

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*
3oz. pour

After 6:00pm
3oz. pour

VERMOUTH... these aromatized wines do cure all evils

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

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

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

***HAPPY HOUR is from 4:00pm – 6:00pm AND from 10:00pm 'til close 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
Gewürztraminer Grape Juice, Navarro Vineyards, 2022 – Mendocino	8.00*	10.00
Pinot Noir Grape Juice, Navarro Vineyards, 2022 – Mendocino	8.00*	10.00
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	12.00
Curious Elixir #4 <i>Sicilian Spritz</i> (ginseng, blood orange, turmeric rhubarb root, holy basil) – New York	12.00
Curious Elixir #8 <i>Black & Blue Amaro</i> (blueberry, blackberry, reishi, chaga, lion's mane, fig) – New York	12.00 3 oz.
Interstellar Overdrive (butterfly pea flower / black currant / the lemons life gave us) – 24 Harrison Street	12.00
Get Out of My Swamp! (cucumber / elderflower / juniper / black pepper) – 24 Harrison Street	12.00
Ghia Spritz (sparkling wine, orange) – 24 Harrison Street	15.00

NEAR BEER... 0.5% alcohol or less

Athletic Brewing Golden, <i>Upside Dawn</i> – Connecticut (0.5°)	8.00 12oz.
Sierra Nevada Hazy IPA, <i>Trail Pass</i> – California (0.5°)	8.00 12oz.
Hedlum IPA, <i>Juicy Boom</i> – New York City (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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RIESLING



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT			
Vine Mind, 2023, Clare Valley	15.00*	17.00	8.75
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
Ravines, <i>Argetsinger Vineyard</i> , 2021, Finger Lakes	21.00*	23.00	11.75
Galen Glen, 2020, Lehigh Valley	13.50*	15.00	7.75
Domaine Weinbach, <i>Wolfreben "Ø Intransit" aka, "zero additions to the wine"</i> , 2020, Alsace	19.50	21.00	10.75
Trocken, <i>Wachenheim</i> , Dr. Bürklin-Wolf, 2023, Pfalz	17.25*	19.00	9.75
QbA, <i>Ayler N° 25</i> , Peter Lauer, 2024, Saar	19.50*	21.00	10.75
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 th & 22 nd / 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
The Bone Line, 2021, Waipara	14.25*	16.00	8.25
Cave De Ribeauvillé, <i>Grand Cru Osterberg</i> , 2020, Alsace	20.00	22.00	11.25

***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.

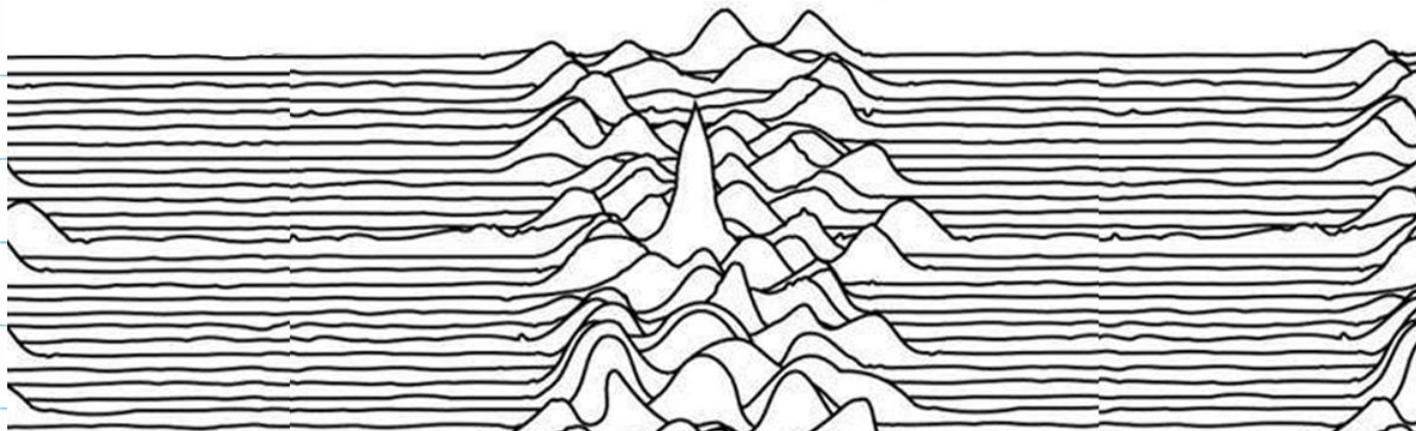
OR, the lack of perception of said residual sugar in a wine.

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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RIESLING



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
FRUITY* RIESLING: yes, Riesling is a grape*...and a grape is a fruit.			
QbA, vom Schiefer, Ansgar Clüsserath, 2021, Mosel	15.00*	16.75	8.50
Kabinett, Niederberg Helden, Schloss Lieser, 2021, Mosel	16.50*	18.00	9.25
Kabinett, Wiltinger Braune Kupp, Le Gaillais, 2020, Saar	22.00*	25.00	12.75
Kabinett, Münsterer Rheinberg, Kruger Rumpf, 2020, Nahe	14.75*	16.25	8.25
Riesling Kabinett, Wehlener Sonnenuhr Vieilles Vignes, Dr. Loosen, 2018, Mosel	23.25*	25.00	12.75
Spätlese, Brauneberger Juffur-Sonnenuhr, Max Ferd. Richter, 2023, Mosel	20.00*	23.00	11.75
Auslese, Piesporter Goldtröpfchen, St. Urbans-Hof, 2018, Mosel	11.50* 3oz.	--	13.00
*Flight of Three Tastes of any of the Rieslings... we pick'em			37.00
*Flight of Five Tastes from the world of Riesling... yup, we definitely pick'em			59.00
Flight of Eight Tastes from the world of Riesling... holy crap, we LOVE you!			100.00

