



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		

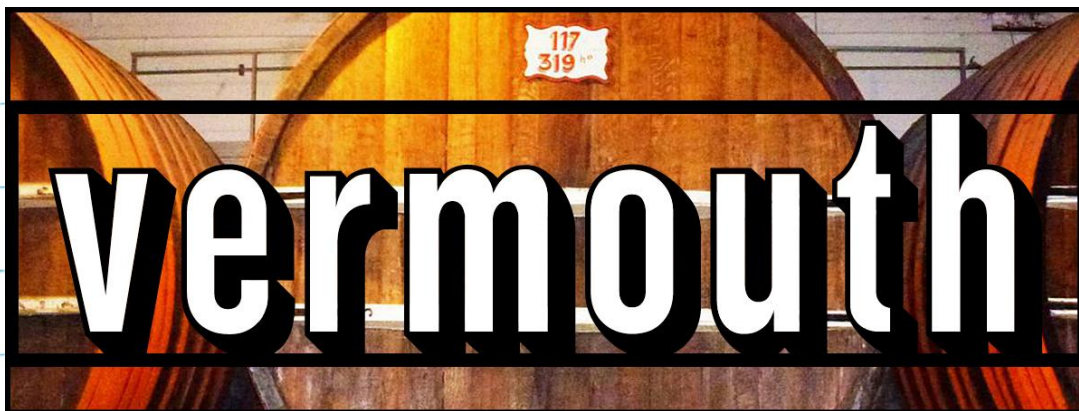
WHAT IS VERMOUTH?

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 mostest 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.



MADEIRA

**HAPPY
HOUR***
3oz. pour

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

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	13.00*	16.00
Malmsey , 15 Years Old, Henriques & Henriques	19.00*	22.00

MADEIRA Tasting Flights

Tasting Flight of 5 Year Olds by Blandy's (1 oz. each)	10.00*	14.00
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)	28.00*	32.00
Tasting Flight of Fancy: 5 Year / 10 Year / 15 Year / 20 Year (1 oz. each)	36.00*	35.00
Tasting Flight of Barbeito / Rare Wine Company Historic bottlings (Five Wines) (1 oz. each)	34.00*	36.00
The Thomas Jefferson Tasting Flight of Three Different Post 1970 Vintage Bottlings (1 oz. each)	60.00*	75.00

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!



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

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

	3oz. pour	3oz. pour
Fino Viejo , <i>Saca de Noviembre 2022</i> , Bodegas Tradicion, NV, Jerez	10.00	13.00
Manzanilla , <i>Velo Flor</i> , Bodegas Alonso, NV, Sanlúcar de Barrameda	9.00*	11.00
Amontillado , <i>Almacenista Manuel Cuevas Jurado</i> , Lustau, NV, Sanlúcar de Barrameda	11.00*	14.00
Palo Cortado V.O.S. , <i>Dos Cortado 20 Years</i> , Williams & Humbert, NV, Jerez de la Frontera	16.00*	21.00
Oloroso , <i>15 Years</i> , El Maestro Sierra, NV, Jerez de la Frontera	9.00*	12.00

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!



**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.

Domaine Weinbach, Wolfreben "Ø Intransit" aka, "zero additions to the wine", 2020, Alsace 16.75* 18.25 9.50
(Total Acidity 5.4 gr. / Residual Sugar .5 gr.)

Best's, 2021, Great Western 14.25* 16.00 8.25
(Total Acidity 7.7 gr. / Residual Sugar 3.4 gr.)

Mac Forbes, Strathbogie Ranges RS5, 2021, Victoria 14.75* 16.50 8.50
(Total Acidity 7.1 gr. / Residual Sugar 5 gr.)

Rouvalis, 2021, Aigialeia --HOLY CRAP, THIS IS A GREEK RIESLING ALERT-- 20.00* 22.00 11.25
(Total Acidity 8.5 gr. / Residual Sugar 6 gr.)

-so, this is a first...and I am sort of shocked that we went to Greece for a Riesling...but we did (because my last name means the Greek).

We have ventured to the northern part of the Peloponnese, the homeland of the ancient Achaeans. The vineyards are located at 3300', the aspect is north, the soil is as poor as my knowledge of Taylor Swift's discography

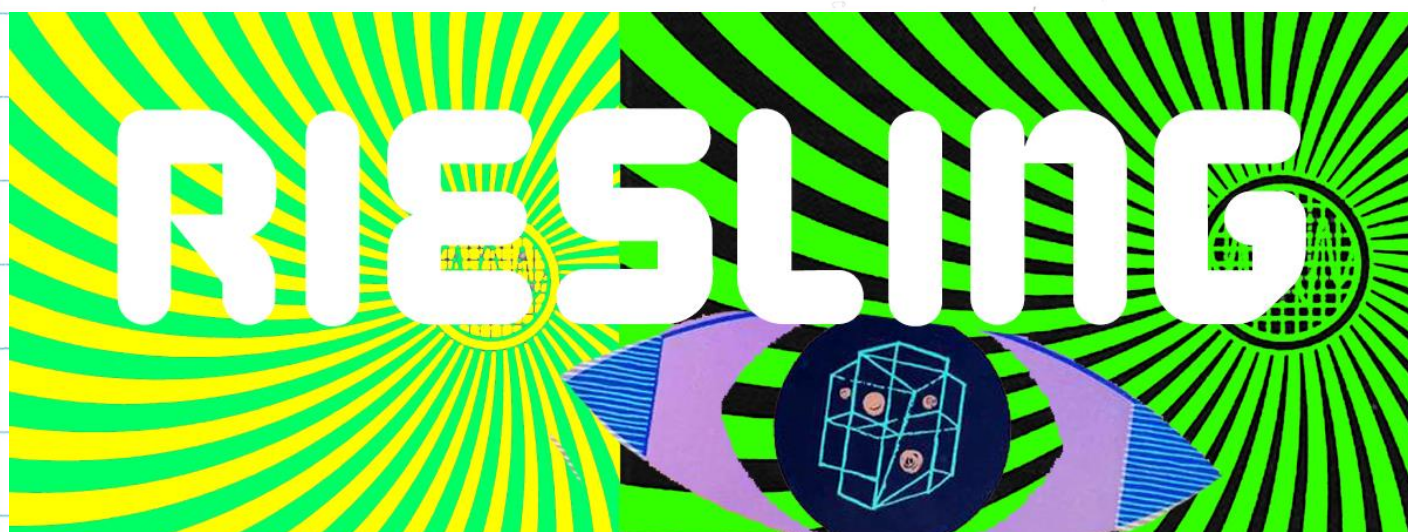
Spätlese Trocken, Bopparder Hamm, Weingart, 2021, Mittelrhein 24.00* 26.00 13.25
(Total Acidity 8.2 gr. / Residual Sugar 7.8 gr.)

