

terroir

MANIFESTO

Manifesto (at least, according to Merriam Webster)

man·i·fes·to | \ ,ma-nə-'fe-(.)stō

plural manifestos or manifestoes

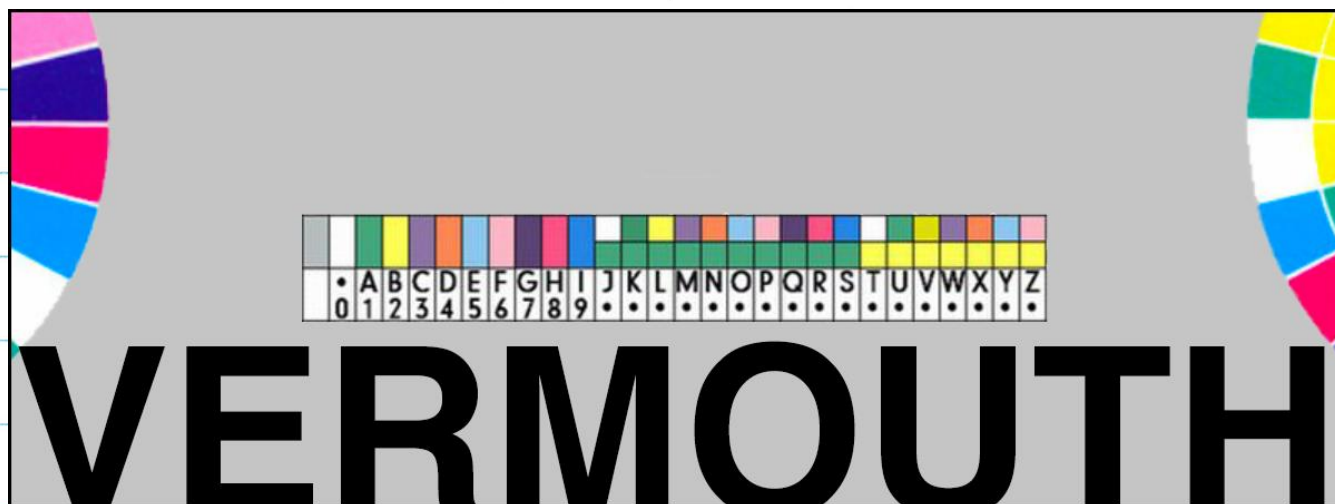
Definition of *manifesto*

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

Manifesto Has Latin Roots

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

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



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

VERMOUTH...these aromatized wines do cure all evils

BLANC , Dolin, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc (from Armagnac...not Savoie) / botanicals: hibiscus, basil, cinnamon, wormwood, gentian		
-this is specifically a Vermouth de Chambéry, which is France's only A.O.C. for vermouth (this has nothing to do with politics, by the by)		
WEISS , Ferdinand's, Germany (Saar) --18°	11.00*	14.00
-base wine: Riesling Spätlese from the <i>Saarburger Rausch</i> vineyard / botanicals: regional herbs + flowers + wormwood		
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		

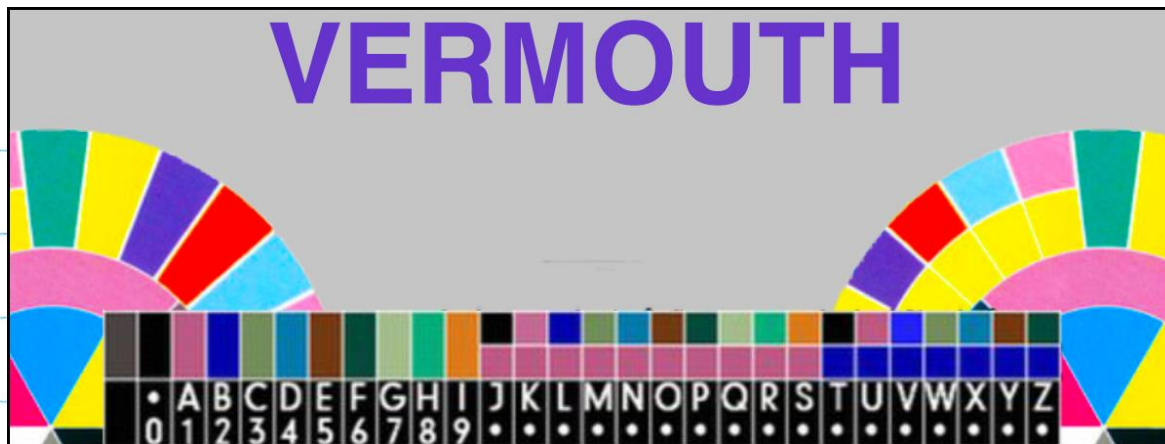
WHAT IS VERMOUTH?

The greatest aperitif on the planet!!! Okay, that is my 8th grade self, shouting an answer at my history teacher, whom I had a crush on. Simply put though, a **vermouth is a fortified wine**, infused with various herbs, spices, roots, stuff and then potentially sweetened. It must contain extracts from the *Artemisia* genus of plants, of which there are at least 400 different members (wormwood is the most infamous...just ask von Gogh's ear...NOT TRUE, NOT TRUE). It is NOT a spirit, though it does make many a spirit taste 4X better. It can taste sweet or sour or bitter or all three at once. Its most important purpose is to whet the palate...to cleanse it of the day's activities and prepare it for an evening of fun and frolic. Never doubt how important this work is!

WHAT IS THE COMPOSITION OF VERMOUTH?

The most important ingredient is the base wine, as it accounts for at least 75% of the beverage. In general, one desires a richly textured wine, with relatively muted aromatics so that the spices, herbs +++ can shine brightly. The fortifying alcohol only needs to be of agricultural origin, meaning that it can be a grape-based spirit or a grain-based spirit. Sugar can be present via a sweeter base wine or two scoops of natural sweetener. The most important ingredients are the range of botanicals one chooses...an *Artemisia* plant is a given and then the rest is a mystery (at least to us as each producer guards their recipe like I protect my collection of early Ultravox vinyl). How one incorporates these botanicals / spices / barks +++ into their beverage, be it by infusion / maceration or distillation, is also up to the producer.

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



HOW MANY TYPES OF VERMOUTH EXIST?

How many stars are in the sky? Okay, just kidding. There are essentially three types*:

- **DRY**: generally considered a French creation / generally used in your martini (PLEASE NOTE: the original 19th century recipe for a martini was 2 parts vermouth, 1 part gin...this was fully upended Post WWII)
 - minimum alcohol of 16° / maximum sugar of 50 grams per litre
- **BIANCO** (or BLANC if you prefer the French): always a modicum of sweetness + herbaceousness + yumminess
 - minimum alcohol of 14.5° / minimum sugar of 130 grams per litre
- **SWEET**: this will be rouge in color, with more sugar and more bitterness and the perfect respite to a day of work
 - minimum alcohol of 14.5° / minimum sugar of 130 grams per litre

*there are also EXTRA DRY and ROSÉ categories but Mom forbids me from stocking those...uhmmm, well, maybe not

HOW LONG HAVE WE BEEN ENJOYING VERMOUTH?

As soon as Noah crafted the first wine, homo sapiens have been adding stuff to it, to make it taste differently.

Please remember that it wasn't really until the 16th century that we started enjoying wine on its own, as a pleasurable beverage, one that made us see stars and one that gave us Depeche Mode and the Beatles and Simple Minds. Until then, if there was some semblance of alcohol, we added all manner of different things to improve the taste and, more importantly, to take advantage of the medicinal properties of these added things. The Chinese were doing this in 6000BCE (hello rice wine, flavored with chrysanthemum). The Egyptians were doing this in 3000BCE (hello alcohol flavored with myrrh and juniper). Hippocrates, the 5th century BCE Greek physician, set forth the doctrine of the *Four Humors* to better understand how the body works; when one part was malfunctioning, he recommended an aromatized wine as a cure (he was a genius!). The Roman version of Dr. Oz, Pliny the Elder, mandated a multitude of souped-up beverages to help these new Latin Masters of the Universe achieve balance in their lives...they succeeded until they didn't. Suffice it to say, until we knew better, the best medicine was in herbal form and the only way to extract those glorious medicinal properties of the botanicals was via alcohol, the true gift of a loving god.

DID SOMEONE ACTUALLY INVENT MODERN VERMOUTH?

Thank you for asking...hell yah, there was an actual creature of god who showed up one day at my front door with this nectar of healing powers! His name was **Antonio Benedetto Carpano** and he was an herbalist in Turin, Italy. In 1786CE, at his wine shoppe across the street from the Royal Palace, Carpano blended herbs, spices, sugar, alcohol, muscatel wine. He named the product *Wermut*, which is the German name for wormwood, as it was a very popular botanical in Europe at the time, capable of curing cholera and impotence +++ (most likely, however, Carpano did NOT incorporate wormwood into his beverage...he just piggybacked on wormwood's popularity). He was able to use between 30-50 different herbs and spices as these were relatively plentiful and affordable at this time (HISTORY NOTE: remember that up through the 15th century, spices were more valued than gold; the aromatized wines of old most likely only had 2-5 ingredients because of this). Carpano brought a case of the Wermut to King Vittorio Amedeo III across the street, who savored it with vigor. Needless to say, Carpano's wine shoppe at Piazza Castello, 21, became the place to be every day at 5:00pm...sort of like **terroir**.

HOW WILL VERMOUTH MAKE MY LIFE BETTER?

There are some who maintain that a glass of vermouth a day can cure the plague...uhmmmm, that should be considered a pretty good start to this evening.* Or, perchance you believe the Spanish lead their best lives every day, the Spanish happen to engage in *L' hora del Vermut* every damn day at 5:00pm; in fact, *to vermouth* is a Spanish verb...along with, to Sherry, to El Greco...!

*please note that we are not doctors or epidemiologists or the head of the CDC...we are just thirsty motherf#@kers looking for any excuse to imbibe.