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

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

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

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

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

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



terroir

presents

a tradition not like any other tradition... just saying

- an 18-hole course **wine tasting**, at **terroir**, of 18 different wines
- a **caddie** to accompany / guide you through the tasting course, at **terroir**
- a cornucopia of **sandwiches** that would even make Jones & Roberts twinkle, at **terroir**
- a winner declared...a **terroir**-accented **green jacket** awarded, at **terroir**

Sunday, April 12th, 2026

tasting tee times start at 2:00pm...and continue at 3:45pm / 5:30pm / 7:15pm

\$88.00

Tickets available on **RESY**

NOTES:

- yes, truly, we are honoring the greatest sporting event on the planet, in the manner of **terroir**, of course, hosted at **terroir**
 - 18 different wines will be available for tasting, each aligned with the greatest 18 holes of golf on the planet
 - your round of tasting will require roughly 90 minutes
 - you will be paired in groups of 6 tasters (5 groups per tasting tee time)
- your group will be guided by a wine caddie, who will oversee your tasting experience and ensure you know all the ins and outs of the wine at hand.

There will be terroir traps / there will be water hazards / there will be definite out of bounds wines. Your caddie will guarantee this Sunday will be a memorable one, with everyone feeling like a winner.

-BUT...there can only be one winner, with the lowest score* over the 18 wine stations.

And yes, a jacket of a certain shade of green, that most likely will not fit properly, will be awarded (along with a stainless-steel replica of the first tastevin worn at the Worshipful Company of Vintners).

***please, please, please know that no actual skill in the game of golf is required to participate.**

In fact, the less you know about golf the better you will do...we sort of guarantee this.

***the low score is NOT related at all to the wine or its enjoyment...we have another game within a game to do that.**

-appropriate attire would be recommended, maybe even rewarded (no spikes on shoes, please)

We very much look forward to celebrating our new rite of spring with you.

#aWineTraditionLikeNoOther



SUMMER OF RIESLING MERCHANDISE STORE

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

-this is the 2025 edition, freshly minted in Brooklyn, at a sweatshop employing only NYC private school kids...
we are teaching them a hard day's work AND confiscating their phones for 12 hours a day.

And yes, we do feed them a sandwich from Zabars...we are not monsters.

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

-this shirt is presently being displayed at MoMA, for reasons beyond our comprehension.

It was first produced in 2012, inspired by a magnum of Josh Cabernet and a 3-day sojourn to a convention in Albany.

My mother still calls me "Summer" when I wear this shirt to our Sunday evening dinners.

She also makes me drink Chardonnay.

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

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

Summer of Riesling Merchandise Pack \$20.00

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

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

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

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

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

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

Sonia designed the tattoo that will soon adorn your body.

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

She studied visual communications and computer science.

Sonia's soft skills include communication.

Sonia's hard skills include communication with the Stickermeister.

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

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Case Paolin Asolo Prosecco. <i>Col Fondo</i> , NV, Veneto	16.00*	17.50	9.00
-a combo of 100% glera and 200% love from the most seductive vineyards on the planet			
-1 st fermentation in tank, 2 nd fermentation in bottle (aka, <i>metodo classico</i>) BUT without disgorgement (aka, <i>col fondo</i> "with sediment").			
Josmeyer Pét-Nat. <i>Chante Pinot</i> , 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			
La Ferme du Vert, <i>L'Angelou</i> , 2024, Gaillac	17.25*	19.00	9.75
-100% mauzac vert			
Altos de Montanchez Ancestral, <i>Vegas Atlas</i> , 2021, Extremadura	14.50*	16.00	8.25
-38% macabeo, 30% xarelo, 32% cabernet sauvignon			
Artelium, <i>Curators Cuvée</i> , 2019, Sussex	30.00*	35.00	17.75
-49% pinot noir, 34% chardonnay, 17% meunier			
Pierre Moncuit Brut, <i>Cuvée Coulmet</i> , NV, Sezanne	30.00*	35.00	17.75
-100% chardonnay			

*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 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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wine is terroir®

