

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.
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"</i> aka, "zero additions to the wine", 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
Mt. Beautiful, 2018, North Canterbury	16.00*	17.75	9.00
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

RIESLING

RIESLING

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

FRUITY* RIESLING... of an intent that will bring tears to your eyes

Riesling Kabinett, *Wehlener Sonnenuhr Vieilles Vignes*,

Zach.Bergweiler-Prüm Erben, Dr. Loosen, 2018, Mosel 23.25* 25.00 12.75

****unfortunately, this riesling is not part of the Flights... it deserves to stand on its own**

SIMPLE STUFF: 100% riesling (of course) / hand harvested / a basket press for über gentle pressing / indigenous yeast fermentation in a fuder (a 1000-litre barrel) / ML was blocked / aged for 24 months on the full lees, with no stirring of said lees / then aged 4 years in bottle

TECH STUFF: total acidity: 8.9 grams per litre / residual sugar: 31.2 grams per litre / 9.5°

VINEYARD STUFF: in the town of Wehlen (population 1,060) resides the *Sonnenuhr* vineyard / it is roughly 114 acres in size (similar to Riverside Park) / it is composed of primarily Devonian grey, blue slate / it faces south-southwest / it is steep, ranging from 30° - 70° / many of the vines are planted on single posts (this is old school viticulture), in a high density formation

VINEYARD NAME STUFF: *Sonnenuhr* translates as "sundial" / the sundial in question was built in 1842 by Jodocus Prüm (the great great uncle of Erni Lossen) / around 1900CE, the name *Wehlener Sonnenuhr* was being used to designate those wines, produced from grapes grown near the actual sundial

ESTATE STUFF: yes, this wine is made by the indomitable, Erni Loosen / BUT, the proper name of the new-ish project is named after Erni's maternal great grandfather, Zacharias Bergweiler, who married into the almighty and dominant Prüm family / the "erben" means "to inherit"

HISTORY STUFF: it began with Erni buying a parcel of 130-year-old, ungrafted vines (the oldest vines in the *Sonnenuhr*) from his cousin / this particular parcel is called "Lammertslay" / consulting a winemaking book from the 1900s, he set about crafting a wine like his ancestor would have made over 150 years ago, with minimal intervention and long ageing on the lees...an "old wine" for modern times

BUSINESS STUFF: this wine, plus its sibling *Trocken & Auslese* bottlings, was sold exclusively on the Place de Bordeaux (note the use of "Vieilles Vignes" in the naming...a tip of the hat, maybe, to the few days when Napoleon controlled the Moselle) / only one fuder of each wine was made...roughly 1200 bottles total of each / **NOTE TO SELF:** we are truly, truly lucky to be drinking this wine

wine is terroir®

This is the sundial / it was historically placed in a truly south-facing vineyard, because that was the only way it would properly work / of course, its job was to tell time so that the vineyard workers knew when sausage time was / there was once a goal to have 100 of these sundials in vineyards along the Mosel River / presently, there is a movement to construct a sundial outside terroir...hopefully, one of us will know how to read it.



With all due respect, to all the magnificent vineyards, in the glorious wineland of Germany, if there is only one vineyard to know, it is this.

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SUMMER OF RIESLING MERCHANDISE STORE

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

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

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

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

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

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

Summer of Riesling Merchandise Pack \$20.00

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

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

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

Sonia crafted the riesling headers that you see on the Riesling bottle 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.

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Case Paolin Asolo Prosecco, <i>Col Fondo</i> , NV, Veneto -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").	16.00*	17.50	9.00
Josmeyer Pét-Nat, <i>Chante Pinot</i> , 2023, Alsace -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	18.25	20.00	10.25
La Ferme du Vert, <i>L'Angelou</i> , 2024, Gaillac -100% mauzac vert	17.25*	19.00	9.75
Altos de Montanchez Ancestral, <i>Vegas Atlas</i> , 2021, Extremadura -38% macabeo, 30% xarelo, 32% cabernet sauvignon	14.50*	16.00	8.25
Pierre Moncuit Brut, <i>Cuvée Coulmet</i> , NV, Sezanne -100% chardonnay	30.00*	35.00	17.75