**HAPPY
HOUR***
3oz. pour

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

MADEIRA

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

MADEIRA Tasting Flights

Tasting Flight of 5 Year Olds by Blandy's (1 oz. each)	14.00*	16.00
Tasting Flight of 10 Year Olds by Broadbent (1 oz. each)	20.00*	24.00
Tasting Flight of 15 Year Olds by Henriques & Henriques (1 oz. each)	33.00*	37.00
Tasting Flight of Fancy: 5 Year / 10 Year / 15 Year / 20 Year (1 oz. each)	32.00*	35.00
Tasting Flight of Barbeito / Rare Wine Company Historic bottlings (Five Wines) (1 oz. each)	35.00*	39.00
The Thomas Jefferson Tasting Flight of Three Different Post 1970 Vintage Bottlings (1 oz. each)	80.00*	100.00

Madeira (the wine) Facts*

- SERCIAL**: originating on the mainland of Portugal where it is called Esgana Cão ("the dog strangler")
 - produces **DRY-ish** wine...big acidity...somewhat jarring, like a Miley Cyrus twerk
- VERDELHO**: the most planted noble grape, believed to have originated on the island
 - produces **MEDIUM DRY-ish** wine...a little smoky, with poignant acidity...Daniel Craig, as James Bond
- BOAL / BUAL**: also known as Malvasia Fina, it originated in the Douro / Dão region of Portugal
 - produces **MEDIUM SWEET-ish** wine...balance / balance / balance...not at all like Shia LeBeouf's life
- MALVASIA / MALMSEY**: originating on the island of Crete,
 - it was first brought to Madeira in the 15th Century
 - produces **SWEET-ish** wine...sweeter and richer...a warm embrace from Beyoncé

*PLEASE ASK YOUR PROFOUNDLY INSPIRED SERVER ABOUT ALL THE OTHER MADEIRA FACTS WE LOVE

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

BEVERAGES

TO
PONDER

**HAPPY
HOUR*** **After
6:00pm**

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

	3oz. pour	3oz. pour
Fino Viejo , Saca de Noviembre 2022, Bodegas Tradicion, NV, Jerez	11.00	14.00
Manzanilla En Rama , La Guita, NV, Sanlúcar de Barrameda	6.00*	9.00
Amontillado , Almacenista Manuel Cuevas Jurado, Lustau, NV, Sanlúcar de Barrameda	13.00*	16.00
Palo Cortado V.O.S. , Dos Cortado 20 Years, Williams & Humbert, NV, Jerez de la Frontera	16.00*	19.00
Oloroso , 15 Years, El Maestro Sierra, NV, Jerez de la Frontera	11.00*	15.00

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 AMERICANO!		
Nonino , Italy (Friuli) --21°	16.00*	20.00
-a game changer from the game-changing Italian distillery...a distillate of the fragolino grape, infused with gentian, rhubarb +++		
Gentiane Quina , Bonal, France (Savoie) --16°	8.00*	11.00
-utilizing cinchona (quinine), gentian, and herbs from the Grande Chartreuse Mountains / alcohol is a blanc mistelle		
Grand Quinquina , Byrrh, France (Roussillon) --18°	8.00*	10.00
-utilizing a boat-load of quinine / alcohol is a mistelle		

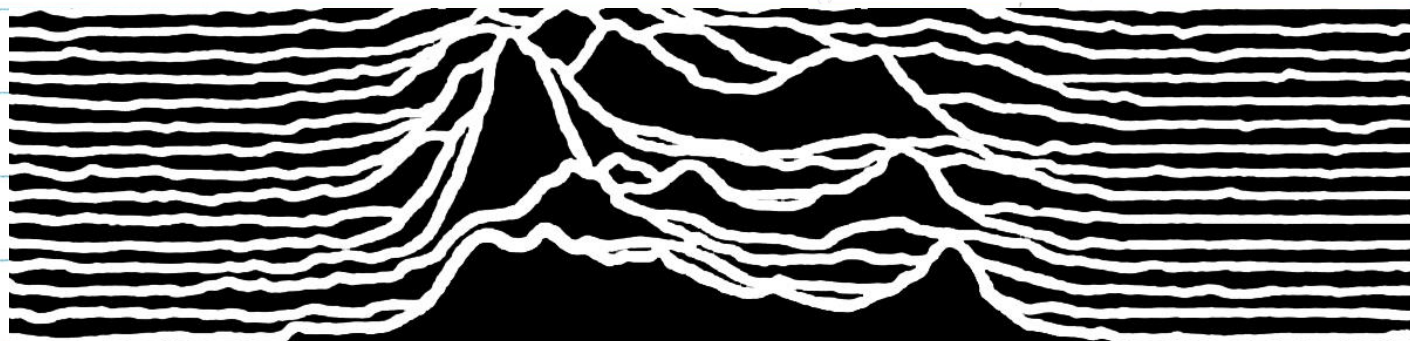
WINTER WARMER...because winter demands a warming beverage

Hot Toddy

Choice of: Bourbon, Rum, or Madeira
+ Black Tea Honey Syrup
+ Piping Hot Water

13.

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



RIESLING

BY THE GLASS

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

DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT

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

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

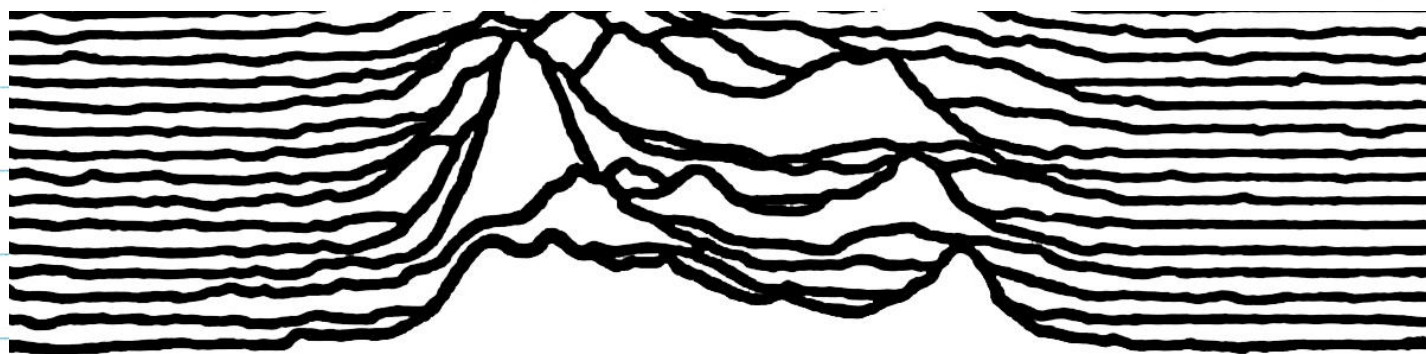
-Apostle Paul's epistle to the Romans commends Riesling's subjugation of residual sugar

*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... see below numbers.

Henschke, <i>Peggy's Hill</i> , 2022, Eden Valley (Total Acidity 7.3 gr. / Residual Sugar 2.4 gr.)	19.25*	22.00	11.25
Domaine Weinbach, <i>Wolfreben "Ø Intransit"</i> aka, "zero additions to the wine", 2020, Alsace (Total Acidity 5.4 gr. / Residual Sugar .5 gr.)	16.75*	18.25	9.50
Trocken, <i>Eitelsbacher Alte Reben</i> , Karthäuserhof, 2020, Ruwer (Total Acidity 9.6 gr. / Residual Sugar 4 gr.)	23.00*	26.00	13.25
Ingrid Groiss, <i>Braitenpuechtorff</i> , 2021, Weinviertel (Total Acidity 6.7 gr. / Residual Sugar 4.6 gr.)	16.00*	17.50	9.00
Ca'Viola, <i>Clem</i> , 2022, Piedmont (Total Acidity 6.9 gr. / Residual Sugar 2.9 gr.)	19.75*	22.00	11.25
Best's, 2021, Great Western (Total Acidity 7.7 gr. / Residual Sugar 3.4 gr.)	14.25*	16.00	8.25
Trocken, <i>Leiwener Laurentiuslay</i> , Carl Loewen, 2021, Mosel (Total Acidity 8.8 gr. / Residual Sugar 6.4 gr.)	20.50*	23.00	11.75
Kabinett Trocken, <i>Kallstadter Saumagen</i> , Koehler-Ruprecht, 2021, Pfalz (Total Acidity 8.1 gr. / Residual Sugar 6 gr.)	20.50*	22.50	11.50
QbA, <i>Briedeler Herzchen</i> , Immich-Batterieberg, 2021, Mosel (Total Acidity 7.6 gr. / Residual Sugar 5 gr.)	20.00*	22.00	11.25
Proidl <i>Senftenberg Alte Reben</i> , 2021, Kremstal (Total Acidity 8 gr. / Residual Sugar 5.4 gr.)	18.00*	19.50	10.00
Trocken, <i>Eva Fricke</i> , 2022, Rheingau (Total Acidity 8.3 gr. / Residual Sugar 7.8 gr.)	20.50*	23.00	11.75
Spätlese Trocken, <i>Bopparder Hamm</i> , Weingart, 2021, Mittelrhein (Total Acidity 8.2 gr. / Residual Sugar 7.8 gr.)	24.00*	26.00	13.25
Hermann J. Wiemer, <i>HJW Vineyard</i> , 2021, Seneca Lake (Total Acidity 7.8 gr. / Residual Sugar 7 gr.)	21.00*	23.00	11.75

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RIESLING

BY THE GLASS

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

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

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).

Kabinett, Materne & Schmitt, 2021, Mosel	18.25*	20.00	10.25
(Total Acidity 8.9 gr. / Residual Sugar 52 gr. / 9°)			
Kabinett, Pünderich Marienburg, Clemens Busch, 2022, Mosel	21.00*	23.00	11.75
(Total Acidity 9.4 gr. / Residual Sugar 49 gr. / 7.5°)			
Kabinett, Bernkasteler Doctor, Wwe. Dr. H. Thanisch, 2021, Mosel	19.50*	22.00	11.25
(Total Acidity 9.1 gr. / Residual Sugar 58 gr. / 7.5°)			
Kabinett, Brauneberger Juffur, Schloss Lieser, 2021, Mosel	19.00*	21.00	10.75
(Total Acidity 10.5 gr. / Residual Sugar 54 gr. / 7.5°)			

RIESLING 1823 COLORING PAGES

They will bring you enlightenment and contentment
while Riesling, the wine, brings a smile to your face.