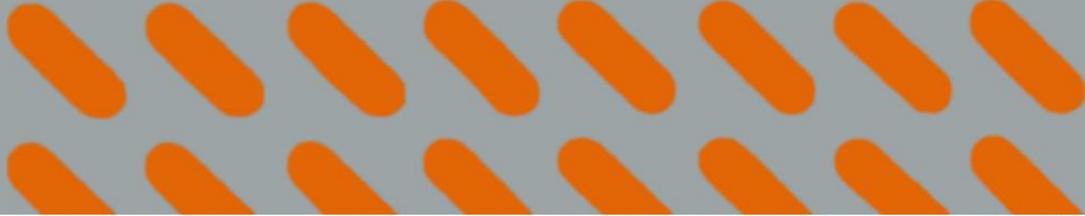
GREEN & YELLOW GRAPES

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Gewurztraminer, Cave De Ribeauvillé, <i>Grand Cru Pfersigberg</i> , 2016, Alsace -100% gewurztraminer	18.00	19.75	10.00
Cour-Cheverny (100% romorantin), <i>Licorne</i> , Domaine de Montcy, 2020, Loire Valley	22.00*	24.00	12.25
<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 terroir way, which generally results in just breaking even as a business entity, especially after we embark on another Summer of Riesling Cruise in 2026	25.00*	28.00	14.25
Pacherenc du Vic-Bilh Sec, <i>19.91</i> , Domaine Laougué, 2023, Pyrénées Atlantique -50% petit manseng, 50% gros manseng -to the name of the A.O.C., this is fun stuff, I think: <i>Pacherenc</i> references a method of training the vine in a raised bed of dirt, planted in a high density fashion (I think this applies more to flowers, etc.) and the <i>Vic-Bilh</i> is Gascon for old country -the "19.91" refers to the birth year of the 4 th generation of winemakers at this property...as Mom's always reminds me: "if you own the joint, you can do whatever you want, including making up names that are completely irrelevant"	13.50*	15.00	7.75
Blanc de Morgex et de la Salle (100% prié blanc), Ermes Pavese, 2024, Vallee d'Aoste -so, these vines are planted at 3600'. And the vines are isolated. Apparently, the phylloxera aphid never reached here and this expression of prié blanc is on original rootstalks...mammmmma mia	22.00*	25.50	13.00
Terre Siciliane, <i>B4-2</i> , Giuseppe Lazzaro, 2024, Sicily -carricante + catarratto + minella bianco, inzolia, grecanico / all grown on the sandy volcanic soil of Mount Etna / macerated on the skins for 1 week	24.00*	26.00	13.25
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
Terraprima Blanc, Can Rafols dels Caus, 2024, Penedés -70% xarel-lo, 20% macabeo, 10% malvasia	15.00*	16.50	8.50
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% loureiro, 50% arinto), <i>Azahar</i> , Gota, 2024, Minho	13.00*	15.00	7.75
Grüner Veltliner Reserve, <i>Ried Kammerner Lamm</i> , Brandl, 2021, Kamptal	21.00*	23.00	11.75
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
Vidiano (100% vidiano), <i>Young Vines</i> , Iliani Malihin, 2024, Crete	23.00*	25.00	12.75
Vignoles (100% vignoles), Keuka Lake Vineyards, 2022, Finger Lakes -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	15.00*	16.50	8.50
Sauvignon Blanc, Land of Saints, 2025, Los Olivos	16.00*	17.50	9.00
Palomino (100% palomino), <i>Revolution</i> , Scythian Wine Co., 2023, Cucamonga Valley	18.50*	20.00	10.25
Semillón (100% semillon), <i>Fundo La Union</i> , Roberto Henriquez, 2024, Itata Valley	16.00*	17.50	9.00
<i>Aromatico</i> (72% gewurztraminer, 25% riesling, 3% sauvignon blanc), Pröterō, 2023, Adelaide Hills	19.00*	20.50	10.50

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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!!

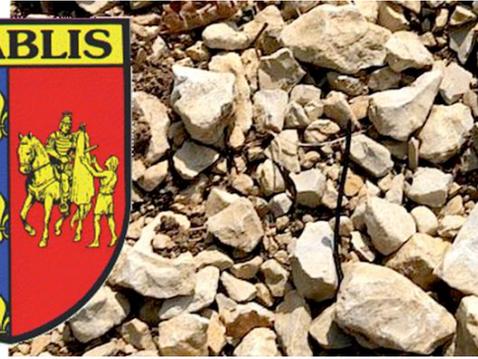


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I

**KIMMERIDGIAN
 SOIL**

terroir



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

OH H H H H H, SO THIS IS WHAT MINERALITY TASTES LIKE

Petit Chablis, Vincent Dampt, 2024, Yonne	18.25*	20.00	10.25
Chablis, Vincent Dampt, 2024, Yonne	22.25*	24.00	12.25
Chablis, <i>1er Cru Côte de Lechet</i> , Vincent Dampt, 2023, Yonne	28.00*	31.00	15.75
*Flight of Three Tastes of the above crunchy wines			36.00

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

HISTORY

- the name comes from two Celtic words: CAB (signifying *house*) and LEYA (meaning *near the woods*)
- vines were present in the 9th Century
- through the middle ages, important families controlled the region and not the Catholic Church (unlike Burgundy proper)
- in the late 19th Century, the region supplied a sea of wine to Paris (*aka*, every Parisian was allocated 2 bottles of Chablis a day)
- in 1945, due to a severe frost and a few military skirmishes, not a single bottle of Chablis was produced
- prosperity only returned to the region with the 1970 vintage...Richard Nixon was a big consumer / supporter of this wine

TERROIR

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

GRAPE

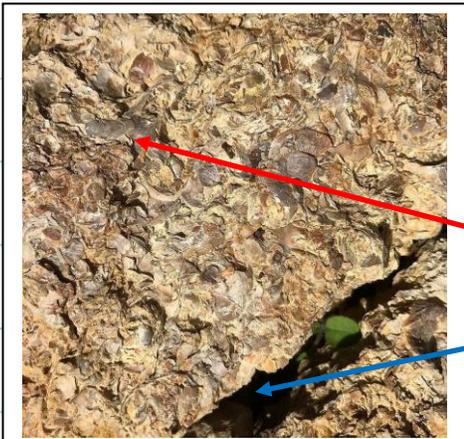
- a local rarity called Beaunois (so-named due to potential origins in Beaune, Burgundy)

A.O.C. STUFF

- the appellation of Chablis was created in 1938 (it now includes Village / 18 Premier Crus / 7 Grand Crus)
- to be a true Chablis, Kimmeridgean marl **MUST** exist beneath the Portlandian cap
- the appellation of Petit Chablis was created in 1944 (essentially flatlands existing above the hallowed slopes of Chablis).