*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, <i>Grand Cru Pfersigberg</i> , Cave De Ribeauvillé, 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
Pacherenc du Vic-Bilh Sec, 19.91, 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), <i>Ernes Pavese</i> , 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), <i>Do Ferreiro</i> , 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, <i>Can Rafols dels Caus</i> , 2024, Penedés -70% xarel-lo, 20% macabeo, 10% malvasia	15.00*	16.50	8.50
Giro Ros (100% giro ros), <i>Oliver Moragues</i> , 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), <i>Keuka Lake Vineyards</i> , 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
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), <i>Pröterō</i> , 2023, Adelaide Hills	19.00*	20.50	10.50

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MOM

Recommends

wine is terroir®

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!!

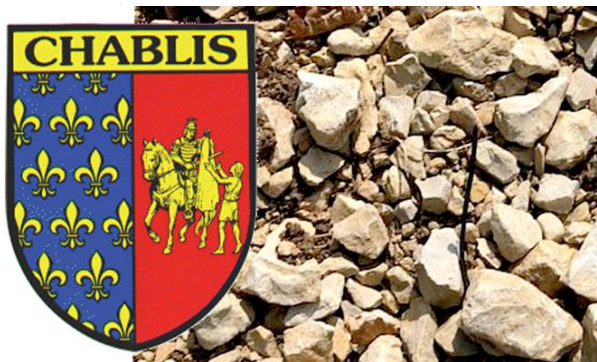


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I

**KIMMERIDGIAN
 SOIL**

terroir



OHHHHH, SO THIS IS WHAT MINERALITY TASTES LIKE

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Petit Chablis, Vincent Damp, 2024, Yonne	18.25*	20.00	10.25
Chablis, Vincent Damp, 2024, Yonne	22.25*	24.00	12.25
Chablis, 1er Cru Côte de Lechet, Vincent Damp, 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*)
- 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

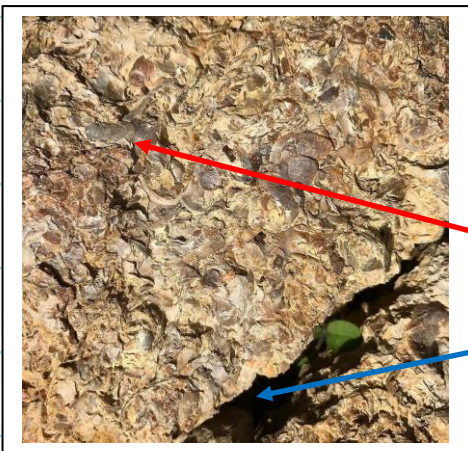
- a local rarity called Beaunois (so-named due to potential origins in Beaune, Burgundy)

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!**



VINHO VERDE... the GREEN wine of Portuguese fame

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Vinho Verde, Lés-a-Lés, 2022, Baião -100% avesso	20.00*	22.00	11.25
Vinho Verde Reserva, Quinta do Regueiro, 2024, Monção e Melgaço -100% alvarinho	15.25*	17.00	8.75
Vinho Verde, Sol Real, 2025, Sousa --VINHO VERDE-RED WINE ALERT-- -100% vinhão	12.50*	14.00	7.25

***Flight of Three Tastes of the above GREEN wines 23.00**

And why might wines, grown on granitic soils, in the north of Portugal, be of interest to us?

- they are all-encompassing...sparkling / still / branca / rosé / tinta
- there are over 45 different grapes to explore...and many ways to practice your Portuguese pronunciations
(the alvarinho grown on the south side of the Minho River is the same grape as the albariño grown on the north side of the Miño River)
- these Vinho Verde actually come from the Costa Verde...everything is coming up green in this region of Portugal
- there are nine sub-regions to explore...so not all Vinho Verde is the same Vinho Verde
- historically, Vinho Verde was almost always a red wine...
a leprechaun appeared in 1985 and it suddenly became almost always white wine
- the region receives almost as much rain as Wales...yes, the country of...
but the Portuguese generally maintain a slightly sunnier disposition
- just repeat the mantra: "I am Vinho Verde, a wine, the most cultivated and yummy of all the faithful"

And what does the color GREEN truly signify?