Choose between *Neuschwanstein Castle* and *Martin Luther*.

Spätlese, Niedermenniger Sonnenberg Alte Reben, Stefan Müller, 2021, Saar	19.75*	22.00	11.25
(Total Acidity 9.2 gr. / Residual Sugar 65 gr. / 7.5°)			
Spätlese, Kreuznacher Kahlenberg, Paul Anheuser, 1996, Nahe	16.25*	18.00	9.25
(Total Acidity 8.9 gr. / Residual Sugar 42 gr. / 8.5°)			
*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!			84.00

Total Acidity (as in total titratable acidity – malic / tartaric / citric ++...you feel this acid on the sides of your tongue): most white wines, such as Chablis or Sauvignon Blanc or Pinot Grigio have 5-6 grams per litre

Residual Sugar (as in fructose and glucose): your palate detects anything above 4 grams per litre...and remember, that 12oz. can of Coke you enjoyed earlier today has 125 grams of high fructose corn syrup and *that* sugar is going to kill you

And why do we think this info is so important?

Because, in the case of Riesling, **TOTAL ACIDITY** and **RESIDUAL SUGAR** (+ pH and alcohol and other cool things)

create **BALANCE** and *that* is truly what the Riesling conversation is all about.

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

RIESLING... that has crunch and grip and electricity

Kabinett, *Veldenzer Elisenberg*, Max Ferdinand Richter, 2022, Mosel 16.75* 18.50 9.50

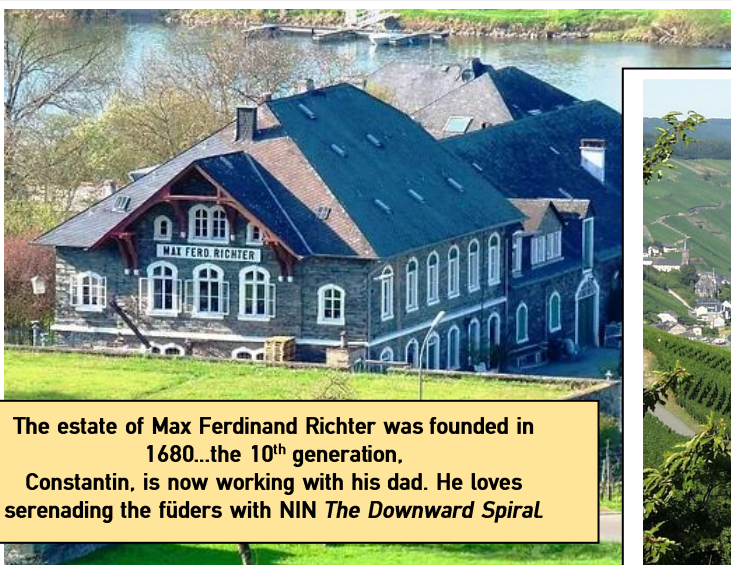
(Total Acidity 8.4 gr. / Residual Sugar 60.9 gr. / 7.5°)

- grapes were picked at the end of September, at 79° Oechsle (potential alcohol of 10.10.62°) /
- the vines average 50 years of age / the vineyard was first planted in 1815 and named in honour of Queen Louisa of Prussia
- fermented spontaneously in traditional fuder / bottled on March 30th, 2023

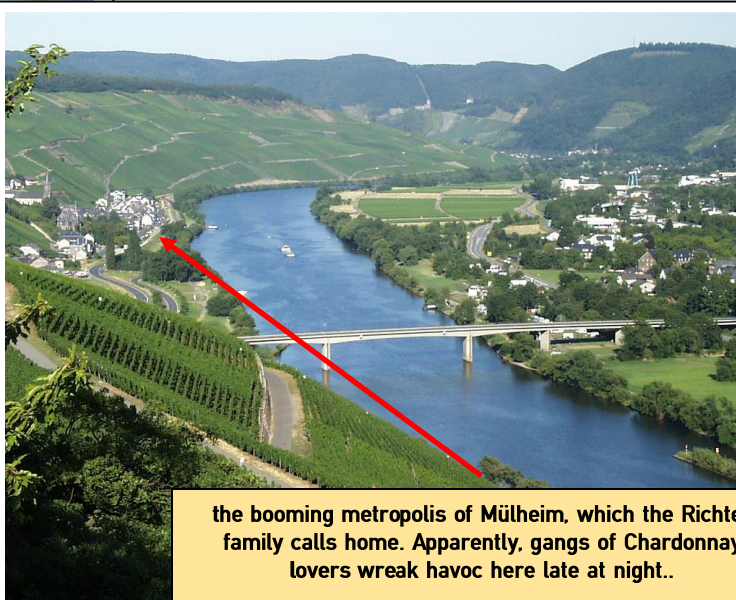
Kabinett, *Brauneberger Juffur*, Max Ferdinand Richter, 2022, Mosel 16.75* 18.50 9.50

(Total Acidity 8.1 gr. / Residual Sugar 60.2 gr. / 7.5°)

- grapes were picked at the end of September / beginning of October, at 78° Oechsle (potential alcohol of 10.46°) /
- the vines average 40-50 years of age / the vineyard's name references the *Virgin Lady*, in honour of a nearby convent
- fermented spontaneously in traditional fuder / bottled on February 7th, 2023

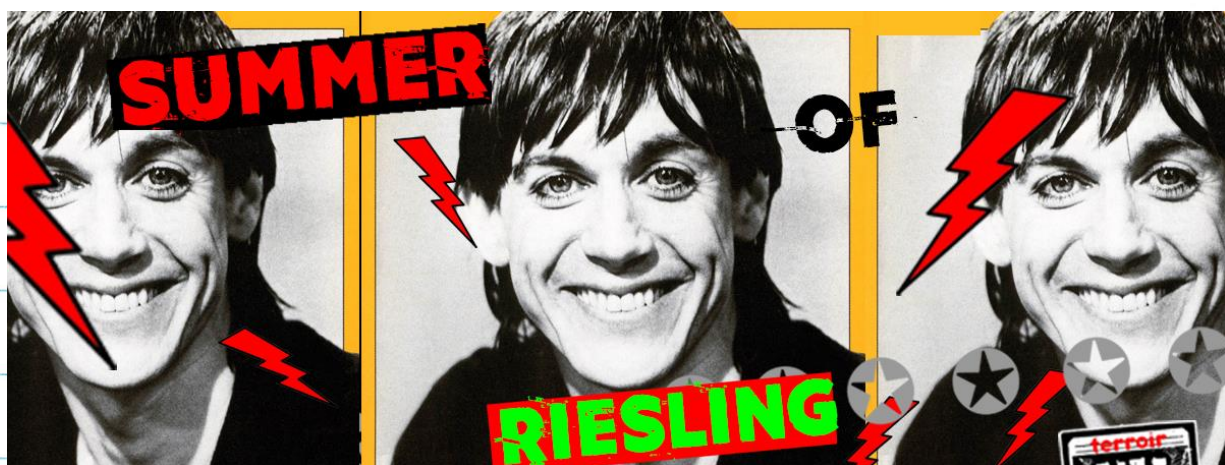


The estate of Max Ferdinand Richter was founded in 1680...the 10th generation.
Constantin, is now working with his dad. He loves serenading the füders with NIN *The Downward Spiral*.



the booming metropolis of Mülheim, which the Richter family calls home. Apparently, gangs of Chardonnay lovers wreak havoc here late at night..

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

RIESLING... that might have the power to save your soul

Trocken, <i>G.G. Wawerner Volz</i> , Van Volxem, 2020, Saar (Total Acidity 7.1 gr. / Residual Sugar 8.2 gr.)	20.00*	25.00	12.75
<p>-apparently this parcel was part of the <i>Wiltingen Braunfels</i> vineyard pre-1971 wine laws / a moderately steep vineyard, facing southwest – west, composed of grey slate and greywacke</p> <p>-based on the above statement, the labelling of this wine is incorrect. And if you know our penchant for accuracy in all things (except for financial management, this drove me crazy...so much so, that I almost boarded a plane to survey the vineyard and figure out what happened. Alas, could Germans actually be fallible?! I didn't think so. They gave us Nena / David Hasselhoff / Franz Beckenbauer / the Berliner donut. They only know perfection.</p> <p>So, the correct labelling of this wine should: the village is <i>Wiltingen</i>, the vineyard is <i>Braunfels</i>, the climat within <i>Braunfels</i> is <i>Volz</i>. If you would like us to personally correct each label, we are happy to oblige...but we need a shot of schnaps first.</p> <p>-generally produces crunchy wine...but crunchy in Riesling terms is more Jesus and Mary Chain than Rice Krispies</p>			
Trocken, <i>G.G. Ockfener Bockstein</i> , Van Volxem, 2020, Saar (Total Acidity 6.5 gr. / Residual Sugar 7.8 gr.)	20.00*	25.00	12.75
<p>-an essentially south-facing parcel, composed of grey slate, quartz-laden sandstone</p> <p>-generally produces bigger wines...but big in Riesling terms generally means more Katarina Witt than Arnold Schwarzenegger</p>			
Trocken, <i>G.G. Wiltinger Gottesfuß</i> , Van Volxem, 2020, Saar (Total Acidity 6.5 gr. / Residual Sugar 8.4 gr.)	20.00*	25.00	12.75
<p>-an insanely steep vineyard, with 120-year-old ungrafted vines, facing southwest & west, composed of greywacke and tidbits of red slate</p> <p>-generally produces warmer wines...but warm in Riesling terms generally means more flamenco than tango</p>			
Trocken, <i>G.G. Kanzemer Altenberg</i> , Van Volxem, 2020, Saar (Total Acidity 7.1 gr. / Residual Sugar 8.2 gr.)	20.00*	25.00	12.75
<p>-a vineyard facing east – southeast, with the mighty Saar River reflecting even more sunlight upon it, composed of greenish-grey slate</p> <p>-generally produces expansive wines...but expansive in Riesling terms generally means more NIN than Gary Numan</p>			

***Flight of Four Tastes of these Four Compelling Wines 30.00**



A Riesling hero, doing heroic Riesling work, in a place demanding heroic viticulture: Roman Niewodniczanski, who has been caretaker of Van Volxem since 1999.