Brandl, Zöbinger Heiligenstein, 2019, Kamptal 19.50* 21.00 10.75
(Total Acidity 6.8 gr. / Residual Sugar 5.8 gr.)

Hermann J. Wiemer, HJW Vineyard, 2020, Seneca Lake 20.00* 22.00 11.00
(Total Acidity 7.8 gr. / Residual Sugar 7 gr.)

Maurice Schoech, Grand Cru Kaefferkopf, 2020, Alsace 22.50* 25.00 12.75
(Total Acidity 5.7 gr. / Residual Sugar 5.3 gr.)

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**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, <i>Brauneberger Juffur</i> , Schloss Lieser, 2021, Mosel	19.00*	21.00	11.75
(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, <i>Kreuznacher Kahlenberg</i> , Paul Anheuser, 1996, Nahe	16.25*	18.00	9.25
(Total Acidity 8.9 gr. / Residual Sugar 42 gr. / 8.5°)			

Auslese**, <i>Zeltinger Sonnenuhr</i> , Selbach-Oster, 2005 Mosel-Saar-Ruwer	15.00*	3oz.	--	20.00
(Total Acidity 8.7 gr. / Residual Sugar 110 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)

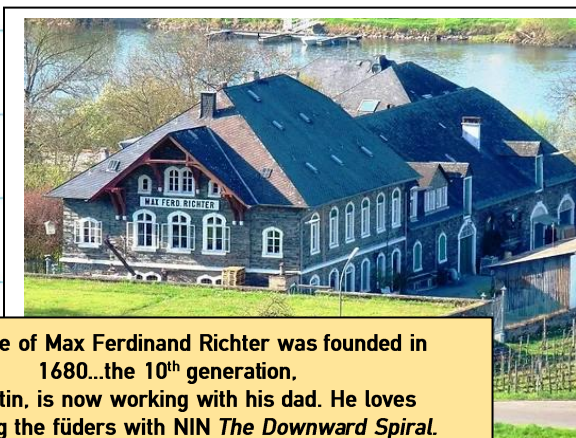
create **BALANCE** and *that* is truly what the Riesling conversation is all about.

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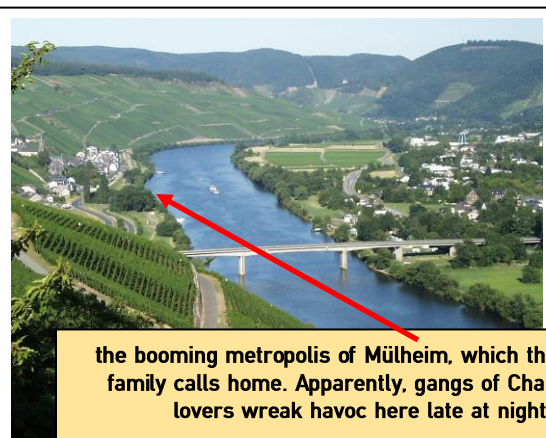


	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RIESLING... that has crunch and grip and electricity			
Kabinett, <i>Wehlener Sonnenuhr</i> , Max Ferdinand Richter, 2022, Mosel (Total Acidity 7.8 gr. / Residual Sugar 51 gr. / 7.5°) -grapes were picked at the end of September / beginning of October, at 78° Oechsle (potential alcohol of 10.46°) / -the vines average 30-90 years of age -fermented spontaneously in traditional fuder / bottled on February 23 rd , 2023	17.75*	19.50	10.00
Kabinett, <i>Veldenzer Elisenberg</i> , Max Ferdinand Richter, 2022, Mosel (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 30 th , 2023	16.75*	18.50	9.50
Kabinett, <i>Brauneberger Juffur</i> , Max Ferdinand Richter, 2022, Mosel (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 <i>Virgin Lady</i> , in honour of a nearby convent -fermented spontaneously in traditional fuder / bottled on February 7 th , 2023	16.75*	18.50	9.50
Kabinett, <i>Erdener Treppchen</i> , Max Ferdinand Richter, 2022, Mosel (Total Acidity 8.2 gr. / Residual Sugar 63.9 gr. / 8°) -grapes were picked at the third week of September, at 85° Oechsle (potential alcohol of 11.36°) / -the vines average 30-90 years of age / the vines are in the <i>Busslay</i> climat -fermented spontaneously in traditional fuder / bottled on March 7 th , 2023	16.75*	18.50	9.50

***Flight of Four Tastes of these Four Compelling Wines 35.00**



The estate of Max Ferdinand Richter was founded in 1680...the 10th generation, Constantin, is now working with his dad. He loves serenading the fuders 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, *G.G. Wawerner Volz, Van Volxem, 2020, Saar* 20.00* 25.00 12.75

(Total Acidity 7.1 gr. / Residual Sugar 8.2 gr.)