- GREEN is the color of Spring, in all its energy and freshness and renewal...lordy, Spring, we need you now!
- GREEN is the color of my soap...it smells like a spring meadow mixed with 4 cups of coffee and a pack of smokes
- GREEN started to become the color of Ireland during the Great Irish Rebellion of 1641
(yes, yes, there is St. Patrick and his GREEN shamrock but the man, himself, apparently wore blue robes)
- GREEN became further embedded in the Irish psyche thru the Society of United Irishmen, a group inspired by the American & French Revolutions who wanted to bring these republican ideals to their land...their uniform was GREEN
- when the Irish immigrants started arriving in the United States in the early 1800s,
they kept their GREEN wardrobes to wear on their feast day
- in alchemy, it is the GREEN lion...a destroyer on the verge of creation
- GREEN is the color of the HULK
- GREEN is the color of balance & harmony...damn, I need more GREEN In my life!

#maytheGreenWinealwaysbeatyourback...orbesideyou

***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, <i>Andria Gvino</i> , 2023, Kakheti	15.25*	17.00	8.75
-100% khikhvi			
-fermented in qvevri (the O.G. vessel for wine crafting), with 6 days ageing on the skins			
<i>Grand Bazaar</i> , 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, April 19th, 2:30pm – 3:30pm

California...it is more compelling than we think...truly

If the wine gods inquired of us:

"which wine-land is the most exciting AND dynamic AND beautiful

AND filled with producers who are always searching for a higher wine plain AND really beautiful

AND judged often on just a 1st impression AND filled with unknowns and points of history that are mind-boggling?"

There is only one answer: CALIFORNIA.

Sunday, April 26th, 2:30pm – 3:30pm

Chenin Blanc...a view into yumminess & terroir

Ah, the grape that gives voice in an intricate and vivacious and yummy manner to a landscape in the Loire Valley of France (primarily) and the country of South Africa (secondarily) and myriad parcels of exquisite terra firma elsewhere.

We love thee with a passion rivaled only by Tyrion and his decanter of Arbor Gold.

Sunday, May 17th, 2:30pm – 3:30pm

Argentina...a wine country redefining itself

Everyone loves Argentina...its football team / its lust for a beautiful and cultured life in Buenos Aires / its focus on a meat diet and the almighty asado / its extraordinary natural beauty / its rarefied expression of emotion in the partnership of music & dance that is tango / its wine...oh, praise be to this New World wonderland of grapes and vines and winemakers and their expressions of Malbec & Torrontes & Bonarda & Criolla Chica & Pinot Noir. VIVA ARGENTINA!

Sunday, May 31st, 2:30pm – 3:30pm

Portugal...even the Portuguese are stunned at this country's wine transformation

If the old gods and the new gods revered history, Portugal would still be a superpower.

That would, of course, mean that we would always have conservas and Vinho Verde on our tables every day.

Alas, we still have some work to do to preach this particular gospel of an ancient wine-land, with hundreds of indigenous grapes and important producers, crafting delicioso wines. WE LOVE PORTUGAL.