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**HAPPY
HOUR***

**Glass
6oz.**

**Taste
3oz.**

SPARKLING BLUEBERRY WINE

Arkadia, R A S Wines, 2022, Maine

14.25*

16.00

8.25

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

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

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

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

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

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

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

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

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

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



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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Testalonga Pet Nat* (100% colombar), <i>I Wish I Was a Ninja</i> , 2021, Swartland	19.25*	21.00	10.75
-initially fermented in stainless steel tanks; then, with 60 grams / litre of sugar remaining, the wine is placed in a bottle where it completes the fermentation; after 10 months, the bottles are riddled and topped with more of the same wine and then crown capped again -Total Acidity 10.3 gr. / Residual Sugar 30 gr. / 8.1° / free SO2 0ppm / total SO2 6 ppm...this # is super f*#king low!!!!			
Wildman Wines Pet Nat*, <i>Piggy Pop</i> , 2022, South Australia	20.25*	22.00	11.25
-29% mataro, 24% lagrein, 19% nero d'avola + 21% arneis, 7% zibibbo -the nero d'avola and Mataro were fermented with 50% whole clusters, for 24 hours, to achieve a perfect pink hue / the white varieties were fermented separately before being added to the red wines / the combo was then bottled with 12 grams residual sugar, to complete its fermentation in the bottle you see in front of you / the final pressure is 3 bars -Total Acidity 4.8 gr. / Residual Sugar 2.34 gr. / 13° / total SO2 2 ppm...this # is really super f*#king low!!!!			
Case Paolin Asolo Prosecco, <i>Col Fondo</i> , NV, Veneto	14.50*	16.00	8.25
-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").			
Domaine Méa Extra Brut, <i>Le Grillon</i> , NV, Montagne de Reims	30.00*	35.00	17.75
-30% pinot noir, 70% chardonnay -fermentation primarily in tank with a smidgen of barrel ferment / the base wine is from the 2017 vintage and the final blend remained sur lattes for 48 months -disgorged April, 2023, with 3 grams dosage			
Quartz Reef Rosé (100% pinot noir), NV, Central Otago	19.50*	21.50	11.00

*the fact that **terroir** has two Pet Nats 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
- we are hoping to attract all the cool wine kids from Brooklyn who believe that funkiness is next to godliness
- my spiritual master was refusing to see me because I was apparently not enlightened
- the New York Mets are going to win the World Series
- the U.S. Government possesses alien biology

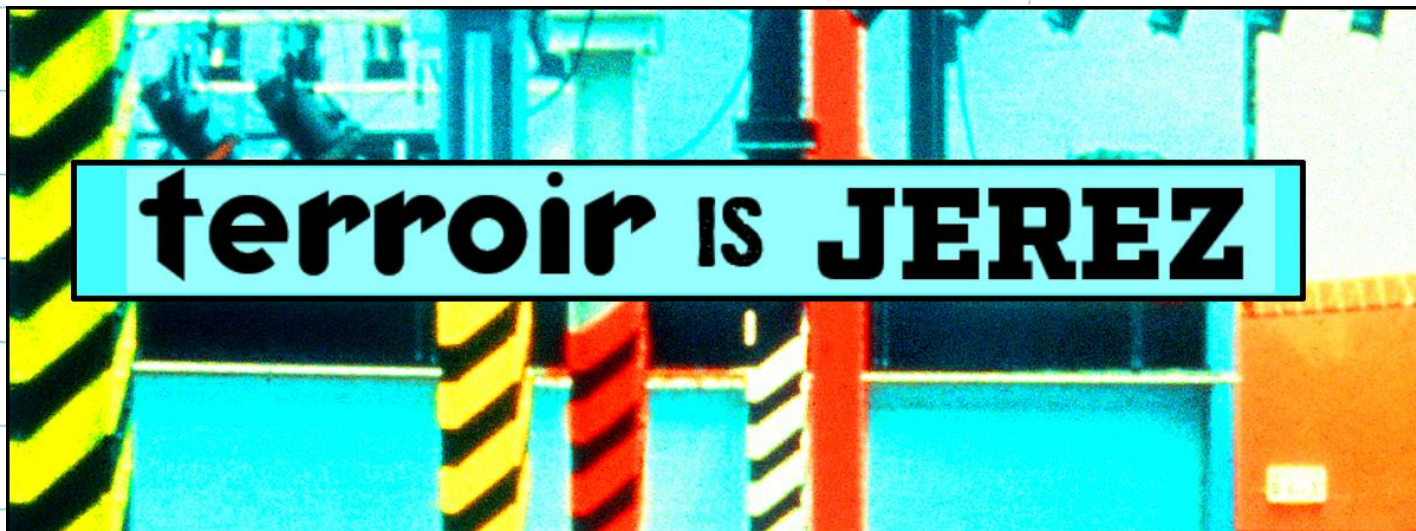
***HAPPY HOUR is from 4:00pm – 6:00pm AND from 10:00pm 'til close EVERY DAY!**

WHITE

WINE BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
GREEN & YELLOW GRAPES			
Chenin Blanc, <i>Les Parcelles</i> , Arnaud Lambert, 2022, Loire Valley	15.00*	16.75	8.50
Gewurztraminer, <i>Grand Cru Pfersigberg</i> , Cave de Ribeauville, 2016, Alsace	16.75*	18.50	9.50
Fixin (100% chardonnay), <i>Clos Moreau</i> , Louis Jadot, 2013, Côtes de Nuits	18.50*	20.00	10.25
Entre-Deux-Mers, <i>Vieilles Vignes</i> , Château Sainte-Marie, 2023, Bordeaux	12.50*	14.00	7.25
-63% sauvignon blanc, 27% sémillon, 10% muscadelle			
Bordeaux Blanc, <i>Lions de Suduiraut</i> , Château Suduiraut, 2022, Sauternes	15.75*	17.25	8.75
-54% sémillon, 46% sauvignon blanc; fermented in tank, then aged 50% in tank and 50% in barrel, 20% of which are new			
-yes, this is a vin blanc sec from the 1 st growth Sauternes château...NOTE: since the Sauternes A.O.C. does not allow for vin sec, this wine can only be addressed formally, and informally, as Bordeaux Blanc...damn those French bureaucrats!			
-compared to the estate's sweet wine, the differences are these: these grapes come from a specific vineyard parcel / these grapes were harvested in August vs. the sweet wine grapes finishing harvest in October / this wine leans heavy into sauvignon blanc (that is the acid backbone) vs. the sweet wine being almost 100% sémillon			
Sauvignon, <i>Winkl</i> , Cantina Terlan, 2022, Alto Adige	22.00*	25.00	12.75
Nascetta (100% nascetta), <i>Vigna Lirano</i> , Rivetto, 2020, Piedmont	18.25*	20.00	10.25
Lacryma Christi del Vesuvio, Matroni, 2017, Campania	15.50*	17.00	8.75
-80% caprettone, 15% falanghina, 5% Greco, grown on the southern slopes of Mount Vesuvius			
-the origin of the wine name, Christ's tear, is from an old myth, that at the fall of Lucifer from Heaven, Christ teared up; those tears fell on the slopes surrounding Vesuvius, making the land incredibly fertile and blessing the vines with divine divinity			
Chasselas Doré (100% chasselas), Rubén Díaz, 2022, Gredos	19.75*	21.50	11.00
Valle de Güímar (100% listán blanco), <i>Los Loros</i> , Juan F. Fariña Pérez, 2021, Tenerife	21.00*	23.00	11.75
Vinho Verde (50% loureiro, 50% arinto), <i>Azahar</i> , Gota, 2020, Minho	12.50*	14.00	7.25
Branco, Casa da Passarella, 2020, Dão	12.75*	14.50	7.50
-50% encruzado, 30% malvasia fina, 20% gouveio			
Grüner Veltliner, <i>Poysdorf</i> , Ebner-Ebenauer, 2021, Weinviertel	17.00*	18.75	9.50
Gemischter Satz, Zahel, 2022, Vienna	16.25*	18.00	9.25
-grüner veltliner, riesling, pinot gris, traminer, pinot blanc, chardonnay...all grown together, then fermented together...very Viennese			
Tokaji (100% furmint), Szepsy, 2018, Tokaj - Hegyalja	22.00*	24.00	12.25
Semillon (100% semillon), <i>Magdalena</i> , Gabriëlskloof, 2018, Western Cape	20.25	22.00	11.25

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PALOMINO GRAPE, from Jerez... NOT FORTIFIED			
Vino de la Tierra de Cádiz, <i>El Muelle de Olaso</i> , Luis Pérez, 2022	13.50*	15.00	7.75
<i>Ube de Ubérrima</i> , Paganilla, Cota 45, 2020	19.25*	21.00	10.75
Vino de Pasto, <i>Santa Brigida</i> , Barrialto, 2018	18.25*	20.00	10.25



yes, this is the almighty albariza soil, the source of all strength and power, for all the dragons that ever roamed our landscape

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



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

SAUVIGNON BLANC PERFECTION... maybe... truly

Sauvignon Blanc, *au Naturel*, Brander, 2021, Los Olivos District 23.00* 25.00 12.75

- 100% sauvignon blanc; a selection from the finest parcels on Fred Brander's property
- a fermentation of only free-run juice (no pressed juice...still good juice, though...I have a glass for breakfast every Thursday) in stainless steel followed by 7 months of ageing in stainless steel, on the lees / no malolactic fermentation is allowed, maintaining enough acidity to make even Syrax wince
- in crafting his Sauvignon Blancs, Fred was inspired by the magisterial wines of Didier Dageuneau in Pouilly-Fumé
- Fred was also inspired by the Santa Ynez Valley and specifically the area that would become officially known as the Los Olivos District AVA in 2016. Born in Argentina, he moved to California as a punk and eventually made his way to U.C. Davis. In 1974, he purchased 52 acres of land in Santa Barbara County. And rather than grow pinot noir, as many of his neighbors were doing, Fred instead decided to focus on the blanc & rouge varietals from Bordeaux...he believed the eastern side of the valley was warm enough to support these grapes and the grapes would even benefit more from the hot days and cold nights, as is the norm in Santa Barbara. The sandy loam, gravel and clay soils also convinced him of the correctness of his ways.
- Even more so, his very first vintage of Sauvignon Blanc won a gold medal at the L.A. County Wine Fair in 1977 (you may wonder about County Fairs and wine but they were once a very important thing, in the 1980s & 90s...now the only thing I do at County Fairs is Whack-a-Mole and heckle my mother when she gets sick on the roller coaster.



