me! Truly, the Greeks initially used resin, not as a flavoring ingredient, but as a means to seal amphora so that the wine would not oxidize. Of course, the resin affected the taste of the wine and wine writers of the Columella status despised this flavor-profile (I think he rated the 1010BCE Retsina a *pente* on the *chilioi*-point system). Apparently, the folks in Babylon believe they were the leading lights of resinated wine, as wine jars, lined with resin, have been located in present-day Iran...we will leave it up to the historians to decide who is the winner of the Pine Wars. Once barrel making became the order of the day in 300CE, the need for using resin was passe.

Needless to say, the Greeks did not forget about *their* style of wine and over all the centuries and into the present day, the production of Retsina never abated. Admittedly, the attraction of a Pine-Sol-scented wine is an acquired taste. And this attraction is generally satisfied, sitting in a taverna, staring longingly into the blue Aegean, with a bowl of taramasalata and freshly baked bread in front of you, followed by kolokythokeftedes and grilled lamb. We cannot replicate any of that at **terroir** and we apologize. BUT...our own sirens can lull you into a sense of disbelief so that you can believe that maybe, just maybe, a glass of piney wine might just be the thing that elevates your night.



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

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



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



HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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the Swiss... they invented the cuckoo clock and...

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

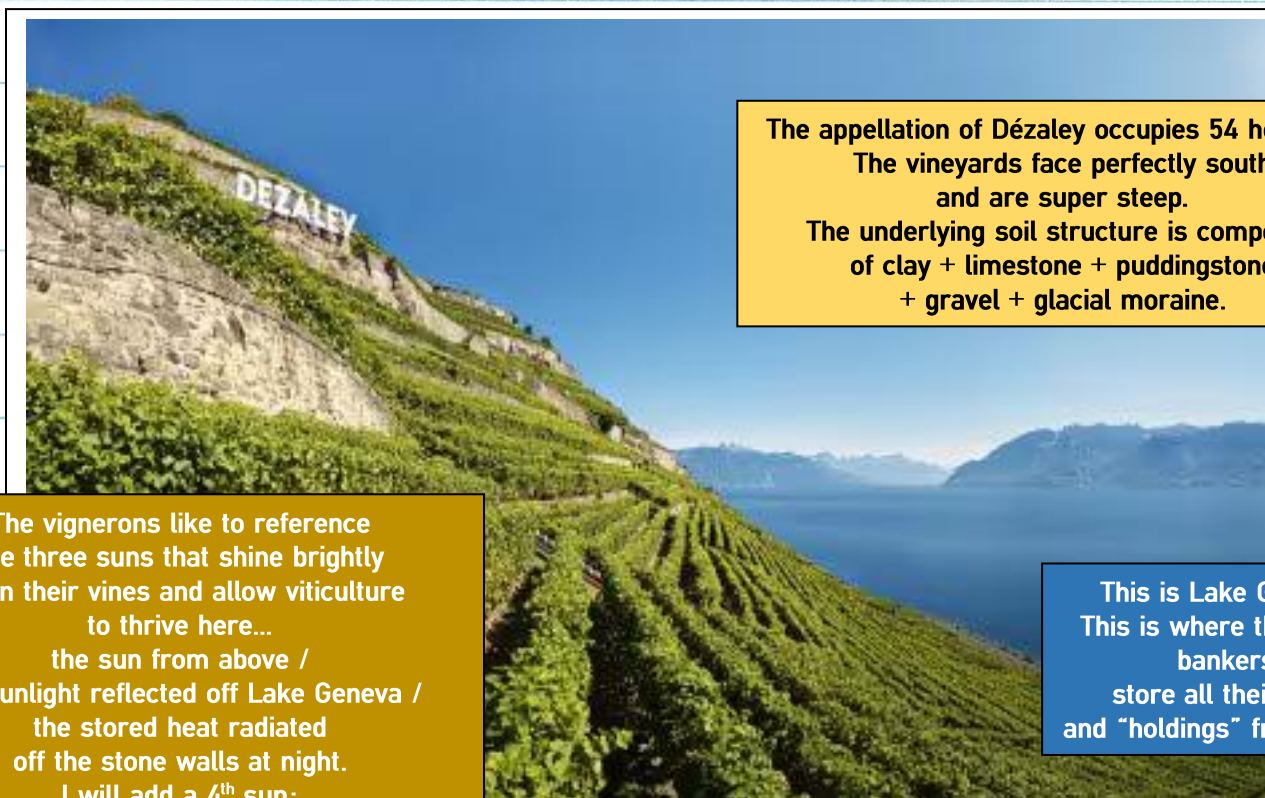
23.00*	25.00	12.75
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-100% chasselas