***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.

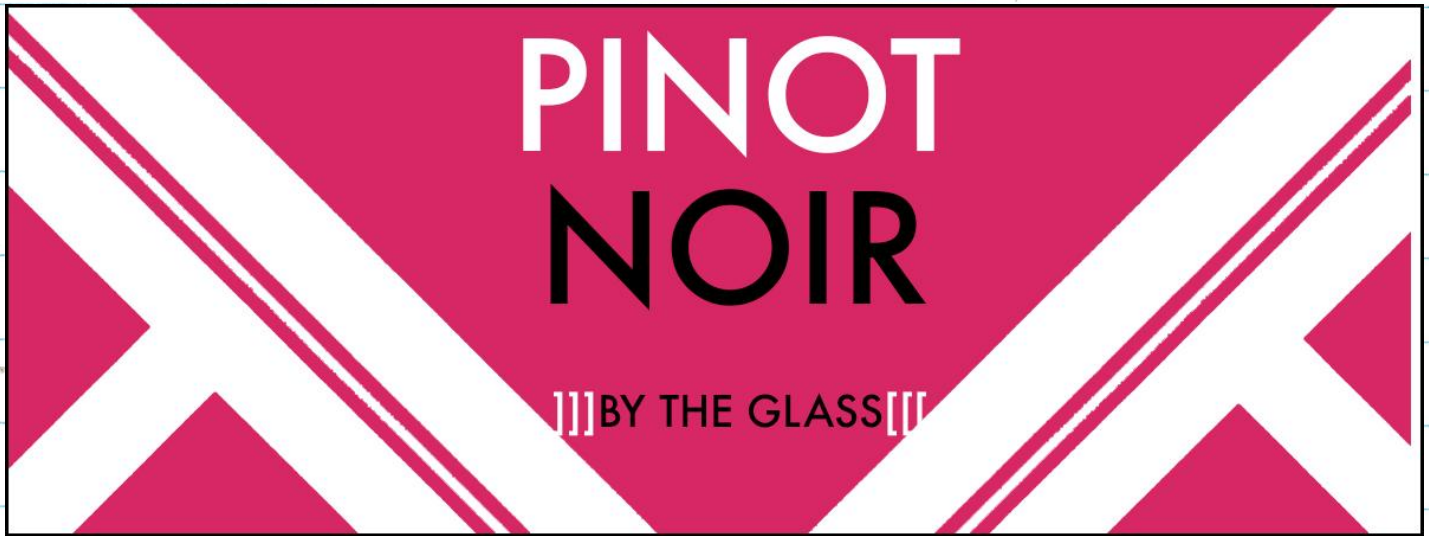
A huuuuuuuuuuuuuuuuuge wine selection that even Gianni Infantino would be proud off.

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
<ul style="list-style-type: none"> -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> 			
Georg Breuer, 2023, Rheingau	23.00*	25.00	12.75
Koehler-Ruprecht, 2023, Pfalz	18.00*	19.50	10.00
Steintal, <i> Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
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

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



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

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

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

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

Brought to the shores of present-day Mexico by the Spanish Conquistadors and the Franciscans in 1540, the grape eventually worked its way up the Baja Peninsula to Alta California where it was planted by Junipero Serra at the 21 Franciscan missions along El Camino Real (there, it became known as the Mission grape).

It also worked its way south, along the west coast of South America, to Peru and eventually to Chile, where it was initially known as Uva Negra and then (and now) País (it is also in Argentina where the gauchos call it Criolla Chica).

In its homeland of Castilla – La Mancha, Spain, it is called Listán Prieto.

It was the most important grape in Chile until the French interlopers (Cabernet Sauvignon, Merlot +++) started arriving in the 1850s, brought home by the Chilean saltpeter industrialists who had fallen in love with all things French (admit it, we all do...I still have wet dreams about Serge Gainsbourg and Catherine Deneuve).

As befits its newer name (país means country), it was relegated to the countryside of the countryside, grown especially by peasant farmers for their own consumption. The wine was made in what the British aristocrats would call a rustic manner: grapes grown without any chemicals, hand-harvested, de-stemmed by hand (using a bamboo sieve called a zaranda), fermented in small beechwood barrels (called pipas), bottled young and fresh, without any additives, and consumed within the year.

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

-100% san francisco

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

-90-year-old, dry-farmed cinsault vines (the vines were brought from France in the 1920s)

-vineyard is stony and sandy, with quartzite granite, located at moderate altitude in Guarilhue

-60% whole cluster fermentation in concrete & aged in concrete

-this is a *1er Cru* wine, not a *Grand Cru* wine...yes, yes, there is no Grand Cru system in Chile YET so calm down you Burghounds!