Brander Vineyard,
where Sauvignon Blanc advocates
gather on full moons.

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



ORANGE

BY THE GLASS

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

green grape must + skins + purposeful oxidation = f*#ked up wine

Macerato, Sfera*, Polvanera, NV, Puglia	13.50*	15.00	7.75
<ul style="list-style-type: none"> -100% verdeca -fermented on the skins for 20 days in stainless steel *Sfera is a fun project from the importer Portovino (they are a kick-arse importer, truth be told), focusing on organically grown grapes, indigenous fermentations, 1000ml bottlings, crown caps...all very simple and fun, which wine can & should be 			
Azacanes, Barrialto, 2019, Andalucia	19.75*	22.00	11.25
<ul style="list-style-type: none"> -100% palomino fino, bush-trained, 30+-year-old vines -pago: Maina (located in the Barrio Alto sub-zone) -soil is albariza barajuela -fermented spontaneously in stainless steel tanks on the skins, followed by 4 months of ageing on the skins (no malolactic fermentation) -then transferred to a former 1000 litre Manzanilla cask, for 18 months of resting and listening to Dead Can Dance records 			
Otto, Wassmann, 2022, Villány	15.75*	17.50	9.00
<ul style="list-style-type: none"> -100% muscat ottonel...NOTE: this is one of many members of the MUSCAT family of Vitis vinifera...it is related to BUT different from the muscat of alexandria (see below wine) and the muscat blanc à petit grains (think Moscato d'Asti +++) -the vineyard is named Zuhánya and is composed of clay & loess topsoil, with a limestone bedrock -fermentation lasted 6 days, on the skins, with manual punchdowns twice a day (to better extract the flavor crystals) -then aged in Hungarian and French oak barrels for 9 months 			
Tsangala, Casreli, 2021, Kakheti --ORIGIN STORY QVEVRI ALERT--	15.00*	16.50	8.50
<ul style="list-style-type: none"> -50% chinuri, 50% budeshuri tetri, planted on rocky, silty soils, with the vineyard located on the right bank of the Alazani River, located at 1350', with the techno club Bassiani visible in the distance -fermentation is in qvevri (these are the traditional terracotta clay pots that are used for the fermentation of wine vs. amphora, which are clay pots traditionally used for the transportation of wine...they have handles afterall), on the skins, for 3 months -fined in qvevri but no filtering, bottled with minimal SO2 added 			
Rkatsiteli, Stori, 2014, Kakheti --ORIGIN STORY QVEVRI ALERT--	15.25*	17.00	8.75
<ul style="list-style-type: none"> -100% rkatsiteli, planted on alluvial - proluvial forest soils (P.S. if anyone knows what proluvial soils are, please send me a text), located at 1500', with the Kartvli Deda visible in the distance -fermentation is in qvevri, on the skins, for 6 months, with continuous ML, followed by 2 years of ageing in qvevri 			
Piel de Arcilla, A Los Viñateros Bravos aka, Leonardo Erazo, 2021, Itata Valley	15.75*	17.50	9.00
<ul style="list-style-type: none"> -100% moscatel de Alejandria, grown on quartz sand, from granitic mother rock / this bush vine vineyard was planted in 1867 -Piel de Arcilla translates as clay skin...the fermentation was in tinajas, old clay amphora, with maceration on the skins lasting 6-8 weeks 			

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



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 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

Summer of Riesling – the *Subway* edition \$35.00

(the Ever Given has exited the Suez Canal...I think...and all sizes of the *greatest t-shirt to ever be created by humankind* since the FGTH "Relax" edition are now available...I think)

Summer of Riesling – the *Hello, My Name is* edition \$25.00

(originally produced in 2012, in honour of the Queen's visit to Terroir.

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

I think my mom threatened to glue herself to the book stacks in the gift shoppe unless they complied with her desire to fulfill her son's fever dream.)

Madeira – the *Declaration of Independence* edition \$25.00

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

Sherry – the *Sir Francis Drake* edition NA

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

*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...

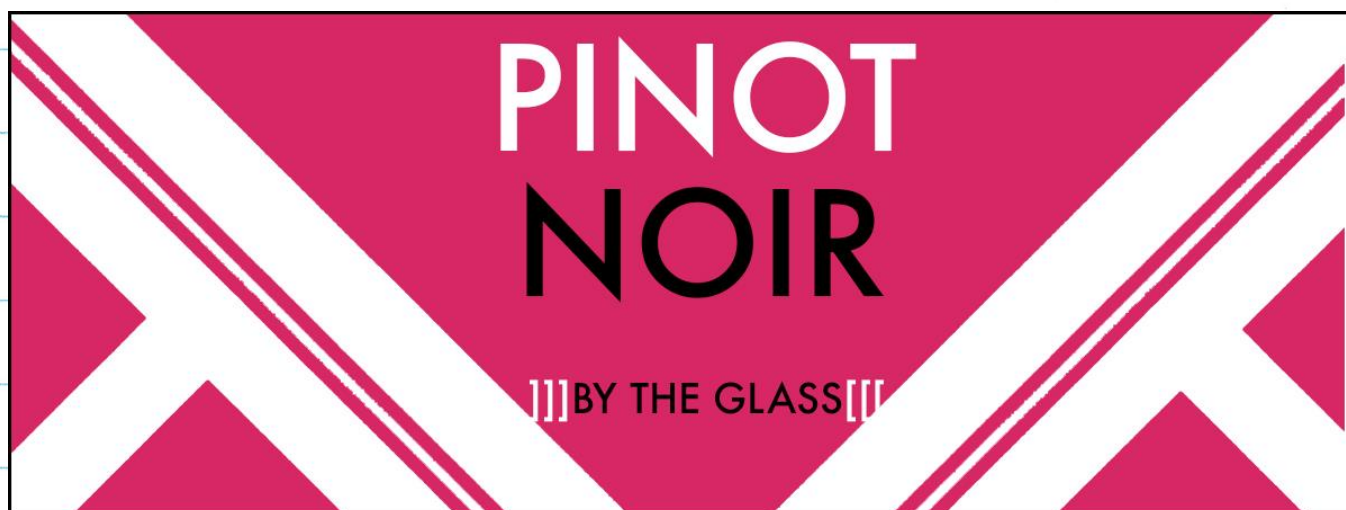
we have enough trouble keeping proper inventory of the wine and spirits much less clothing items

terroir stickers for sale

a collectors' package of kick-ass stickers \$10.00

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

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOiR: Philip the Bold loved this grape above all others			
Reuilly, <i>Les Lignis</i> , Valéry Renaudat, 2020, Loire Valley	14.50*	16.00	8.25
Bourgogne Passetoutgrain, <i>La Piquette</i> , Domaine Rougeot, NV	18.75*	20.50	10.50
-60% pinot noir, 40% gamay			
Marsannay, <i>La Charme aux Prêtres</i> , Domaine Coillot, 2021, Côtes de Nuits	21.00*	23.00	11.75
Givry, <i>Héritage</i> , Domaine Chofflet, 2020, Côte Chalonnaise	24.00*	26.00	13.25
Mâcon-Cruzille (100% gamay), <i>Beaumont</i> , Guillot-Broux, 2020, Mâconnais	22.75*	25.00	12.75

-okay, okay...this is not a pinot noir...but it is not really a gamay either...it is a lean, mean, cantankerous gamay wearing the noble robe of a terroir-driven pinot noir in the most terroir-ist of wine growing areas. Grown in the limestone & clay of the Mâconnais, the glory of this wine is its *duration* (as Pascaline would say...I am not smart enough to say that).

Marcel Deiss, 2022, Alsace	22.00*	25.00	12.75
Thörle, 2020, Rheinhessen	18.25*	20.00	10.25
Maison Noir, <i>Oregogne</i> , 2021, Willamette Valley	25.00*	28.00	14.25
Coteaux de Trumao, 2020, Austral	17.50*	19.00	9.75
Quartz Reef, <i>Loop Road</i> , 2022, Central Otago	18.75*	20.50	10.50
*Flight of Three Tastes of the above Pinot Noirs...we select them			35.00
*Flight of Five Tastes of the above Pinot Noirs...we definitely select them			55.00
*Flight of Eight Tastes of the above Pinot Noirs...holy crap, that is a lot			86.00

PiNOT NOiR: Philip the Bold did not know about the glories of this pinot noir

Marjan Simčič, <i>Cru Selection</i> , 2020, Brda	30.00*	35.00	17.75
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-firstly...and foremostly AND officially, we are in Slovenia, in the region called Brda. BUT, since we are officially abutting the border of the Friuli region in Italy, you unofficially might have a vineyard that spans the border OR have the vineyards in one country and the winery in another. And there are some out there who might say that the best vineyards in this dual international zone are in Slovenia, in this glorious appellation called Brda (our apologies to the Collio zone in Italy). It The area is surrounded by the Julian Alps and the Adriatic Sea, providing protection from the cool northern wines and ensuring a moderate growing season...some say the Alps & the Mediterranean shake hands over this landscape. The soil is called Opoka, which is composed of marl, sandstone, limestone.



-the vineyard source for these 25-year-old pinot noir vines is called Madana Jama / it faces northeast / the maceration / fermentation lasts 14 days in stainless steel, followed by 24 months ageing in oak

****unfortunately, this pinot noir is not part of the above pinot noir flights****

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

AUTHOR terroir		
TITLE SUNDAY SCHOOL		
BORROWER'S NAME		DATE DUE
WINE CLASSES* ARE NOW IN SESSION:		

Sunday, March 10th, 2024 - 2:30pm

Wine 101...what is wine / how it is made / how do I taste it

-we all need to begin somewhere. And this foundational class will open many a door into explaining how simply and complicated the beverage of wine actually is.