-the wine is fermented and aged in stainless steel

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

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



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

The vigneronns like to reference the three suns that shine brightly upon their vines and allow viticulture to thrive here...

the sun from above /
the sunlight reflected off Lake Geneva /
the stored heat radiated off the stone walls at night.

I will add a 4th sun:
the sun reflected off the nearest cuckoo clock.

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

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



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

A WINE UNLIKE ANY OTHER...

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

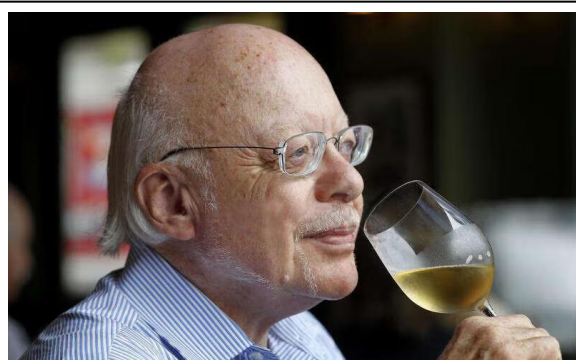
-well, not so sure what to say here...hopefully, you will say: "is this wine real?!" OR

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

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

FACTS:

- Terry and Frances Leighton, both microbiologists at U.C. Berkeley, first tried their hand at winemaking in 1975
- the official start of official vintage wine from Kalin Cellars is 1977 / their winery was in a warehouse in Novato, located in Marin County
- they never owned any vineyards...they just drove around California and identified vineyards that they believed embodied terroir of a certain magnitude, in a cooler climate area, where the vines were not vigorous (their intuition and vision were impeccable, as they were the first to ever buy fruit from Charles Heintz / Dutton Ranch / Lorenzo vineyards, now all iconic grape growing sites)
- per their scientific backgrounds, they really, really, really fixated on fermentations, both the alcoholic and the bacterial. Apparently, the Leightons were the first ones to barrel-ferment chardonnay in California...it is crazy to even write that! More importantly, the Leightons selected very specific yeast strains for their fermentations, each allied to the vineyard site. Sometimes those fermentations lasted up to 8 months (most fermentations today last 7-21 days). Their wines all went through malolactic fermentations, which is a conversion of malic acidities into lactic acidities...softens the wines...and this was a very fraught thing back in the old days
- the Leightons never released wine until they felt it was ready, which generally meant at least 10 years in the cellars (one of the mottos of Kalin Cellars was that "every wine is a library wine.") Of course, this also generally meant that the wines of Kalin Cellars were generally overlooked by a consumer who was fixated on the newest release of the newest wine, just newly reviewed by an august critic
- the *Cuvée W* designation for this chardonnay refers to the Wente clone of the chardonnay grape (apparently 75% of chardonnay planted in America is this clone). The grapes in this wine come from the original plantings, at Wente Vineyards, going back to Ernest Wente and his wine grape companion, Charles Wetmore (the O.G. vine stock is from Meursault and Montpellier, originally planted in 1912, which then mutated over time to create this singular vine stock)



This is Terry Leighton.