-apparently this parcel was part of the *Wiltingen Braunfels* vineyard pre-1971 wine laws / a moderately steep vineyard, facing southwest – west, composed of grey slate and greywacke

-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.

So, the correct labelling of this wine should: the village is *Wiltingen*, the vineyard is *Braunfels*, the climat within *Braunfels* is *Volz*.

If you would like us to personally correct each label, we are happy to oblige...but we need a shot of schnaps first.

-generally produces crunchy wine...but crunchy in Riesling terms is more Jesus and Mary Chain than Rice Krispies

Trocken, *G.G. Ockfener Bockstein, Van Volxem, 2020, Saar* 20.00* 25.00 12.75

(Total Acidity 6.5 gr. / Residual Sugar 7.8 gr.)

-an essentially south-facing parcel, composed of grey slate, quartz-laden sandstone

-generally produces bigger wines...but big in Riesling terms generally means more Katarina Witt than Arnold Schwarzenegger

Trocken, *G.G. Wiltinger Gottesfuß, Van Volxem, 2020, Saar* 20.00* 25.00 12.75

(Total Acidity 6.5 gr. / Residual Sugar 8.4 gr.)

-an insanely steep vineyard, with 120-year-old ungrafted vines, facing southwest & west, composed of greywacke and tidbits of red slate

-generally produces warmer wines...but warm in Riesling terms generally means more flamenco than tango

Trocken, *G.G. Kanzemer Altenberg, Van Volxem, 2020, Saar* 20.00* 25.00 12.75

(Total Acidity 7.1 gr. / Residual Sugar 8.2 gr.)

-a vineyard facing east – southeast, with the mighty Saar River reflecting even more sunlight upon it, composed of greenish-grey slate

-generally produces expansive wines...but expansive in Riesling terms generally means more NIN than Gary Numan

***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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with the inimitable, Thomas Shpetner,
the *Master Blaster* of our very own *Galileo*

THE CLASS: **Wine Weird Science**

THE MODUS OPERANDI: a tasting of 10 wines + reasoned debate + nibbles

THE DATE: Sunday, February 4th, 2024

THE TIMEFRAME: 2:00pm – 4:30pm

THE COST OF ADMISSION: \$100.00

THE AESTHETIC: Stoic

THE VIBE: Lou Reed's *Metal Machine Music*

Tickets available [HERE](#)

and now, in the words of our very own **terroir-ist**, Thomas Shpetner...

"We can't offer you a meetup with Galileo Galilei

(mom's Ouija board is wonky at times ...),

AND sadly Richard Feynman,

Nobelist, safecracker, & bongo-drum sideman, also slipped the mortal coil.

BUT... we can offer "Weird Science."

Per Maestro Feynman, it's the *moral duty* of the scientific world to "increase the contact of scientists with the rest of society," to combat a "permanent attrition of cleverness of the mind that comes from not having the information, or not having information always in a form which is interesting ..."

So why not **terroir**?

The Programme of Wines:

I. BUBBLES, shine on you crazy diamonds

II. STILL, mostly water, running deep

III. FORTIFIED, and loving it

The Weird Science course will focus on the "why" of yummy, using the "known" ... a stew of physics, chemistry, biology, viticulture, ampelography, materials science, and yeah ... stuff from my closet.

Thomas has lived a lifetime in preparation for this professorship.
We look forward to welcoming you to **terroir's** Academical Village.

#thePhilosopherKingisinthehouse



**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 barrenes (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 feet-crushed...we apologize if you find a toe-nail clipping in your glass / maceration is roughly 2-10 days, with a simultaneous fermentation utilizing indigenous yeast / a long, slow, purposeful and gentle pressing / aged in neutral tanks / the secondary fermentation is in the bottle you are drinking out of...well, I drank out of it before I poured your glass...and is initiated with the addition of something sweet that feeds off the remaining yeast from the 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

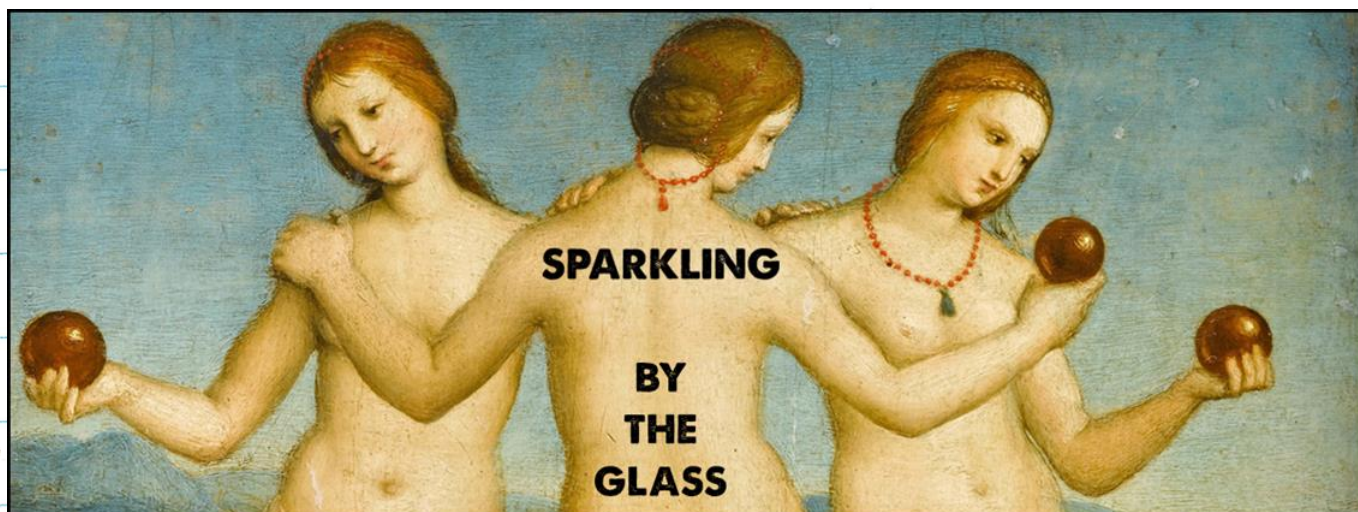
-Arkadia references the original name for this parcel of land, from the Algonquian Nation, the Mi'kmaq, who called it *akadie* (piece of land), which became *l'Acadie*, when the French explorers arrived in search of a better baguette, which became *Acadia*, when the Bush family arrived for summer vacations