We do recognize and honor the miracle at the Wedding at Cana but there is actually a little more involved in turning a grape into a magnificent, yummy nectar...and we are vital characters in that transformation. And once we have the wine, we should know how to converse with it, how to better understand all that it is trying to tell us. To be a good wine listener means that you are paying attention to everything about the wine. This is that class that will open all wine doors.

Sunday, March 17th, 2024 - 2:30pm

Pinot Noir...we all love this grape as much as Miles Raymond does...

-it is certainly a fickle grape, responding to where it is grown, how it is grown and who is doing the growing. And in the glass, it can be immediately and simply appealing or it can beguile us after many a moment of flexing its subtle, wine muscles.

It is everything we want in a wine and sometimes very hard to understand.

This deep dive will not answer all your Pinot Noir questions but it will surely spark many new ones.

Sunday, March 24th, 2024 - 2:30pm

Volcanic Wines...it's getting hot in here...

-when we do start digging into all the various and multifaceted wine growing places on the planet, we seemingly are always coming back to those wines grown in volcanic soil...

dormant and dead (Itata Valley, Chile+++) or very active and crazy (Mount Etna, Italy).

And while we do not fully understand what this geology does to the grapes and the resulting wine, we do know that we simply relish every sip.

***YOUR SUNDAY WINE SCHOOL NOTES:**

-six wines will be tasted each class + an aperitif

-there will always be a snack

-Paula / Abbey / Kyle are your instructors

-there will be conversation

-there might be a test...there probably won't be a test

-each class is \$80.00



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

PAÍS...the grape to save your wine life

Segundo Flores, Macatho, 2020, Maule Valley

16.75* **18.50** **9.50**

- the vines are 150 years of age, ungrafted (as are almost all Chilean grapes) and cultivated organically / the soil is granite with clay and the vineyard resides at 1100 feet / the vineyard is only .5 ht...essentially the size of Gramercy Park / the grapes are destemmed and fermented in stainless steel, followed by 6 months ageing in stainless steel
- the winery is named after **Macarena** Del Rio (a Chilean who learned to make wine in France) and **Thomas** Parayre (a Frenchman, living in Chile, doing odd jobs and hoping for a graphic arts career); they were both working with Louis-Antoine Luyt (see below bio) when they fell in love
- Segundo Flores* is the farmer who tended these vines with love and passion and rigor and vigor

Aurora, Carter Mollenhauser, 2022, Itata Valley

15.00* **16.50** **8.50**

- apparently, the vines were planted in 1800...I really do not believe this but then I spoke with Kellyanne Conway and Maria Bartiromo and now I will believe almost anything and everything...they were so damn convincing that I now acknowledge Santa Claus as my lord and saviour.
- the soil is granitic and is farmed organically
- the grapes are fermented spontaneously post a heavy-handed foot-trodding, in concrete vats; the maceration lasts 4 weeks, followed by 9 months ageing in concrete vat and old oak barrels
- it is very much unfiltered and unfinned, with a minimal addition of sulfites (perchance you find something solid in the glass, it might be my big toe ring that came off during the heavy-handed foot-trodding...I was pogo-ing to The Damned during the 2022 harvest)

Santa Cruz de Coya, Roberto Henriquez, 2020, Bío Bío

19.00* **21.00** **10.75**

- the vines are 60+ years of age, in a vineyard that has been growing grapes for over 200 years, and cultivated organically / the soil is solidified magma...aka, igneous rock...aka, granite / the wine is whole-cluster fermented in barrel, followed by 5 months ageing in super old barrels
- Santa Cruz de Coya* is a village but not just any village, in any place...it is where the Mapuches fought and defeated the Spanish conquistadors, ending the *Era of the Conquista*...Viva la Revolución!
- Roberto staged with René Mosse, in Anjou in the Loire Valley. It is here that he learned to value the terroir and to treat it with respect AND then how to craft a beverage that would give not only a yummy voice to that land but a true voice

***Flight of Three Tastes of the above Three País Wines to Save Your Wine Life 29.00**



Yes, this is an old País vine...you can tell it is old because it is gnarly, it is thick, it is cantankerous, it makes you repeat everything twice, it snores loudly at night, it makes a bathroom visit every 2 hours...uhmmmmmmmm, maybe that is just me



PAÍS...the story of the grape that saves your wine life

PAÍS is the foundational grape of the wine industry in the New World.

Period.

Full Stop.

No argument.

Not fake news.

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.

Well, I will be damned...**THAT SOUNDS LIKE NATURAL WINE**...could it be that Chile is actually responsible for the modern revival of anti-commercial wine-making and not those cool kids from Beaujolais?!

The answer is NO! because of the bastard Augusto Pinochet, who, along with many other indecencies and horrific acts, had many of the country's rustic vineyards uprooted to plant foreign trees (pine / eucalyptus in place of oak / chestnut / araucaria) for the burgeoning paper industry. In addition, the broader wine world was seeking more and more Cabernet-based wines, along with the other perfunctory international grapes. Suffice it to say, then, the light-coloured, light-bodied País became a minor grape and then a forgotten grape, even though it was the most planted grape in Chile until 2000.

As is always the case, it took an outsider to reinvigorate País awareness. And that individual was the iconoclastic Louis-Antoine Luyt, from the Burgundy region of France. He found his way to South America as a very young man to brush up on his Spanish. Working his way up through the restaurant hierarchy...he needed a job, afterall...he became a wine buyer and was quickly dissatisfied with the homogeneity of much of Chile's wine (big wine companies, bottling lots of wine, for the almighty and thirsty foreign market). In his search for wine truth, he came upon the very old plots of País, still tended by local farmers, still produced in the old ways. Louis-Antoine brought these wines, called pipeño (slang for peasant wine), to international attention where they presently reside as the coolest thing to come out of Chile since Isabel Allende and Ana Tijoux.

So, we beg you...relish each sip in a gustatory manner.

Then pause.

And reflect on the fact that with each sip you are consuming almost 500 years of New World wine history.

Damn, that is tasty!

ROTBURGER

Umathum, 2020, Burgenland

14.50* 16.00 8.25

SANKT LAURENT

Johannes Gebeshuber, 2020, Thermenregion

15.00*	16.75	8.50
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BLAUFRÄNKISCH

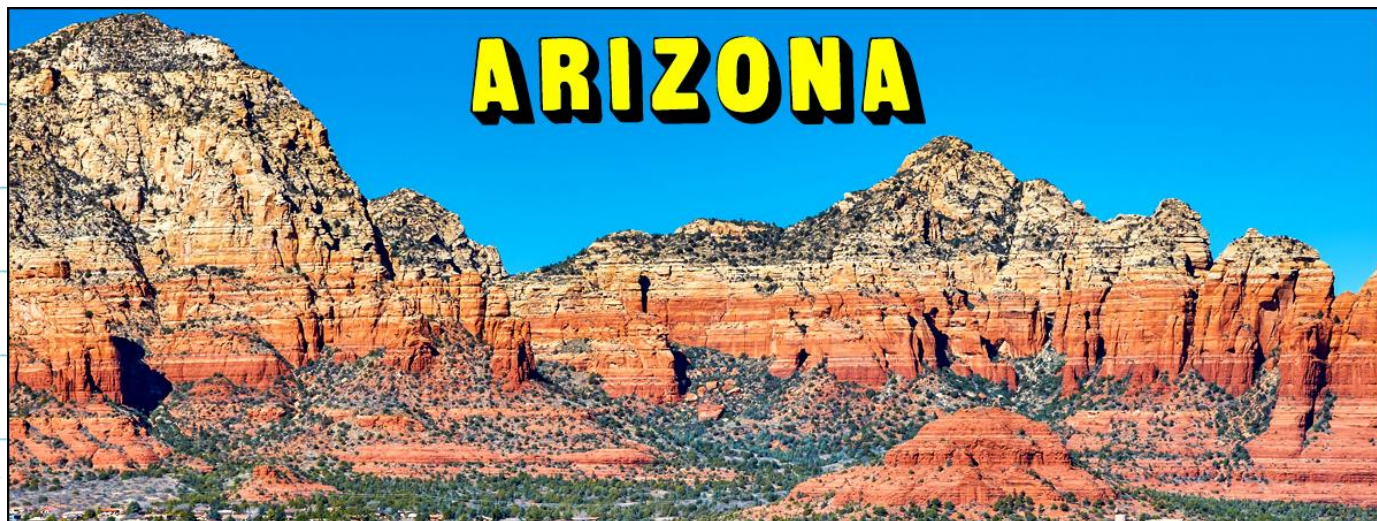
Ernst Triebaumer, *Ried Gemärk*, 2019, Burgenland

14.75* **16.50** **8.50**

*Flight of Three Tastes of the above Austrian Elixirs

21.00

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
ARiZONA*...i know, f*#king crazy...and also f*#king great			
Chupacabra, Merkin Vineyards, 2022, Cochise County	15.25*	17.00	8.75
-13% grenache, 44% syrah, 25% mourvèdre, 12% cabernet sauvignon, 4% carignan, 2% merlot -grown in the <i>Buhl Memorial Vineyard</i> , located at 4300' / an 80-acre parcel now, with 20 of those acres planted in 1982, making it one of the oldest vineyards in post-Prohibition Arizona / the area is surrounded by red rock formations (red due to the iron-oxide in the soil) but millions of years ago this area was submerged beneath the Pedregosa Sea...I once water-skied there...and I didn't just jump a shark, I jumped an Otodus. -fermented and aged in concrete -only 12.5°, as there was torrential rainfall during the ripening season and a very cool harvest season			
Primer Paso, Caduceus, 2020, Verde Valley	24.00*	27.00	13.75
-85% syrah, 10% durif, 5% malvasia bianca -grown in the <i>Eliphante Block</i> , located at 3400' / the site is composed of white silt limestone and cobbles -fermented in open-top, wooden vats, followed by 18-months ageing in cask & puncheon			

***Flight of Two Tastes of Arizona vino tinto** **20.00**

*so, Arizona grows grapes and makes wine. When I first heard this, it sounded as plausible as my father running a marathon...and my father has a limp that makes Ricardo Montalbán's limp look like a minor tick. But enough about family matters.