-this wine has energy and tension and a point of light...ask Paul exactly what that means...or just listen to NIN *The Wretched*

-the *HUB* is **Freddie Hubbard*** - a sharp trumpet player more than a complex trumpet player...

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

-the grapes are grown in the Isla de Maipo, located in the heart of the Maipo Valley

-the vineyard, 5.5 hectares in size, was planted in 1992*, on original roots, using a massal selection of vines

*so, after you read the below, you will understand what I am now going to say...the De Martino family thought they were planting merlot grapes in this vineyard when the project began; by the end of it, they realized that they had planted the carmenere grape.

In addition, there is most likely 10% cabernet franc vines in the vineyard because...well...that is just how it is.

SO, this is a field blend, not just a varietal wine

-the vineyard is an alluvial terrace with the perfect amount of topsoil, **gravel and clay** AND it is located near the Pacific Ocean so it benefits from a moderate temperature range (aka, the growing season is long and slow = balanced wines VS.

a hot growing area, which is more *wham! bam! thank you ma'am* = darker, dense fruit, higher alcohols, jammy flavors)

-Pedro Parra was brought in by the De Martinos in the early 2000s to better understand this parcel and its vagaries & glories

-the grapes were fermented using indigenous yeast, in stainless steel, followed by a 10-day maceration, then aged 24 months in 2500 litre foudre

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

We recognize its goodness (it transforms Bryce Soren into a slugger for the San Diego Padres)

and its badness (it transform the Genral AND Manager into a fan of Arsenal F.C.).

When it comes to figuring out how to navigate the wine program at **terroir...**

a program that is purposefully confusing (blame me, the General AND Manager)...

we suggest you engage in conversation with us.

We listen, we understand, we are kind, we recognize your desire for a compelling glass of grape juice,

we are not trying to destroy the world (hello Sam Altman!) one chardonnay grape at a time.

We might not select the ideal wine the first time (hello Sam Altman & Sora!)

but by the 5th taste (I hope), you will have some yummy grape juice in your glass.

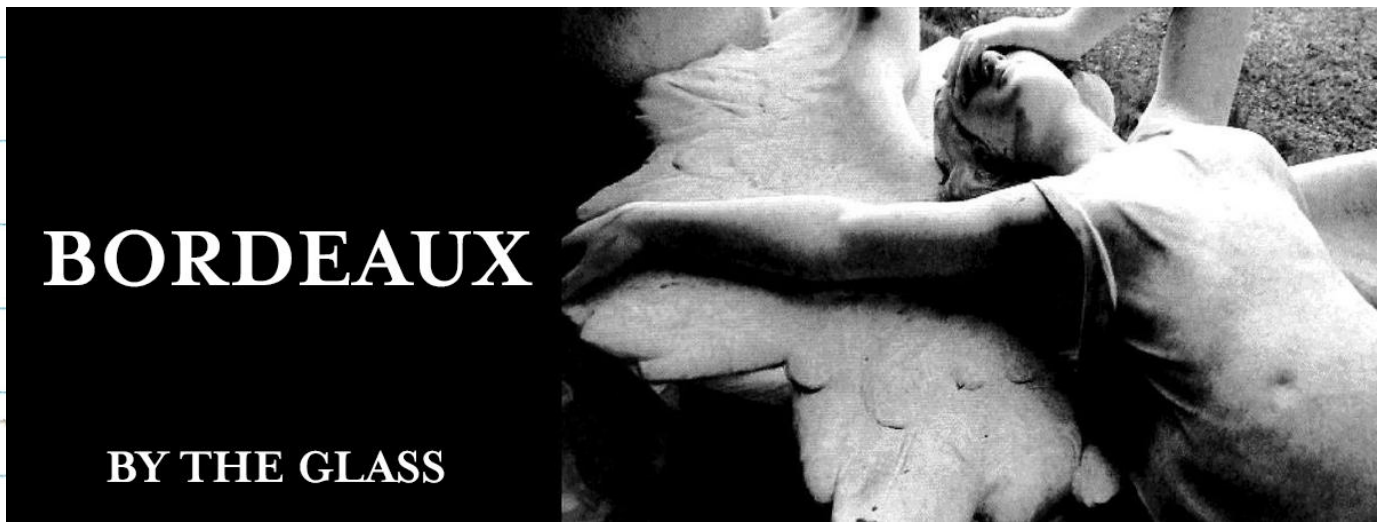
Human interaction is bestest.