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

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



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



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

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



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

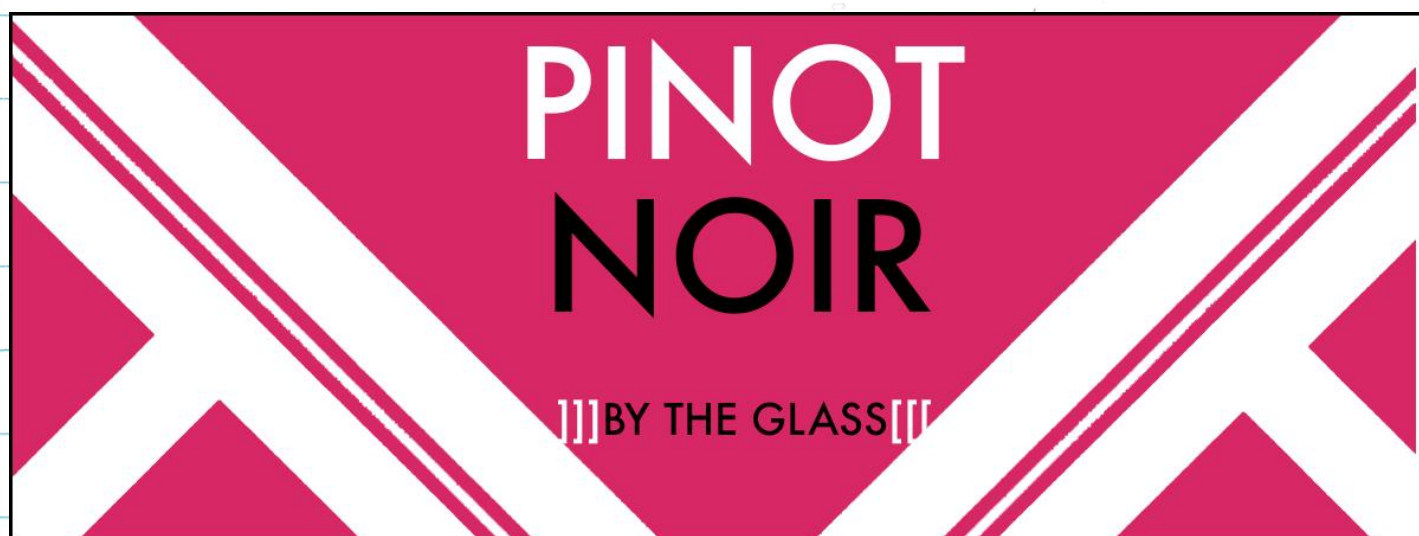
***HAPPY HOUR is from 4:00pm – 6:00pm EVERY DAY**



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

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

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOiR: Philip the Bold loved this grape above all others			
Coteaux Bourguignons, <i>Cuvée Hugo</i> , Domaine Truchetet, 2023, Burgundy	27.00*	29.00	14.75
-50% gamay, 50% pinot noir			
Bourgogne – Côte d’Or, du Grappin, 2023, Burgundy	24.00*	26.50	13.50
Marsannay, <i>Longeroies</i> , Louis Jadot (Domaine Louis Jadot), 2021, Côte de Nuits	22.50*	24.00	12.25
-90-year-old vines, located in the Dessus Longeroies (one day this parcel should be a 1er Cru)			
-fully de-stemmed bunches / aged 18 months in primarily old oak			
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 1er Cru Les Caillerets			
-the original vine material came from a massale selection of Pommard’s 1er Cru Clos des Epenots			
Sancerre, Pierre Martin, 2023, Loire Valley	21.00*	22.50	11.50
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Coteaux de Trumao, 2022, Osorno Valley --ÜBER SOUTHERN CLIMES--	18.50*	20.00	10.25
-a natural expression of Patagonia (the Chilean side) / brothers Christian & Olivier Porte, originally from France,			
were very much influenced by Louis-Antoine Luyt and very, very much influenced by Marcel Lapierre			
Burn Cottage, <i>Burn Cottage Vineyard</i> , 2022, Central Otago	27.00*	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