*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!**



SPARKLING

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

Testalonga Pet Nat* (100% colombard), <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, Col Fondo , 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").			
Moussé Extra Brut, Eugène , NV, Vallée de la Marne	32.00*	37.00	18.75
-80% meunier, 20% pinot noir, from the villages of Cuisles, Jonquery, and Châtillon-sur-Marne -fermentation is in stainless steel, followed by ML; the wine is aged sur lattes for 18 months -the base of the wine is a perpetual blend (it began in 2003 and every year 50% is replenished with the new vintage) -the Eugène in question is the founder of the house over 100 years ago...it is not in honour of the great Eugene Levy -disgorged June 5 th , 2023, with 2.5 grams dosage			
Jean Vesselle Brut Rosé de Saignée , NV, Montagne de Reims	30.00*	35.00	17.75
-100% pinot noir, from vineyards luxuriating on the chalky soils of Bouzy -48 hours of maceration on the skins + tank fermentation + no ML + 36 months sur lattes = a serious red wine with bubbles -disgorged June 7 th , 2022 with 9 grams dosage			

*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!**



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
GREEN & YELLOW GRAPES			
Gewurztraminer, <i>Grand Cru Pfersigberg</i> , Cave de Ribeauville, 2016, Alsace	16.75*	18.50	9.50
Chablis (100% chardonnay), Laurent Tribut, 2021, Yonne	28.00*	31.50	16.00
-simple wine-growing / wine-making: yes, there is a small application of fertilizer and phytosanitary treatments / harvest is done entirely by hand, at roughly 3.7 tons per acre / only estate fruit is utilized / fermentation in enamel-lined tanks, temperature-controlled / partially aged in old oak barrels / blessed by the local bishop / filtered through 80' of gravel / seal of approval from Paris Hilton -Laurent Tribut married Marie-Clotilde Dauvissat, daughter of René Dauvissat...yes, that Dauvissat family in Chablis!!! They inherited vineyards from the Dauvissat family...yes, that Dauvissat family in Chablis!!! Today, their daughter, Solange, is involved in the winemaking			
Fixin (100% chardonnay), <i>Clos Moreau</i> , Louis Jadot, 2013, Côtes de Nuits	18.50*	20.00	10.25
Apremont (100% jacquère), Jean Masson, 2022, Savoie	14.75*	16.50	8.50
L'Étoile Ouillée, (100% savagnin), <i>Chainal</i> , Philippe Vandelle, 2020, Jura	17.00*	18.75	9.50
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			
Granito (100% rufete blanca), Cambrico, 2019, Sierra de Francia --CRAZY FOCUS ALERT--	20.00*	23.00	11.75
-the rufete grape is a red grape, except when it isn't...and it is because of Fernando Maillo of Cambrico that we still have 11 hectares of the blanca rufete, planted on the granite soils in Salamanca			
Vinho Verde (50% loueiro, 50% arinto), <i>Azahar</i> , Gota, 2020, Minho	12.50*	14.00	7.25
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			
Hárslevelű (100% hárslevelű), Somlói Vándor, 2020, Somló	15.50*	17.25	8.75
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
Chenin Blanc, Patatsfontein, 2019, Montagu	21.00*	24.00	12.25
Bukettraube (100% bukettraube), Cederberg, 2022, Cederberg	13.00*	14.50	7.50
-bukettraube is a 19 th century German crossing of silvaner & trollinger, created by Sebastian Englert...why Sebastian created this varietal, we have no clue...apparently, he was fueled by a few shots of Underberg / apparently, there are only 44 hectares in existence			
Total Acidity 7.87 gr. / Residual Sugar 24 gr.			

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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 la Tierra de Cádiz, <i>Socaire</i> , Primitivo Collantes, 2018	16.25*	18.00	9.25
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

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
FRIULI – COLLI ORIENTALI... vino bianco molto importante			
<i>Brazan</i> , i Clivi di Ferdinando Zanusso, 2019, Friuli	18.00*	20.00	10.25
<ul style="list-style-type: none"> -90% friulano, 10% malvasia istriana / grown on marl & sandstone / vines average 80 years of age -the <i>Brazan</i> vineyard is located in Brazzano di Cormons, in Gorizia, right on the Slovenian border -here, the grapes experience a humid environment, with a big swing between daytime & nighttime temperatures -fermented in stainless steel, followed by 18 months of ageing in stainless steel on the fine lees 			
<i>Galea</i> , i Clivi di Ferdinando Zanusso, 2019, Friuli	18.00*	20.00	10.25
<ul style="list-style-type: none"> -90% friulano, 10% verduzzo / grown on marl & sandstone / vines average 70 years of age -the <i>Galea</i> vineyard is located in Corno di Rosazzo, near Udine, right on the Slovenian border -here, the grapes experience a water-stressed upbringing and abundant sunshine -fermented in stainless steel, followed by 24 months of ageing in stainless steel on the fine lees 			
*Flight of 3oz. Tastes of these two Friulian wonder wines			17.00



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HAPPY	Glass	Taste
HOUR*	6oz.	3oz.