AI interaction should be reserved for the Toronto Maple Leafs

trying to figure out how to win the Stanley Cup.

Or Tottenham Hotspur not getting relegated.

Or the N.Y. Mets winning their Division.



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)

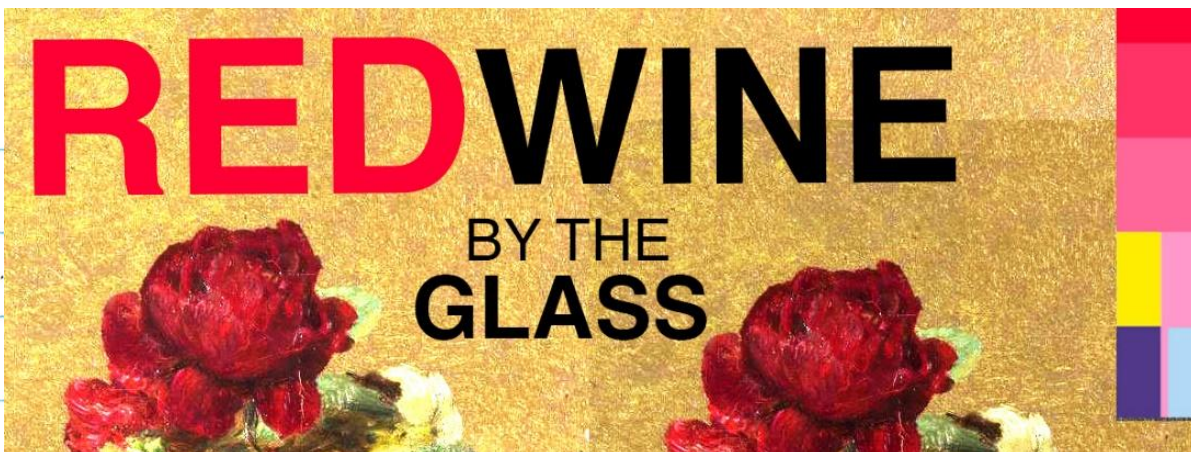
Some reasons for success:

- 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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wine is terroir®