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



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

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

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

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

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

-100% san francisco

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

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

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

-the grapes are grown in the Isla de Maipo, located in the heart of the Maipo Valley
-the vineyard, 5.5 hectares in size, was planted in 1992*, on original roots, using a massal selection of vines
*so, after you read the below, you will understand what I am now going to say...the De Martino family thought they were planting merlot grapes in this vineyard when the project began; by the end of it, they realized that they had planted the carmenere grape.
In addition, there is most likely 10% cabernet franc vines in the vineyard because...well...that is just how it is.
SO, this is a field blend, not just a varietal wine

-the vineyard is an alluvial terrace with the perfect amount of topsoil, **gravel and clay** AND it is located near the Pacific Ocean so it benefits from a moderate temperature range (aka, the growing season is long and slow = balanced wines VS. a hot growing area, which is more *wham! bam! thank you ma'am* = darker, dense fruit, higher alcohols, jammy flavors)
-Pedro Parra was brought in by the De Martinos in the early 2000s to better understand this parcel and its vagaries & glories
-the grapes were fermented using indigenous yeast, in stainless steel, followed by a 10-day maceration, then aged 24 months in 2500 litre foudre

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



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

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

Counoise, Tablas Creek Vineyard, 2023, Paso Robles	18.25*	20.00	10.25
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-100% counoise

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

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

Esprit de Tablas, Tablas Creek Vineyard, 2022, Paso Robles	30.00*	35.00	17.75
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-40% mourvèdre, 28% grenache, 22% syrah, 4% vaccarese, 3% counoise, 3% cinsault, 1% kitchen sink

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

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

*Flight of Two Tastes of the above southern Rhône inspired nectars			25.00
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In the previous century, we thought that California could shine brightly mimicking Bordeaux or Burgundy. What we have learned is that California is very much its own thing...and much closer to the Rhône Valley in style.

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



Sunday, October 4th, 2:30pm – 3:30pm

The Queen is Dead...a celebration of The Smiths' masterpiece

1986 was a hell of a year...a nuclear reactor exploded in Chernobyl, causing a devastating environmental disaster / the Challenger space shuttle broke apart on its ascent just 73 seconds after liftoff / Diego Maradona led Argentina to victory in the World Cup and credited the "hand of God." / the Reagan administration was caught illegally selling weapons to Iran to fund their secret dirty war in Nicaragua / AND on June 16th, 1986, The Smiths put out one of the greatest albums of all time: The Queen is Dead. Join us for an immersive wine and musical experience celebrating the 40th anniversary of this seminal album.

Sunday, October 18th, 2:30pm – 3:30pm

the Judgement of Paris...the most important wine tasting...ever!

1976 was a landmark year for American wines, when a British wine merchant staged a blind tasting of Californian & French wines...AND AMERICA WON!!! Despite an initial attempt by the French judges to retract their scores, and a subsequent conspiracy of silence by the French press, the story was shared far and wide (in TIME Magazine) and helped re-launch the American wine industry, post-Prohibition. This tasting became known as The Judgement of Paris. We will honor our country's present wine successes with a re-imagining of this grand event.

Sunday, October 25th, 2:30pm – 3:30pm

Hungary...a wine story unlike all others

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

Sunday, November 8th, 2:30pm – 3:30pm

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

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

***YOUR SUNDAY WINE SCHOOL NOTES:**

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

#SundaysAreforWineExploration



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

MALBEC... a Malbec of avoidance and amplification

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

22.00*

25.00

12.75

-100% malbec

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

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

Sebastián Zuccardi

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

So, just who is this Sebastián Zuccardi?

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

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

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

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

Sebastián's contributions to the family story involve:

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

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

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

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

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

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

here are some interesting thoughts:

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

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

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

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

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

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

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

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

AUSTRIAN REDS

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

AUSTRIA MAKES RED WINE?!