Mom differentiated the two, in the Spring of 1978, this way:

Chablis is the Tony Manero of the region while Petit Chablis was the Joey / Double J / Gus / Bobby C. of the region



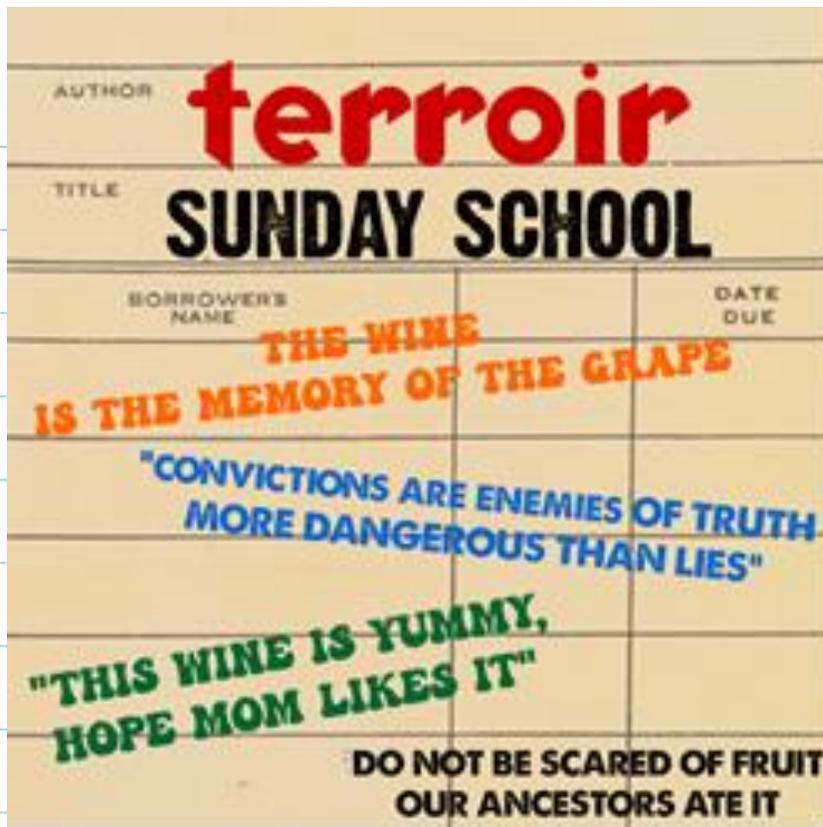
Alcide d'Orbigny (1802-1857)
 was the proverbial s*#t when it came to all things
 geology / paleontology / archaeology / anthropology / zoology
 in the early 19th century.
 In 1840, he published the *La Paléontologie Française*,
 the masterwork of French fossils.
 Wine-wise, we owe the naming of the
 Portlandian cap to him, as well as the reference to
 Kimmeridge for the underlying limestone.
 Unfortunately, he also believed that God created 27 catastrophes
 to craft the present world as we know it.
 Suffice it to say, though, fans of chardonnay adore him.

***HAPPY HOUR is from 4:00pm – 6:00pm AND from 11:00pm 'til close EVERY DAY!**



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
green grape must + skins + purposeful oxidation = f*#ked up wine			
Ravan, <i>Ravan</i> , Kabaj, 2019, Brda	18.00*	20.00	10.25
-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.			
Malagousia, <i>a-grafo</i> , Kontozisis, 2021, Thessaly	17.00*	18.50	9.50
-100% malagousia			
-fermented in clay amphora, with 30+ days ageing on the skins			
Khikhvi, Andria Gvino, 2023, Kakheti	15.25*	17.00	8.75
-100% khikhvi			
-fermented in qevri (the O.G. vessel for wine crafting), with 6 days ageing on the skins			
Grand Bazaar, Vinous Obscura, 2022, Willamette Valley	21.00*	24.00	12.25
-a field blend of viognier, gewurztraminer, Riesling, rkatsiteli			
-fermented and macerated and on the skins for 14 days , then aged in acacia			

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



Sunday, February 22nd 2:30pm – 3:30pm

Merlot...Make Merlot Great Again

Merlot is truly one of the great red grapes on planet wine. In terms of overall plantings, it is only second to Cabernet Sauvignon. And it is the perfect dance partner to Cabernet Sauvignon (think Bordeaux blends). But there remains a perception...big thanks to Miles Raymond in *Sideways*...that it is lesser than other great grapes. In America, we do know better than that and today the

**SOLD OUT...it was a great success...
Joe was a superb professor**

Merlot Revival begins in the **terroir** wine tent.

Sunday, March 8th 2:30pm – 3:30pm

Wine 101 – the hows & the whys & the whats

This will be a pretty damn good introduction into the world of wine...ergo its title. We will begin at the beginning...the grape...and follow it through its journey of harvest (the most fraught decision ever) / fermentation (the actual turning of water into wine) / ageing (where the mysterious stuff happens) / consumption (this is the prize at the end of the rainbow). And this class under your belt, you can

**SOLD OUT...it was a great success...
Paul was a mediocre professor...the students made the class**

easily talk the talk with the illustrious Aldo Sohm at Le Bernardin...just saying.

Sunday, March 22nd 2:30pm – 3:30pm

Burgundy – it really is a great wine region

Oh my, this is a BIG ONE. A relatively simple agricultural region at first glance, focusing on primarily two grapes (Chardonnay & Pinot Noir). Yet it crafts wines that have entranced wine consumers for centuries.

Understanding Burgundy is to understand terroir at its apogee.

But we will never fully understand Burgundy...maybe on this day we will get a little closer to the answer.

***YOUR SUNDAY WINE SCHOOL NOTES:**

- six wines will be tasted each class + an aperitif upon arrival
- there will always be 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



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.



The Beautiful Game.

On our big screen/s.