SAUVIGNON BLANC PERFECTION... maybe... truly

Sauvignon Blanc, <i>au Naturel</i> , Brander, 2021, Los Olivos District	23.00*	25.00	12.75
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- 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!**



	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
-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
-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			
Tsangala, Casreli, 2021, Kakheti --ORIGIN STORY QVEVRI ALERT--	15.00*	16.50	8.50
-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
-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 Kartvlis 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
-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			

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terroir t-shirts* for sale

(is there really a better thing to wear when you are being sworn in as the Minister *Without* Portfolio, by the 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

Spain – the *Castilla finally meets León* edition NA

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...

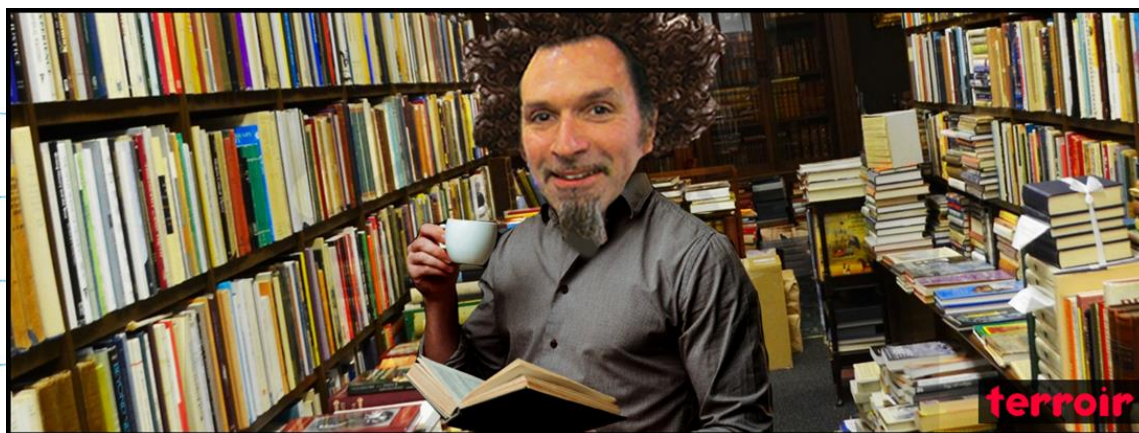
we have enough trouble keeping proper inventory of the wine and spirits much less clothing items

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.



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 - \$26.00

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOIR: Philip the Bold loved this grape above all others			
Marsannay, <i>La Charme aux Prêtres</i> , Domaine Coillot, 2021, Côtes de Nuits	21.00*	23.00	11.75
Hautes-Côtes de Beaune, Cornu-Camus, 2022, Côte de Beaune	16.50*	18.00	9.25
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 <i>duration</i> (as Pascaline would say...I am not smart enough to say that).			
Thörle, 2020, Rheinhessen	18.25*	20.00	10.25
Cave Calòz, <i>La Mourzière</i> , 2018, Valais	22.00*	25.00	12.75
Moya Meaker, 2021, Elgin	23.00*	26.00	13.25
Maison Noir, <i>Oregogne</i> , 2021, Willamette Valley	25.00*	28.00	14.25
Darling, <i>sans soufre</i> , 2021, Sonoma Coast	27.00*	30.00	15.25
Coteaux de Trumao, 2020, Austral	17.50*	19.00	9.75
*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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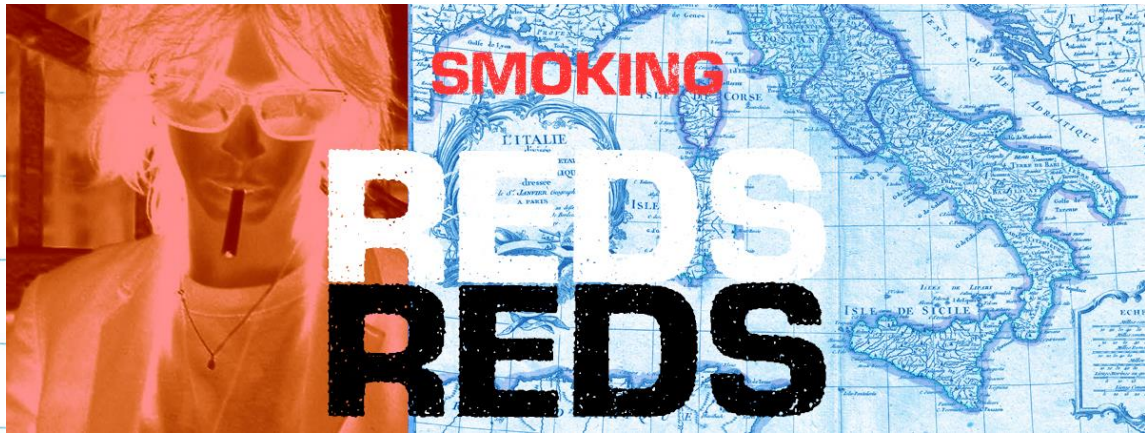
-firstly...and foremostly AND officially, we are in Slovenia, in the region called Brda. BUT, since we are officially abutting the border of the Friuli region in Italy, you unofficially might have a vineyard that spans the border OR have the vineyards in one country and the winery in another. And there 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****