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

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

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

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

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

-100% blafränkisch

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

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

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



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

The BORDEAUX FACTS:

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

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

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

Some reasons for success:

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

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

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

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

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

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

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

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

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



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

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

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

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

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

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

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

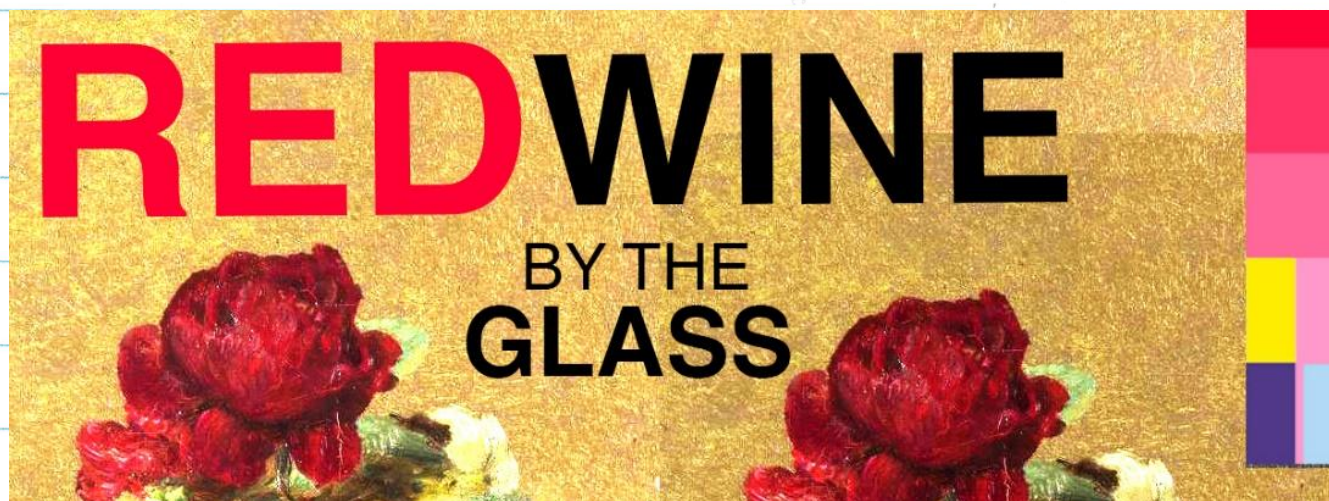
24.00

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



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

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



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

RED & PURPLE & STRANGE GRAPES

Métamorphose*, Les Grouas, 2022, Loire Valley 21.25* 23.00 11.75

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

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

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

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

Chinon (100% cabernet franc), *Vieilles Vignes*, Philippe Alliet, 2022, Loire Valley 22.75* 25.00 12.75

Mondeuse (100% mondeuse), *Black Giac*, Domaine Giachino, 2024, Savoie 21.00* 23.00 11.75

Le Beaujolais (100% gamay), M.&C. Lapierre, 2025, Beaujolais 21.00* 22.75 11.50

Beaujolais-Villages, *Vieilles Vignes*, Jean-Claude Lapalu, 2024, Beaujolais 18.00* 19.50 10.00

L'Exclus d'Alary, Domaine Alary, 2022, Southern Rhône Valley 15.50* 17.25 8.75

-100% counoise...some also call this grape "pinot de la vallée du rhône"...who the hell are *those* people?!?!

Grignolino (100% grignolino), *Gino*, Omedè, 2025, Piedmont **--SERVED CHILLED--** 16.50* 18.00 9.25

Dogliani, *Papà Celso*, Abbona, 2024, Piedmont 17.00* 18.75 9.50

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

-70% sangiovese, 20% cabernet sauvignon & cabernet franc, 10% merlot

-the vineyard is composed of clay and galestro (a mixture of marl & limestone) / the vineyard faces southwest

-the fermentation & maceration vary from 18 days – 28 days / ageing is in French barriques for 18 months

Lacrima di Morro d'Alba Superiore, *Guardengo*, Lucchetti, 2023, Marche 14.00* 15.75 8.00

-100% lacrima (the Italian government registry code is 111)