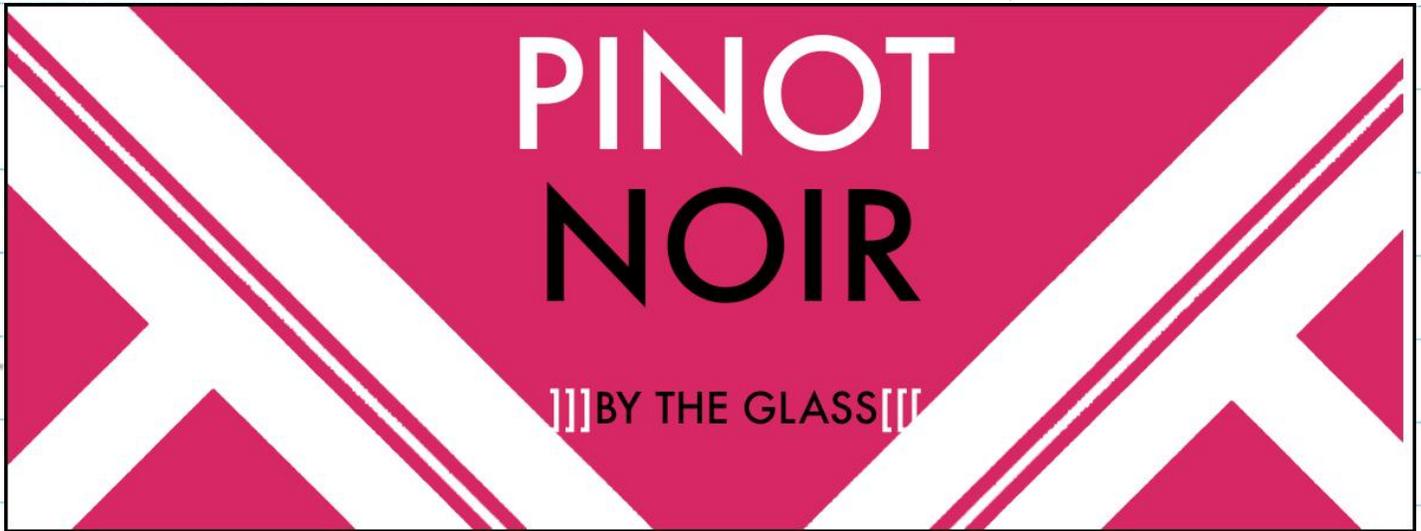
A huuuuuuuuuuuuuuuuuge wine selection that even Gianni Infantino would be proud off.

A daily BBQ on the sidewalk, with Javier Milei flipping burgers.

Mark Carney on the mic, preaching whatever gospel he desires.

The tournament begins on Thursday, June 11th and the Final is on Sunday, July 19th.

We plan to show every game...please join us...we want to cheer with everyone!



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PinOT NOiR: Philip the Bold loved this grape above all others			
Coteaux Bourguignons, <i> Vieilles Vignes</i> , Philippe Jouan, 2023, Côtes de Nuits	25.00*	27.00	13.75
Santenay, <i> Clos des Gatsulards</i> , Louis Jadot - Famille Gagey), 2012, Côte de Beaune	22.50*	24.00	12.25
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 massalle selection of Pommard's <i> 1er Cru Clos des Epenots</i>			
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
Delmore, <i> Deer Ridge Trail Vineyards</i> , 2023, Santa Cruz Mountains	27.50*	30.00	15.25
Tesselaarsdal, 2023, Hemel-en-Aarde Ridge	27.00*	29.00	14.50
Rippon, <i> Mature Vines</i> , 2023, Central Otago	27.50*	30.00	15.25
*Flight of Three Tastes of the above Pinot Noirs...we select them			36.00
*Flight of Five Tastes of the above Pinot Noirs...we definitely select them			57.00

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

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

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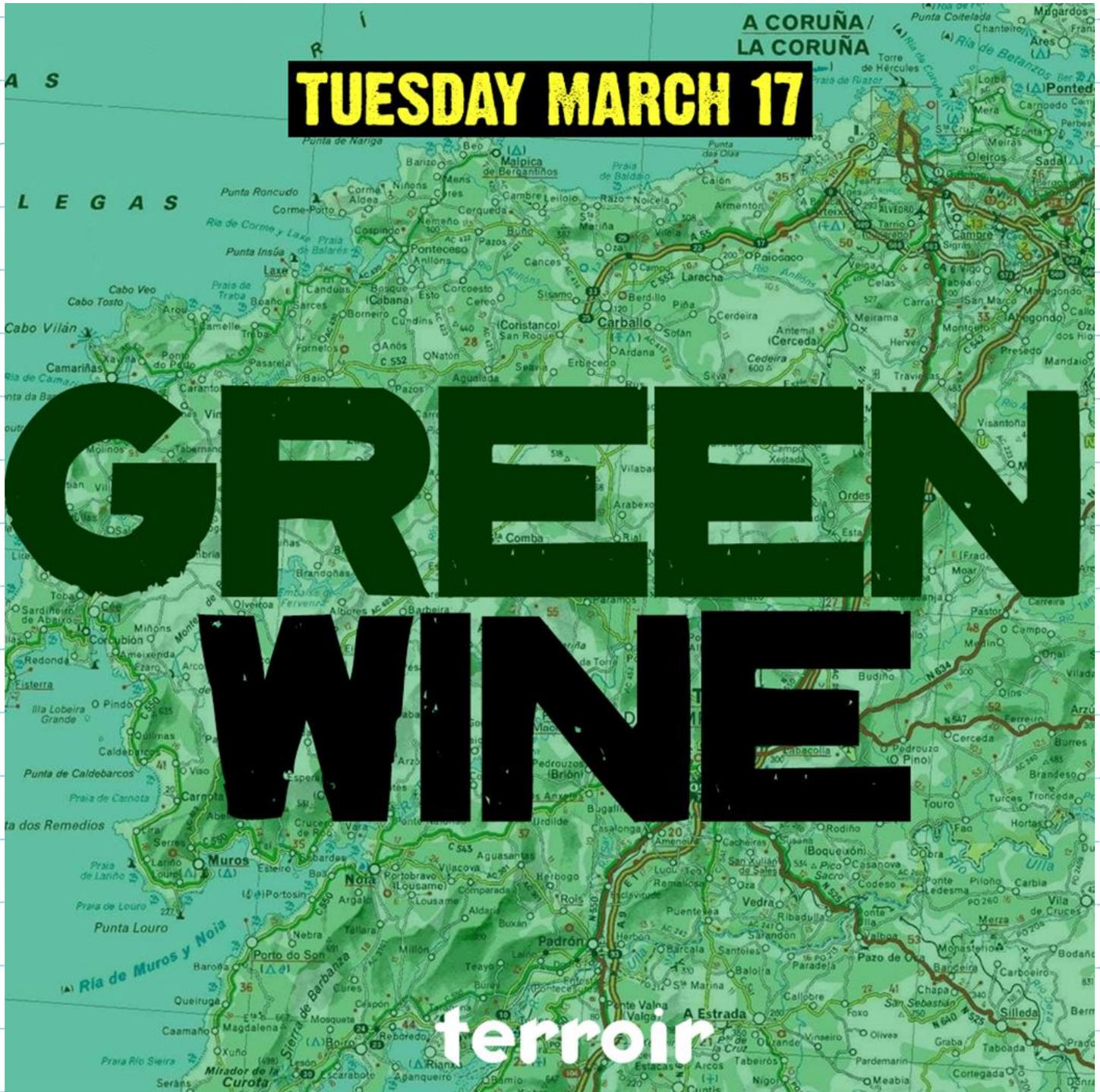
wine is terroir®