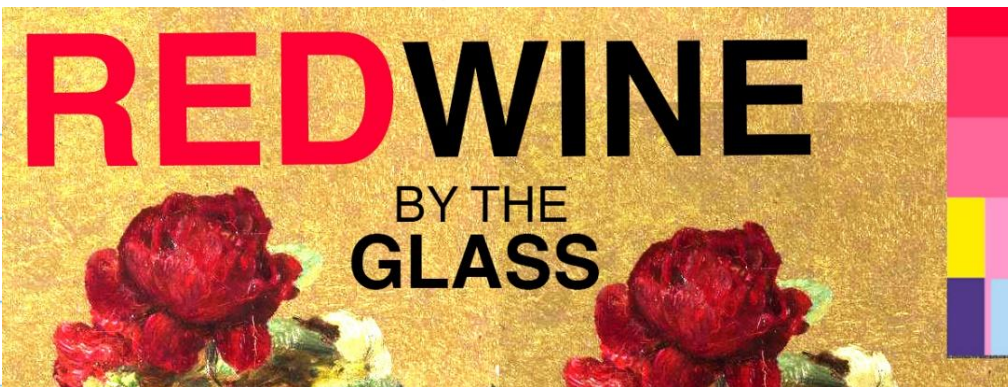
RED & PURPLE & STRANGE GRAPES

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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, Le Quatre Ferrures, de la Haute Olive, 2022, Loire Valley	21.00*	23.00	11.75
-100% cabernet franc			
Chiroubles (100% gamay), S. Charvet, 2021, Beaujolais	18.25*	20.00	10.25
Mondeuse (100% mondeuse), Black Giac, Domaine Giachino, 2024, Savoie	21.00*	23.00	11.75
Trousseau (100% trousseau), Les Corvées, 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), Albéric, Gilles Robin, 2023, N. Rhône Valley	21.00*	23.00	12.75
Saint-Joseph (100% syrah), Grand Anglé, Thomas Farge, 2021, N. Rhône Valley	20.00*	22.00	11.25
L'Exclus d'Alary, Domaine Alary, 2022, Southern Rhône Valley	15.50*	17.25	8.75
-100% counoise...some also call this grape "pinot de la vallée du rhône"...who the hell are those people?!?!			
Piquepoul Noir, Reine Juliette, 2024, Languedoc	13.50*	15.00	7.75
-100% piquepoul noir			
Côtes du Brian, La Cins0, Anne Gros & Jean-Paul Tollot, 2022, Languedoc	19.50*	21.00	10.75
-100% cinsault			
Rouge (80% carignan, 20% grenache), Fernand Vaquer, 1985, Roussillon	23.00*	25.00	12.75
Madiran (100% tannat), Demandes, Domaine Bartolussi, 2022, Southwest	18.00*	19.50	10.00
Barbera d'Asti, Curej, "Braida" 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), Pertichetta, Vigneti Massa, 2013, Piedmont	25.50*	27.50	14.00
Sangiovese (100% sangiovese), Il Picchio, Podere Erica, 2016, Tuscany	23.00*	25.00	12.75
Carmignano* Riserva, Piaggia, 2021, Tuscany	25.00*	30.00	15.25
-70% sangiovese, 20% cabernet sauvignon & cabernet franc, 10% merlot			
*this appellation is the original Super Tuscan...truly, absolutely, positively			
Taurasi, Radici*, Mastroberardino, 2019, Campania	27.00*	30.00	15.25
-100% aglianico			
-the "radici" referenced here are not just the roots of the plant but the origin story of Campanian wine & the Mastroberardino family			
Etna Rosso, Barone di Villagrande, 2023, Sicily	16.00*	18.00	9.25
-80% nerello mascalese, 20% nerello cappuccio, nerello mantellato			