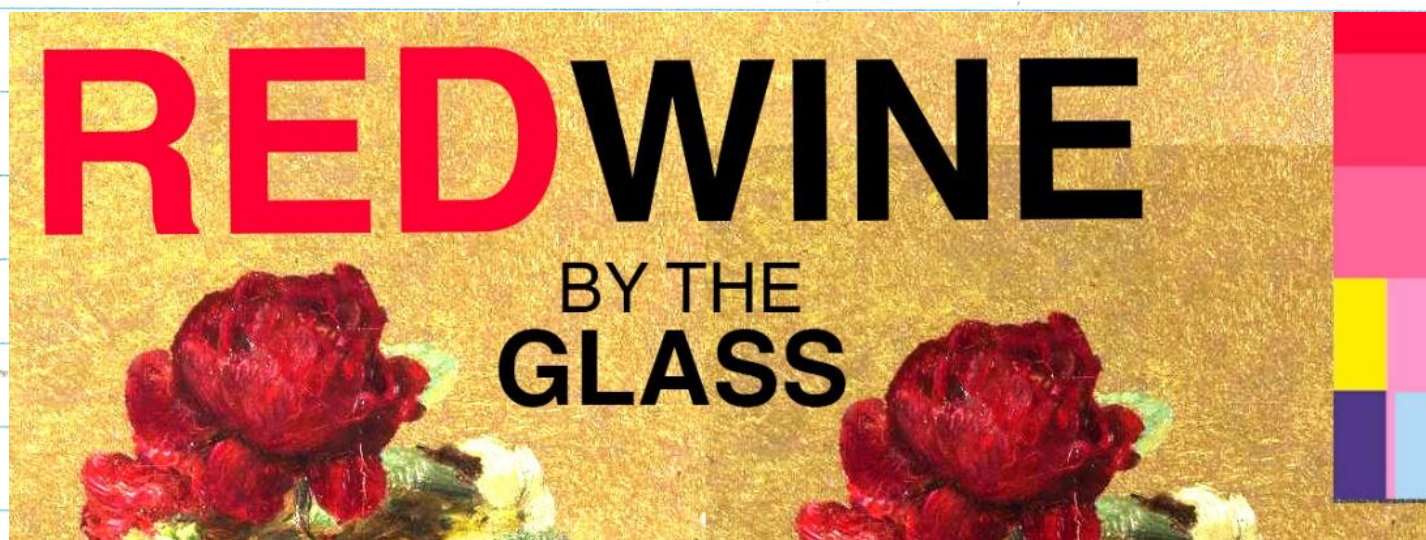
-lacrima in italiano means "tear"...so-called because the grape is shaped like a tear drop OR the skins of the grape are very thin, therefore, breaking easily, therefore tearing on the vine and in your harvest hands OR the wine is so damn yummy it will illicit tears of joy

-while there are wines named "lacrima," there is only one lacrima grape and it thrives near the city of Ancona, in the Marche.

Correction: thrives is a strong word because in 1985, there were only 7 ht in existence...today, there are over 250 ht (a slightly bigger planted area than Prospect Park in Brooklyn). A potential reason for the lack of lacrima plantings is that the variety does not respond well to American rootstocks, meaning that growing this grape is about as fulfilling as listening to an Einstürzende Neubauten album