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LACRIMA DI MORRO D'ALBA... ahhhhhhhhhhh, tears of joy

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
D.O.C., Lucchetti, 2022, Marche	11.50*	13.00	6.75
-100% lacrima di morro d'Alba, grown on clay-ey soil, at 600', with a southeast exposure / vines average 18 years of age			
-harvested at the end of September			
-fermentation is in stainless steel, with a 14-day maceration, followed by 3 months ageing in stainless steel			
D.O.C. Superiore, Guardengo, Lucchetti, 2021, Marche	14.25*	16.00	8.25
-100% lacrima di morro d'Alba, grown on clay-ey soil, at 525', with a south exposure / vines average 40 years of age			
-harvested at the end of October			
-fermentation is in stainless steel, with a 30-day maceration, followed by 6 months ageing in cement tanks			

*Flight of Two Tastes of the above Italian Wonder Grape 12.00

Lacrima is an Italian rosso varietal (the national code registry is 111), whose name translates as "tear," solely because the berries are shaped like tears...OR...it might reference the fact that the skin of the grape is super thin and breaks easily...and the grape *cries*. The varietal was almost extinct (in 1985, there were only 7 hectares in existence) but presently there is roughly 258 hectares under vine (roughly ¾ of Central Park). And yes, please note that the Morro d'Alba noted here has nothing to do with the Alba in Piedmont. We are very much in central Italy, in the Marche Region, where the vino bianco Verdicchio shines brightest. Specifically, we are in the province of Ancona and the name breaks down to: Alba = high hill AND Morro = rock, cliff.

KICK-ARSE NOTE: admittedly...and I really hesitate to do this...the price of admission for these wines is solely the aromatics...it is a perfect combo of fruit / floral / spice that Goldilocks would have enjoyed in her porridge, in the small bowl.



the Lacrima di Morro d'Alba grape, on the verge of really tearing up

the wine tears...less sad than the tears of a clown

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AUSTRIAN REDS

HAPPY	Glass	Taste
HOUR*	6oz.	3oz.

ZWEIGELT

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

Birgit Wiederstein, *Zirkus*, 2022, Carnuntum

14.00* 15.75 8.00

SANKT LAURENT

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

Johannes Gebeshuber, 2020, Thermenregion

15.00*	16.75	8.50
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BLAUFRÄNKISCH

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

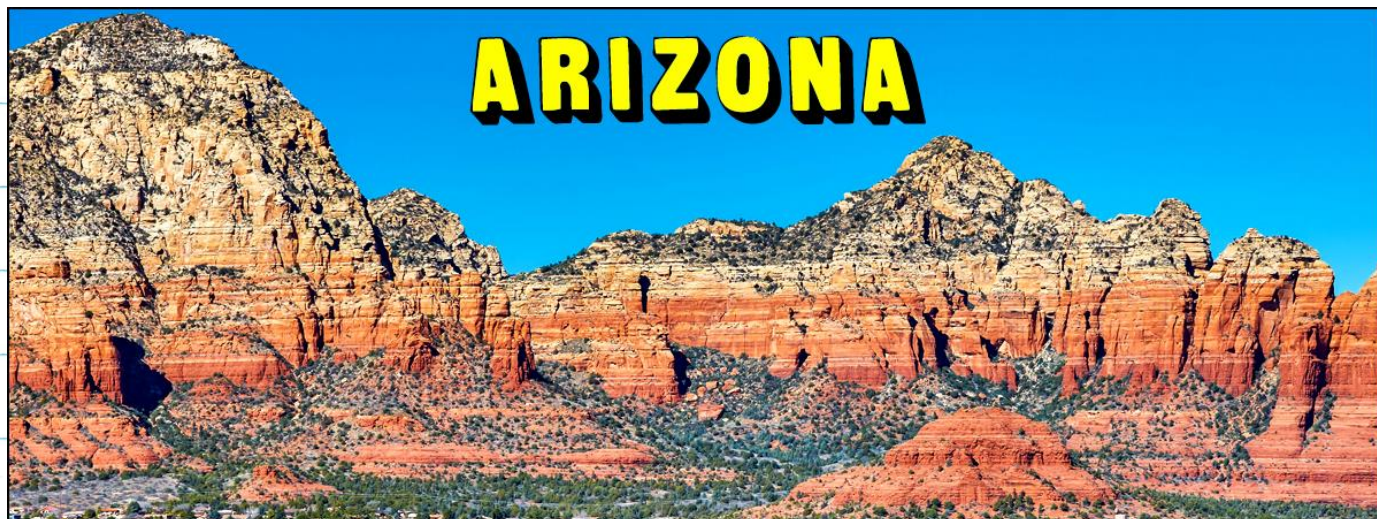
Ernst Triebaumer, *Ried Gemärk*, 2019, Burgenland

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!**



ARIZONA

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



terroir

presents

BORDEAUX

yes...the Bordeaux that is the largest fine wine growing region on the planet

Monday, January 29th, 2024

8:00pm - 10:30pm

-a walk-around tasting of 35 wines,

exploring many of the appellations / communes / grape varieties / styles

that make BORDEAUX the *ne plus ultra* of the wine world

-foodstuffs...ohhhhh, yes, Chef Cheikh is going deep into the Auguste Escoffier canon
and promises to emerge with a bevy of yummy francophone dishes

to inspire a francophone gustatory celebration

-a conversation about history / archetypes / commerce / Eleanor of Aquitaine +++

\$135.00

Tickets available at www.wineisterroir.com

NOTES:

-BORDEAUX has been blessed by Mother Nature and Mother Earth
with all the attributes for growing yummy wines...

a mild climate due to proximity to the Atlantic Ocean
and a terra firma recipe that is the envy of all farmers

-BORDEAUX has been blessed by history (the aforementioned Eleanor and Napoleon III)
and its proximity to Mother England

-BORDEAUX has been blessed with winegrowers who craft majestic grape juice from majestic grapes

-BORDEAUX has been blessed with a commercial spirit

that means all corners of the galaxy are aware of its awesomeness

We very much look forward to celebrating BORDEAUX with you.