TUESDAY MARCH 17

GREEN

WINES

terroir





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

AUSSIE LAND...brilliant wines, brilliantly crafted

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

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

Grenache, *1850...the Ancestral Vine*, Cirillo, 2018, Barossa Valley 28.00* 32.00 16.25

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

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

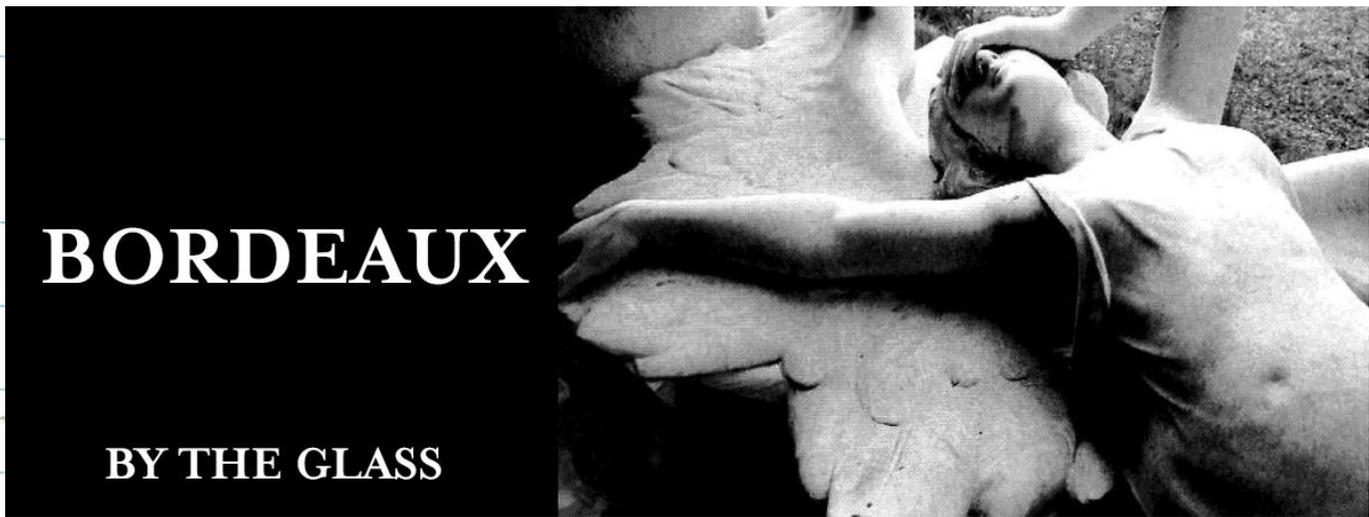


This is the 1850 Ancestral Vine vineyard, which was planted in 1948. Please note all the sand...I once built a castle here, from which I exited and fought windmills.



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

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BORDEAUX

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Château Poujeaux, 2016, Moulis-en-Médoc	24.00*	27.00	13.75
<i>Fugue de Némin</i> , Château Némin, 2012, Pomerol	26.00*	30.00	15.25

-60% cabernet sauvignon, 35% merlot, 5% petit verdot / fermented in stainless steel, followed by 12 months ageing in 30% new oak

-82% merlot, 18% cabernet franc / fermented in stainless steel, followed by 18 months ageing in barrel

-this 2nd label of Château Némin was first produced in 1997 / its grapes come from young vines AND parcel with more sand than gravel

-“Fugue” generally is known for its classical music connotations but I prefer the Merriam-Webster definition #3:

“a disturbed state of consciousness in which the one affected seems to perform acts in full awareness but upon recovery cannot recollect the acts performed...that is essentially my night of service at **terroir**”

*Flight of Two Tastes of T. Jefferson’s favorite appellation

26.00

The BORDEAUX FACTS:

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

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

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

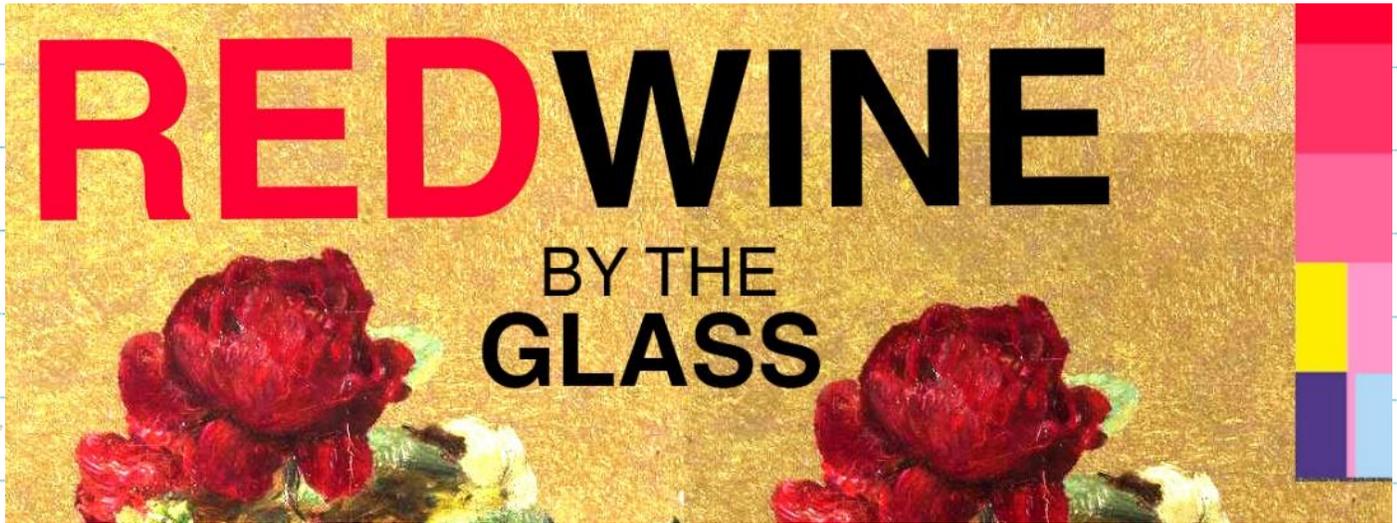
Some reasons for success:

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

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

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

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
Genouillet, (100% genouillet), Domaine Tremblay, 2023, Loire Valley	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>			
Chinon, <i>Le Quatre Ferrures</i> , de la Haute Olive, 2022, Loire Valley	21.00*	23.00	11.75
-100% cabernet franc			
Chiroubles, S. Charvet, 2021, Beaujolais	18.25*	20.00	10.25
Mondeuse (100% mondeuse), <i>Black Giac</i> , Domaine Giachino, 2024, Savoie	21.00*	23.00	11.75
Trousseau (100% trousseau), <i>Les Corvées</i> , Domaine Ratte, 2022, Arbois	25.00*	28.00	14.25
Syrah, Herve Souhaut, 2023, Rhône Valley	24.00*	26.00	13.25
Crozes-Hermitage (100% syrah), <i>Albéric</i> , Gilles Robin, 2023, Rhône Valley	21.00*	23.00	12.75
Saint-Joseph (100% syrah), <i>Grand Anglé</i> , Thomas Farge, 2021, Rhône Valley	20.00*	22.00	11.25
<i>L'Exclus d'Alary</i> , Domaine Alary, 2022, Southern Rhône Valley	15.50*	17.25	8.75
-100% counoise...some also call this grape "pinot de la vallée du rhône"...who the hell are <i>those</i> people?!?!			
Rouge (80% carignan, 20% grenache noir), Fernand Vaquer, 1985, Roussillon	23.00*	25.00	12.75
Piquepoul Noir, Reine Juliette, 2024, Languedoc	13.50*	15.00	7.75
-100% piquepoul noir			
Côtes du Brian, <i>La CinsO</i> , Anne Gros & Jean-Paul Tollot, 2022, Languedoc	19.50*	21.00	10.75
-100% cinsault			
Madiran (100% tannat), <i>Demandes</i> , Domaine Bartolussi, 2022, Southwest	18.00*	19.50	10.00
Barbera d'Asti, <i>Curej</i> , "Braidà" aka, Cascina San Bernardo, 2023, Piedmont	17.50*	19.75	10.00
-100% barbera, from the town of Asti...it is different from Barbera d'Alba, from the town of Alba			
Colli Tortonesi (100% croatina), <i>Pertichetta</i> , Vigneti Massa, 2013, Piedmont	25.50*	27.50	14.00
Sangiovese (100% sangiovese), <i>Il Picchio</i> , Podere Erica, 2016, Toscana	23.00*	25.00	12.75