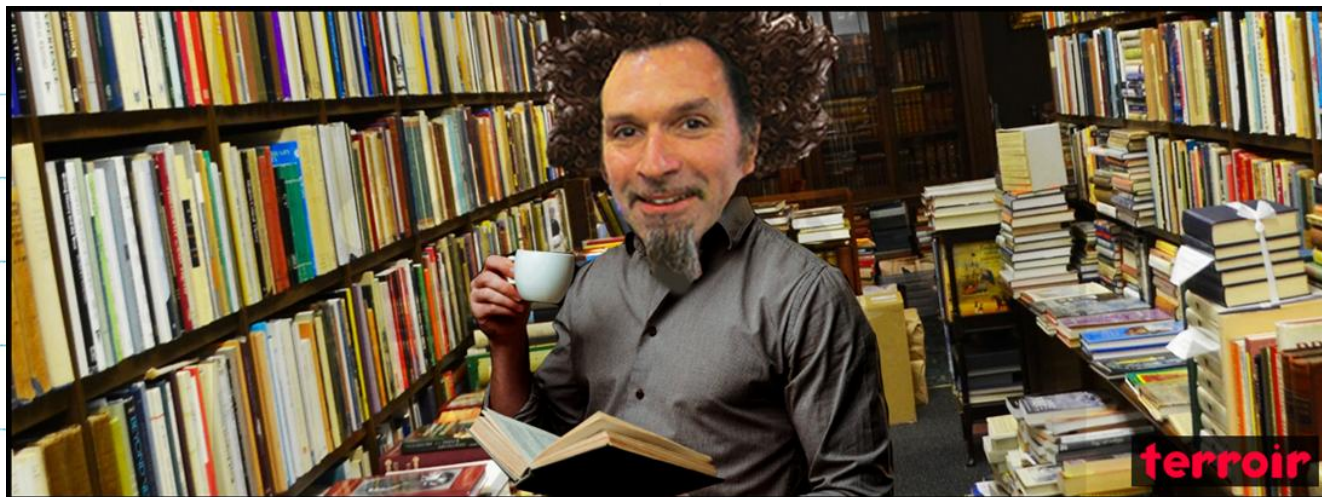
Cirò Rosso Classico Superiore, (100% gaglioppo), Vumbaca, 2024, Calabria 15.00* 16.50 8.50

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
MORE RED & PURPLE & STRANGE GRAPES			
Rioja, <i>Gabaxo</i> , Olivier Rivière, 2023, Rioja -40% tempranillo, 40% garnacha, 20% graciano	20.00*	22.00	11.25
Cien Lanzas, 4 Monos, 2021, Sierra de Gredos -about 90% old vine garnacha tinta with small amounts of cariñena and grenache blanc	19.75*	21.50	11.00
Tragolargo (100% monastrell), Casa Balguer, 2024, Alicante	--SERVED CHILLED-- 14.50*	16.00	8.25
Castelão (100% castelão), Várzea da Pedra, 2024, Lisboa	18.50*	20.00	10.25
Rapsani, Terra Petra, 2020, Mount Olympus -50% xinomavro, 35% krassato, 15% stavroto	21.00*	22.50	11.50
Megas Oenos, Skouras, 2022, Peloponnese -80% agiorgitiko, 20% cabernet sauvignon	22.25*	24.00	12.25
NOTE TO SELF: we generally are not fans of international grape varieties interloping on kick-arse indigenous varieties.			
Sometimes, though, magic happens (Italy qualifies for the World Cup / a naked raviolo / a baby named Jesus) and the international grape augments the indigenous grape rather than dominating it. And hell, this is Greece...they are very happy and needing of a helping hand.			
Asuretuli Shavi (100% asuretuli shavi), Kapistoni, 2024, Kartli	20.25*	22.00	11.25
Pinotage(100% pinotage), Wolf & Woman, 2024, Swartland	21.50*	23.00	11.75
Zinfandel, <i>Lopez Vineyard</i> , Scar of the Sea, 2025, Cucamonga Valley -this wine is all about American wine history, as these zinfandel grapes, planted in 1918, are overseen by the Galleano family and raised in the sand and granitic soils of the Cucamonga Valley (located 70 miles from L.A.)	23.00*	25.00	12.75
Syrah, <i>Stolo Vineyard</i> , Alma Fria, 2023, San Luis Obispo Coast	28.00	30.00	15.75
Shiraz, <i>Love Me Love You</i> , Charlotte Dalton, 2022, Adelaide Hills	15.25*	17.00	8.75

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terroir wine books* for sale

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

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

by Pascaline Lepeltier

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

Wine Simple - \$26.00

by Aldo Sohm & Christine Muhlke

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

Cork Dork - \$15.00

by Bianca Bosker

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

The New French Wine - \$99.00

by Jon Bonné

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

The World Atlas of Wine 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