#BORDEAUX...itain'tRIESLING...andthatiscool



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Baron de Brane, 2012, Margaux -60% cabernet sauvignon, 33% merlot, 7% cabernet franc FROM Château Brane-Cantenac, 2 nd Growth	23.00*	26.00	13.25
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
L'Etoile, 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 48.00**

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!**



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 owned 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

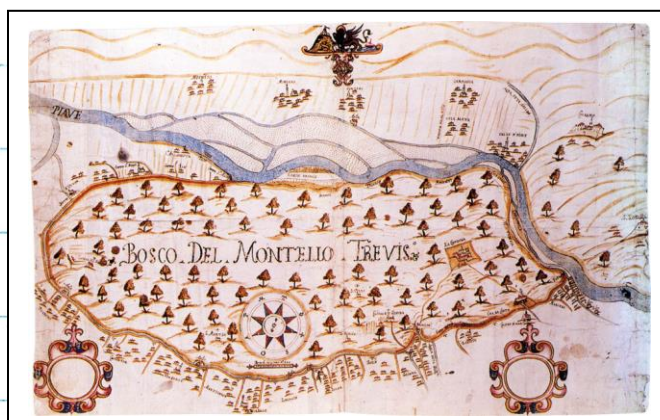
Venegazzù Superiore, Capo di Stato, Venegazzù, 2016, Veneto 30.00* 36.00 18.25

- 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**

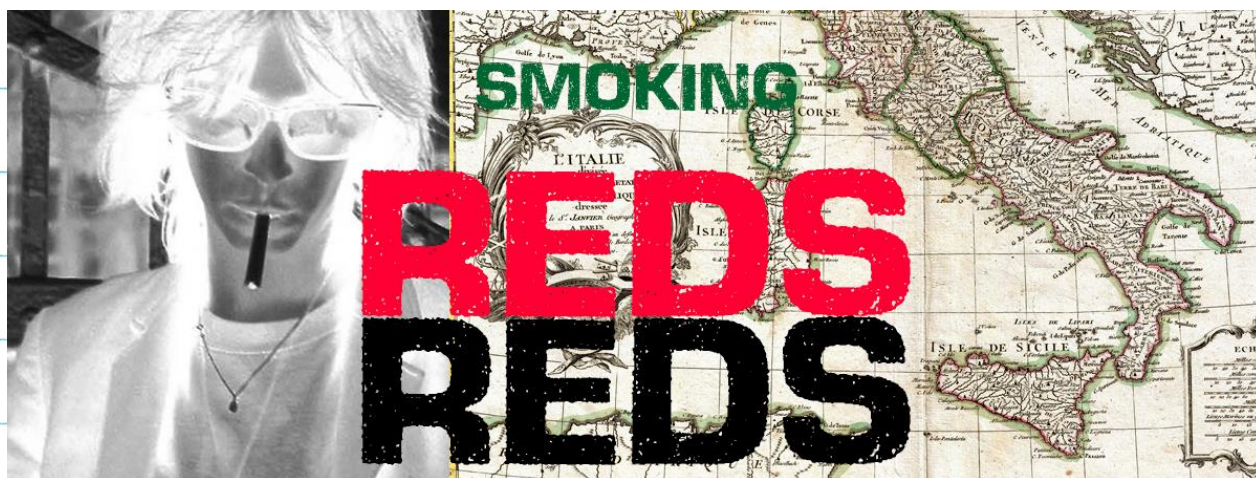
25.00

My summer rental
is that way.



Venice is that way

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
so, you want a vineyard on an actual active volcano...			
Etna Rosso, <i>Munjebel Rosso</i> , Frank Cornelissen, 2021, Sicily	23.00*	25.00	12.75

- *mun* = mountain in Sicilian dialect / *jebel* = mountain in Arabic
- 100% nerello mascalese, from vines averaging 50 years of age, all facing north, northeast
- the sources of these nerello mascalese grapes include the vineyards: Zottorinto-Chiusa Spagnola, Feudo di Mezzo-sottana, Porcaria (all crus where individual cru wines are also made) AND Rampante-sottana, Piano Daini, Crasà (all crus, always important contributors to this vino). The goal of this wine is to represent in every way possible what a classic, northern valley Mount Etna Rosso would be.
- after a 50-day (holy crap!) maceration / fermentation, the wine is aged in neutral fiber glass tanks for one year
- total sulphur in each wine varies from 15 ppm – 50 ppm, depending on the grapes and the stability of the wine

*Frank Cornelissen is from Belgium, the son of a wine broker. His wine career began as a wine collector and as an auction hunter. He purposefully chose Mt. Etna as the venue for his winemaking aspirations, having fallen in love with its vitally unique terroir (after sitting at a bar in Sicily, experiencing these wines for the first time, with his wine head exploding with too much wine gravitas to compute). His first vintage was in 2001. The wine making and wine expressions have evolved dramatically over the past 20 years, due to an ever-evolving understanding of the mountain. Suffice it to say, his wines now are his most complete and polished (without being sanitized). These are important wines. These wines are Mount Etna at volumen 11.