Your Arizona Wine Cheat Sheet:

- so, history is everything, and history tells us that the first vineyards planted in America were planted in what is now Arizona (then it was *New Spain*, part of the Kingdom of Spain). Truly, the Jesuits who ventured here to convert the indigenous people created nine missions, between 1629 and 1691...and where there were missions, there were grapes...because we needed wine for the mass (please note that the first mission established by the Franciscans in California was in San Diego in 1769)
- so, we now jump ahead to Prohibition and, dare I say it, Arizona's Prohibition was more prohibitive than any other state's Prohibition (while medical, scientific, sacramental uses were still allowed elsewhere...and California still grew a tonne of grapes that were shipped across the country to home winemakers...Arizona forbade any and all things having to do with grapes...and poof, it was gone).
- so, it wasn't until Professor Gordon Dutt arrived at the College of Agriculture at the University of Arizona in the early 1970s and was convinced that the soils could support grape growing, that anyone believed that wine grapes could thrive in these modern wine times...he planted the *first* experimental vineyard in 1973 in Sonoita.
- so, the first winery license was issued in 1982 to R.W. Webb, whose operation was centered, at altitude, in Cochise County
- so, today, there are 120 wineries in the state
- so, there are three American Viticultural Areas...A.V.A.s... in Arizona:
 - Verde Valley AVA: averaging 4000' altitude, it is the Burgundy of Arizona...and by that, I mean, perfect for growing grapes
 - Sonoita / Elgin AVA; at roughly 5000' altitude, it is the Tuscany of Arizona
 - Willcox AVA: averaging 4500' altitude, it is the Rioja of Arizona

P.S. back to family matters...my dad was apparently a great downhill skier before he was felled by illness...which allowed me to outrun him during my many transgressions

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



BORDEAUX

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<i>La Sirène de Giscours</i> , Château Giscours, 2016, Margaux -24% cabernet sauvignon, 58% merlot, 11% cabernet franc, 7% petit verdot	24.00*	26.50	13.50
Château Latour-Martillac, 2016, Pessac-Léognan -55% cabernet sauvignon, 40% merlot, 5% petit verdot	24.00*	27.00	13.75
Château Dassault, <i>Grand Cru Classé</i> , 2014, Saint-Émilion -70% merlot, 23% cabernet franc, 7% cabernet sauvignon	27.00*	30.00	15.25
<i>L'Etoile</i> , François et Guillaume Thienpont, 2018, Lalande de Pomerol -80% merlot, 15% cabernet franc, 5% cabernet sauvignon	22.50*	25.00	12.75

***Flight of Four Tastes of Bordeaux Rouge, from Bordeaux** **50.00**

The BORDEAUX FACTS:

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

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

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

Some reasons for success:

-**Mother Nature** and **Gaia** have certainly blessed this area for grape growing:

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

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

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

-Viticulture and Viniculture have created some of the greatest wine masterpieces:

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

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

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

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



BORDEAUX

BY THE GLASS



HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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the new, new Bordeaux...Napoleon iii would love this *freshness & lightness*

Vin de France, Virevolte, Closieries des Moussis*, 2022, France	16.75*	18.50	9.50
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- 100% merlot, grown in the Bordeaux commune of Moulis, on very heavy clay soils, with a smattering of limestone
- the vineyard is farmed biodynamically, with the help of Jumba
- fermented in tank, followed by ageing in primarily large, older oak barrels / no sulphur is added
- it is a Vin de France because it is stylistically atypical for Bordeaux...it seems like it actually comes from Pluto, if Pluto was still in our solar system

*Closieries des Moussis is Pascale Choime and Laurence Alias. They came together in 2009 after being given a 0.4 hectare parcel of pre-phylloxera vines** in Cantenac (a stone's throw from Margaux) from the kind folks at Clos du Jaugueyron. Over the next few years, the estate has increased in size to 4.5 hectares total, the majority of which is in the Haut-Médoc. It is certified organic – awesome! – and biodynamic – f**king awesome! On the financial front, the investment is solely from the pockets of these ladies and the state refused to provide any subsidies (the estate was deemed too small and, therefore, financially not viable)

Pascale is a trained enologist and teacher at the Lycée Agro-Viticole de Bordeaux-Blanquefort (I applied and was summarily rejected).

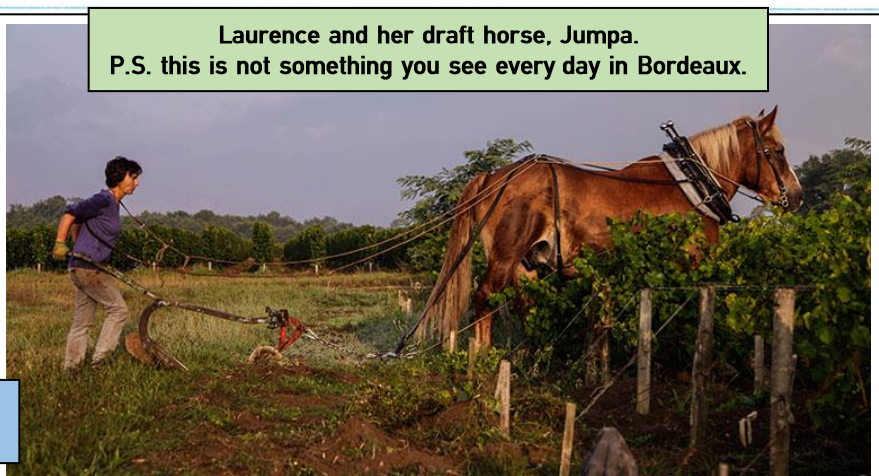
Laurence is an agricultural engineer who specializes in biodiversity and sustainability.

Think of this: two women, in Bordeaux, operating a super small wine operation, farming organically, working with a horse...this is just wholesale alien to the grand poohbahs down the many storied boulevards of the Left Bank

**think of that...pre-phylloxera vines, in Bordeaux, apparently, there are 10 different varieties co-planted here, including rare / extinct ones: saint-macaire / mancin noir / cabernet goudable



Not your typical Bordeaux chai...and I ain't talking about that substitute for a good cup of coffee!



Laurence and her draft horse, Jumba.
P.S. this is not something you see every day in Bordeaux.

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



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

the VENETO... where Napoleon traveled, Bordeaux grapes followed

Montello – Colli Asolani*, della Casa, Venegazzù, 2017, Veneto 18.00* 21.00 10.75

- 60% cabernet sauvignon, 25% merlot, 10% cabernet franc, 5% malbec, grown in clay-rich soil, at roughly 750' above sea level
- there is an 18-day maceration / fermentation, followed by 18 months of ageing in Slavonian oak
- the estate, Venegazzù, was founded around 1950 by Count Piero Loredan, an heir of the Doge of Venice, Leonardo Loredan, who built the Palladian villa that is now the centerpiece of the property. The estate is now own by Giancarlo Palla, who views himself strictly as a custodian.

*Venegazzù is a sub-appellation of the Montello – Colli Asolani D.O.C....the supremacy of this estate led to this acknowledgement

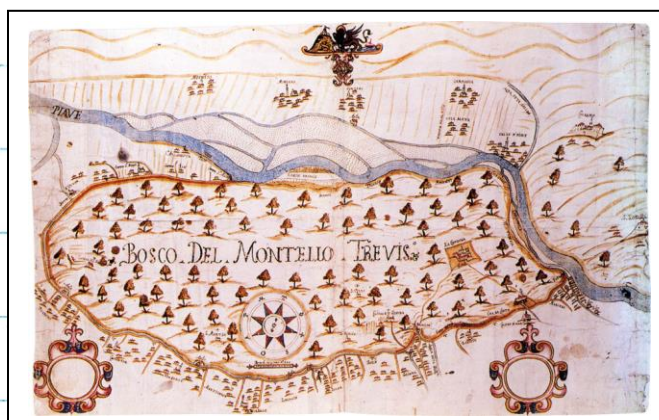
Venegazzù Superiore, Capo di Stato, Venegazzù, 2018, Veneto 35.00* 42.00 21.25

- 70% cabernet sauvignon, 10% cabernet franc, 15% merlot, 5% malbec, from a property called Venegazzù (translates as place of the thriving vines)
- the wine of the estate was historically *Venegazzù*, a Bordeaux-styled wine crafted because the Count Piero Loredan Gasparini was a lover of Bordeaux (he even ventured there immediately after WWII and sourced the initial vine cuttings from all over the various communes). The Bordeaux-centric grapes were planted in 1946, with what the Count claimed were 100 different clones of Bordeaux varieties (recent DNA investigation has shown that really only 30 different clones exist); the first vintage was 1951. In the 1960s, the Count decided to produce a reserve wine (to be viewed as more of a 1st Growth wine), isolating a selection of the original vines (to become known as the "100 plants"). This Riserva was subsequently served at a high-powered event in Venice, attended by world leaders including President Charles de Gaulle; apparently, the "Great Asparagus" so loved the wine, he asked its name and origin story. In honor of this honor, the Count renamed the wine *Capo di Stato...Head of State...* and its official birth year was 1964.
- the estate is located in Montello, about 30 miles north of Venice (this is truly god's country, especially the hilltop town of Treviso and the many Palladian villas that dot the country side). The hills of Montello are composed of cobblestones and granite, with a clay glue holding everything together; these hills are located about 1200' above sea level. The area was primarily a producer of trees, whose harvest would then be used in the shipping factory of Venice.
- the label was designed by Tono Zancanaro; it depicts Bacchus. Originally, there were two different labels: one picturing a goddess and one Bacchus. These portrayed the dual essences of the wine: elegance AND strength and structure. For some reason, the lady of the art house has left the building and now, we just have a dude on the label