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REDWINE

BY THE
GLASS



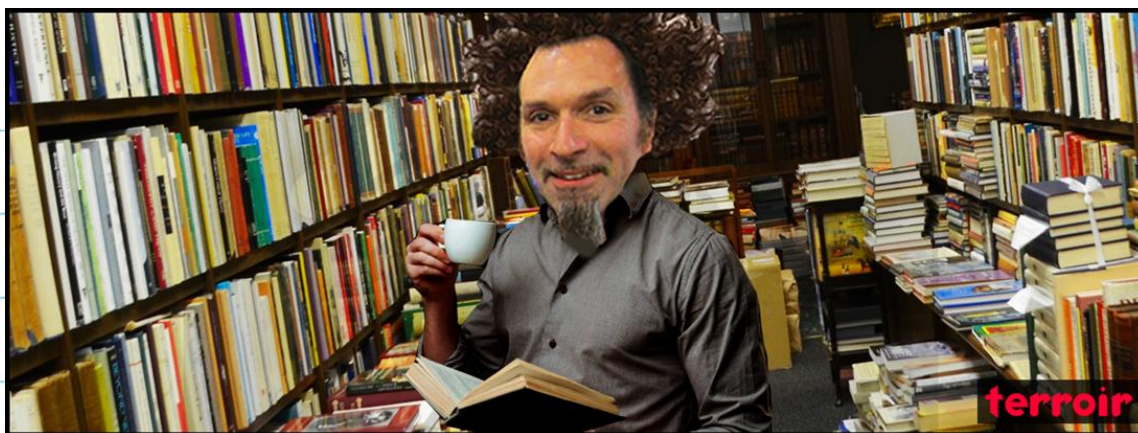
wine is terroir®

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

MORE RED & PURPLE & STRANGE GRAPES

Rioja, <i>Monte Gatun</i> , Arizcuren, 2023, La Rioja -55% tempranillo, 30% garnacha, 15% mazuela	23.00*	25.00	12.75
Lousas Viñas De Aldea, Envinata, 2023, Ribeira Sacra - 95% mencia +++ undesignated grapes, co-planted in the vineyards.	18.50*	20.00	10.50
Cha mi né, Cortes de Cima, 2020, Alentejo -touriga franca, trincadeira, alicante bouschet, syrah	13.75*	15.25	7.75
Megas Oenos, Skouras, 2022, Peloponnese -80% agiorgitiko, 20% cabernet sauvignon	22.25*	24.00	12.25
NOTE TO SELF: we generally are not fans of international grape varieties interloping on kick-arse indigenous varietals. Sometimes, though, magic happens (Italy qualifies for the World Cup / a naked raviolo / a baby named Jesus) and the international grape augments the indigenous grape rather than dominating it. And hell, this is Greece...they are very happy and needing of a helping hand.			
Syrah, <i>Ryan Spencer Vineyard</i> , Farm Cottage, 2023, Santa Cruz Mountains	28.00	30.00	15.75
Counoise, <i>Tablas Creek Vineyard</i> , 2023, Paso Robles -100% counoise, which is most often utilized in the Rhône-styled blends from the winery. BUT, when Mother Nature shines brightly and the counoise gets a lot of hang time, there is enough impactful fruit to balance the racy acidity. AND we then are the beneficiaries of something special.	18.25*	20.00	10.25
Grenache, <i>Highlands Vineyard</i> , A Tribute to Grace, 2023, Santa Barbara -100% grenache, planted at 3500' (the highest grenache vineyard in California) in 2000, on soils of decomposed granite and clay loam (with some quartzite, basalt, gneiss) -it was fermented with 52% whole-cluster, then aged 10 months in neutral oak	27.00*	30.00	15.25
Cabernet Sauvignon, <i>Lineman</i> , Golden Cluster, 2022, Columbia Gorge	24.75*	27.00	13.75
La Vaquita, Santa Julia, 2025, Mendoza --a NATURAL WINE, SERVED CHILLED-- -80% malbec, 20% torrantes -grown organically / co-fermented using indigenous yeast / aged in concrete vats / bottled by the Vestal Virgins -La Vaquita references Olivia, a baby cow residing on the Zuccardi family farm...she is a huge Lionel Messi fan	14.50*	15.75	8.00
Bastardo, Riccitelli, 2024, Patagonia -100% bastardo, which, as you know, is trousseau -the vineyard was planted in 1960, on silty loam soils, on the banks of the Rio Negro...the vines are ungrafted -25% whole-cluster ferment, followed by fermentation in wooden vats, then ageing in old French oak barrels, blessed by Eva Perón's ghost	23.00*	25.00	12.75
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 (100% mourvèdre), <i>Baby Bush</i> , Hewitson, 2021, Barossa Valley	14.00*	15.75	8.00
Merlot, Chapter & Verse...aka, Canaan Winery, 2016, Huailai -Chapter & Verse...诗百篇...references the Chinese poem <i>Eight Immortals of the Wine Cup</i> by Du Fu – the Chapter embodies the many aspects that go into crafting a wine and the Verse represents wine as art (NOTE TO SELF: the General AND Manager is not so thoughtful to even ponder this concept) -the project was originally conceived by the Chinese & French governments in 1997 (its proper name was: "China French Grape Farm Project"...holy crap, the marketing folks at the CCP were working overtime that day!) -the vineyard is located near Beijing, between the Yan and Taihang mountain ranges (the weather in this growing area is defined as "monsoon continental"...WTF) / the soil is gravel & loam -the winemaker is Zhao De Sheng, one of the first Chinese winemakers to be trained in France -WARNING: we did not test this wine for the presence of nanotechnology (P.S. we inserted microchips in the Smash Burger...enjoy!)	19.75*	21.50	11.00

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



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