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RED WINE

BY THE GLASS

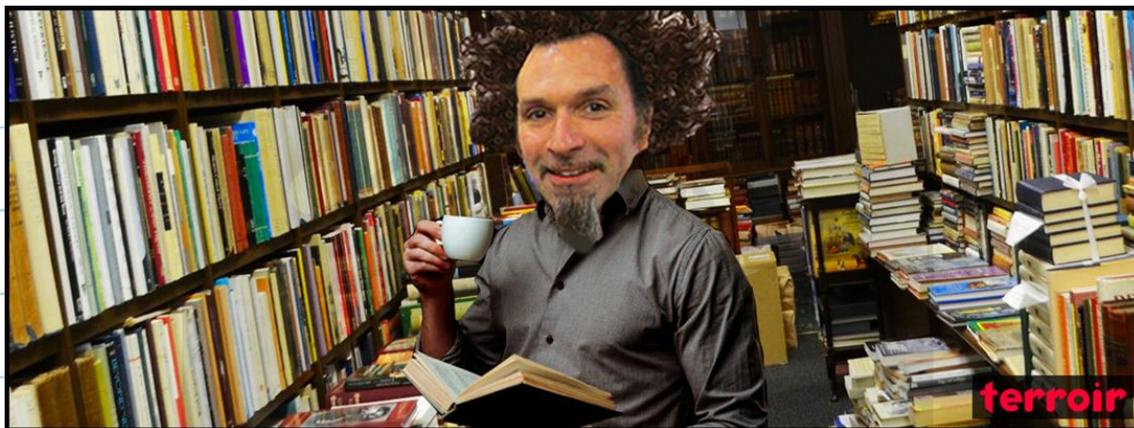


HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

MORE RED & PURPLE & STRANGE GRAPES

Lacrima di Morro d'Alba, <i>Fiore</i> , Lucchetti, 2024, Marche -100% lacrima (the Italian government registry code is 111) -lacrima in italiano means "tear"...so-called because the grape is shaped like a tear drop OR the skins of the grape are very thin, therefore, breaking easily, therefore tearing on the vine and in your harvest hands OR the wine is so damn yummy it will illicit tears of joy -while there are wines named "lacrima," there is only one lacrima grape and it thrives near the city of Ancoma, in the Marche. Correction: thrives is a strong word because in 1985, there were only 7 ht in existence...today, there are over 250 ht (a slightly bigger planted área than Prospect Park in Brooklyn). A potential reason for the lack of lacrima plantings is that the variety does not respond well to American rootstalks, meaning that growing this grape is about as fulfilling as listening to an Einstürzende Neubauten album	13.00*	15.00	7.75
Taurasi, <i>Radici*</i> , Mastroberardino, 2019, Campania -100% aglianico -the "radici" referenced here are not just <i>the roots of the plant</i> but the origin story of Campanian wine & the Mastroberardino family	27.00*	30.00	15.25
Etna Rosso, Barone di Villagrande, 2023, Sicily -80% nerello mascalese, 20% nerello cappuccio, nerello mantellato	16.00*	18.00	9.25
Rioja, <i>Arizcuren Monte Gatun</i> , 2023, La Rioja -55% tempranillo, 30% garnacha, 15% mazueta	23.00*	25.00	12.75
Mencia, <i>Lousas Viñas De Aldea</i> , Envinata, 2023, Ribeira Sacra - 95% mencia AND other undesignated grapes co-planted in the vineyards.	18.50*	20.00	10.50
<i>Cha mi né</i> , Cortes de Cima, 2020, Alentejo -touriga franca, trincadeira, alicante bouschet, syrah	13.75*	15.25	7.75
<i>7Roots</i> (100% xinomavro), Ioannos Hatzis, 2021, Amynteo	18.00*	20.00	10.25
Syrah, <i>Ryan Spencer Vineyard</i> , Farm Cottage, 2023, Santa Cruz Mountains	28.00	30.00	15.75
Grenache, <i>Highlands Vineyard</i> , A Tribute to Grace, 2023, Santa Barbara	27.00*	30.00	15.25
Cabernet Sauvignon, <i>Lineman</i> , Golden Cluster, 2022, Columbia Gorge	24.75*	27.00	13.75
Shiraz, <i>Love Me Love You</i> , Charlotte Dalton, 2022, Adelaide Hills	15.25*	17.00	8.75
Grenache, <i>The Green Room</i> , Ochota Barrels, 2024, McLaren Vale SERVED CHILLED	24.75*	27.00	13.75
Mourvèdre, <i>Baby Bush</i> , Hewitson, 2021, Barossa Valley	14.00*	15.75	8.00
Merlot, Chapter & Verse, 2016, Huailai	19.75*	21.50	11.00

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terroir wine books* for sale

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

Terroir Footprints...a Fascinating Trip to the Great World of Terroir - \$40.00

by Pedro Parra

editor's note: there is terroir and there are people who study terroir...THEN, there is Pedro Parra who IS terroir

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

by Pascaline Lepeltier

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

Wine Simple - \$26.00

by Aldo Sohm & Christine Muhlke

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

Cork Dork - \$15.00

by Bianca Bosker

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

The New French Wine - \$99.00

by Jon Bonné

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

The World Atlas of Wine 8th Edition - \$55.00

by Hugh Johnson & Jancis Robinson

editor's note: "never make a decision when you need to pee" Leonard Cohen

P.S. the above special note has nothing to do with this glorious book...it is just a note to live by

The Book of Sherry Wines - \$38.00

by César Saldaña

editor's note: "when life itself seems lunatic, who knows where madness lies" Miguel de Cervantes

Champagne - \$66.00

by Peter Liem

editor's note: Dom Perignon only saw stars when he read this book

The Sommelier's Atlas of Taste - \$32.00

by Rajat Parr & Jordan Mackay

editor's note: Jordan Mackay is the best wine writer. Period. Rajat Parr is the best Rajat Parr. Period.

The South America Wine Guide - \$48.00

by Amanda Barnes & Amigos

editor's note: the newest, most important wine book about the semi-newest, most important wine continent

VINO - The Essential Guide to Real Italian Wine - \$30.95

by Joe Campanale & Joshua David Stein

editor's note: real Italian wine is your lord & savior...okay, maybe not but it is really yummy

The New California Wine - \$29.00

by Jon Bonné

editor's note: this is the book that will convince you to savor more California grape juice