***Flight of Two Tastes of the above Venetian Glories**

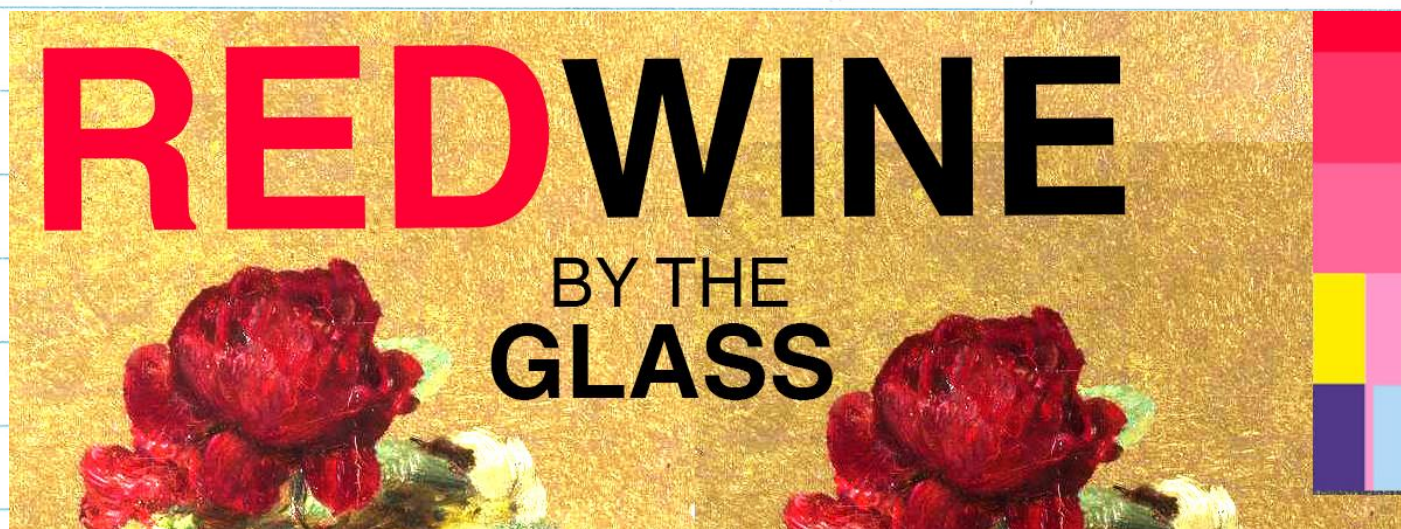
28.00

My summer rental
is that way.



Venice is that way

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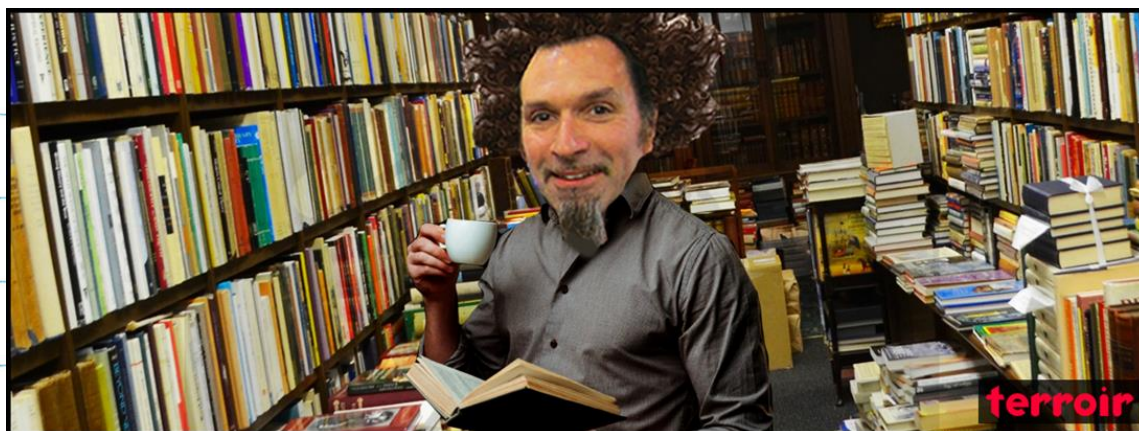
	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
<i>Sergent Pepper</i> (100% pineau d'aunis), Anne-Cecile Jadaud, 2022, Loire Valley	17.75*	19.00	9.75
Saumur-Champigny, <i>La Grande Vignolle</i> , Filliatreau, 2020, Loire Valley	15.75*	17.50	9.00
-100% cabernet franc, grown in the <i>La Grande Vignolle</i> vineyard, located on a limestone hillside, with Pascaline's House in the distance			
Ploussard (100% ploussard), Désiré Petit, 2022, Arbois Pupillin	19.00*	20.50	10.50
Côtes du Rhône Villages – Saint-Maurice, Domaine La Florane, 2020, Rhône	13.50*	15.00	7.75
-95% syrah, 5% grenache / vines are 45 years old / grown on chalky, clay soils / whole-cluster fermented in foudres, then aged 18 months			
-the Guillaume de Rouville (referenced on the label) is a family ancestor and former mayor of Lyon in 1586			
-the Echevin (referenced on the label) is a reference to this ancestor's time in public Service			
-simply put, there are too many references on the label...and I am <i>THE</i> biggest fan of as many references as possible			
<i>Flower Power</i> , Mas Coutelou, 2021, Languedoc -AS NATURAL A WINE AS I WILL BUY-20.00*		24.00	12.25
-aramon noir, oeilade noir, muscate, clairette blanche +++			
Pic Saint Loup <i>Grande Cuvée</i> , de L'Hortus, 2020, Languedoc	15.75*	17.50	9.00
-60% syrah, 35% grenache, 5% mourvèdre			
Cabardès, <i>Vent d'Est</i> , Domaine de Cabrol, 2019, Languedoc	18.75*	21.00	10.75
-60% syrah, 40% cabernet franc			
Dogliani (100% dolcetto), Nicholas Altare, 2021, Piedmont	15.25*	17.00	8.75
-Dogliani is the commune where the dolcetto grapes go to commune with the old gods and the new gods...and listen to Taylor Swift songs			
Roero (100% nebbiolo), <i>Gepin</i> , Nino Costa, 2018, Piedmont	18.50*	20.00	10.25
-Roero is the commune on the north side of the Tanaro River, directly opposite the Langhe region, where Barolo & Barbaresco shine			
Barbaresco (100% nebbiolo), <i>Giacosa</i> , La Ganghija, 2019, Piedmont	29.00*	32.00	16.25
Barolo (100% nebbiolo), <i>Castelletto</i> , Mauro Veglio, 2019, Piedmont	33.00*	37.00	18.75
Pignatello (100% pignatello), De Bartoli, 2021, Sicily	15.00*	16.50	8.50
<i>Astili</i> (50% cannonau, 50% bovale sardo, monica, pascale), Cardedu, NV, Sardinia	15.25*	16.75	8.50

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
MORE RED & PURPLE & STRANGE GRAPES			
Rioja Gran Reserva, <i>El Puntido</i> , Viñedos de Páganos*, 2008, Rioja Alavesa	30.00	35.00	17.75
- 100% tempranillo, grown on calcareous clay soil, influenced by continental AND Atlantic weather systems			
- fully de-stemmed, then fermented in large vats, with a 20-30 day maceration, followed by 28 months ageing in new French barrique			
* owned by Sierra Cantabria, the winery was created to highlight the unique single cruz in the village of Páganos, El Puntido & La Nieta			
Benje Tinto, Envínate, 2022, Tenerife --PAIR WITH BENJE BLANCO--	19.25*	21.00	10.75
- 90% listán prieto, 9% listán blanco, 1% tintilla			
Primeiras Gotas, Gardunha Sul, 2022, Beira Interior	14.75*	16.50	8.50
- 55% rufete, 25% carrega burros, 10% marufo, 10% alfrocheiro			
Alentejo Portalegre, Cabeças do Reguengo, 2021, Alentejo	18.50*	20.00	10.25
- a field blend...and by field blend, I mean a field blend to end all field blends....			
Clarete (100% castelão), Herdade do Cebolal, 2021, Setúbal	16.75*	18.50	9.50
Goumenissa (65% xynomavro, 35% negoska), Domaine Tatsis, 2009, Macedonia	21.25*	23.00	11.75
Tsigello (100% tsigello), Rouvalis, 2021, Aigialeia	16.50*	18.00	9.25
Klima (90% kotsifali, 10% mavrotragano), Karavitakis, 2021, Crete	14.50*	16.00	8.25
- the <i>Klima</i> translates as inclination / latitude and these vineyards are located at 1300'...one can literally talk to Zeus at this altitude			
- the mavrotragano contributes color and structure while the kotsifali adds vim and vigor and a Jackie Moon-esque punch to the jejunum			
Lefkosia (100% mavro), Aepys, Vinea Ardua, 2020, Cyprus	15.75*	17.50	9.00
- the indigenous mavro vines average 120 years of age and are grown on elevated, steep slopes...aka, Aepys			
Kékfrankos (100% kékfrankos*), Miklós & Gergely Filep, 2022, Eger	17.00*	18.75	9.50
- the vineyard is located on the Nagy-Eged hill in Eger, planted on limestone and facing south			
*yes, kékfrankos is the same grape as blaufränkisch (see our Austrian page of grape juice). The rationale for the name of the grape goes something like this...back when the Franks were considered superior to the Huns, any grape birthed on the Frankisch side of the dividing line (or planted by Charlemagne and his minions) of Europe might have "frank" in its name to indicate its superiority.			
So, the blue - "kék" in Hungarian - grape grown in what became the Austro-Hungarian empire became Kékfrankos.			
Saperavi (100% saperavi), Casreli, 2020, Kakheti --60 MINUTES GEORGIA ALERT--	15.50*	17.00	8.75
Cinsault (100% cinsault), Geronimo, Lukas van Loggerenberg, 2020, Stellenbosch	17.25*	19.00	9.75
Cinsault (100% cinsault), Parra Libre, Chodin Param, 2022, bio Bio	19.25*	21.00	10.75
Folklore (80% tannat, 20% petit manseng), Castel Pujol, 2022, Rivera	14.25	16.00	8.25
Syrah, Two Terraces Vineyard, Amoise, 2021, Hawke's Bay	18.50*	20.00	10.25
Gamay, The Price of Silence, Ochota Barrels, 2022, Adelaide Hills	25.00*	30.00	15.25
Syrah, Ben Haines, 2022, Grampians	18.25*	20.00	10.25

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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 majestic individuals, who know a lot about wine & stuff...we aspire to be like them!

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

Wine Simple - N/A

by Aldo Sohm & Christine Muhlke

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

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

Godforsaken Grapes - \$22.00

by Jason Wilson

editor's note: Jason once criticized the Riesling grape and the Summer of Riesling...I am still pissed.

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