Frank Cornelissen...a Belgian...
and maybe the most famous of all living Belgians...
the other famous ones are Tin-Tin & The Smurfs.

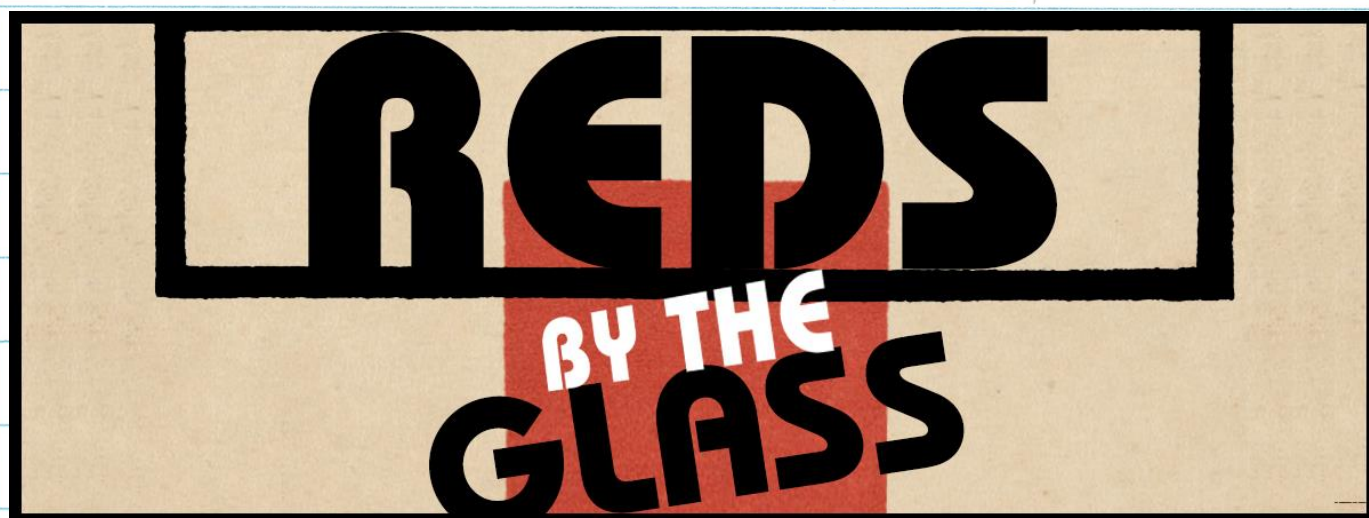
The power of Mount Etna is not new to humankind; we have been marveling at its awesomeness since Heracles captured the girdle of Hippolyta! And wine production on these lava-covered slopes has been a constant since Gaius Julius Caesar enjoyed his first insalata caprese in 62BCE.

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
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			
Bandol (98% mourvèdre, 2% grenache), <i>Longue Garde</i> , Le Galantin, 2005, Provence	25.00	33.00	16.75
<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 +++			
Cabardès, <i>Vent d'Est</i> , Domaine de Cabrol, 2019, Languedoc	18.75*	21.00	10.75
-60% syrah, 40% cabernet franc			
Patrimonio (100% niellucciu), Domaine Leccia, 2020, Corsica	20.00*	22.50	11.50
Donnas, Caves de Donnas, 2019, Valle d'Aoste	16.50*	18.00	9.25
-90% picotendro (aka, nebbiolo), 5% freisa & neyret			
Grignolino del Monferrato Casalese (100% grignolino), Nuova Cappelletta, 2020	14.25*	16.00	8.25
<i>Astili</i> (50% cannonau, 50% bovale sardo, monica, pascale), Cardedu, NV, Sardinia	15.25*	16.75	8.50
Rioja, <i>Monté Gatún</i> , Arizcuren, 2021, La Rioja	19.50*	21.00	10.75
-70% tempranillo, 20% mazuelo, 10% garnacha			
<i>Ánfora</i> (100% tintilla de rota), Forlong, 2018, Andalusia	16.25*	18.00	9.25
Listán Negro (100% listán negro), Los Bermejos, 2022, Lanzarote --SERVED CHILLED--	15.00*	16.75	8.50
<i>Benje Tinto</i> , Envínate, 2022, Tenerife --PAIR WITH BENJE BLANCO--	19.25*	21.00	10.75
-90% listán prieto, 9% listán blanco, 1% tintilla			
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....			
Trollinger, <i>Alte Reben</i> , Schnaitmann, 2022, Württemberg --SERVED CHILLED--	18.25*	20.00	10.25
-100% trollinger			

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
MORE RED & PURPLE & STRANGE GRAPES			
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
Bekari (100% bekari), Glinavos, 2021, Epirus	15.50*	17.00	8.75
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 <i>elevated, steep slopes</i> ...aka, <i>Aepys</i>			
Plavac Mali (100% plavac mali), Andrović, 2020, Peljesac Peninsula	13.25*	15.00	7.75
Saperavi (100% saperavi), Casreli, 2020, Kakheti	15.50*	17.00	8.75
Meskhuri, Natenadze, 2020, Meskheti	22.25*	24.00	12.25
-50% kharistvala tsiteli, 40% meskhuri sapere, 10% tschenis dzudzu tetri			
Pinotage (100% pinotage), Wolf & Woman, 2022, Swartland	19.50*	21.25	10.75
Cinsault (100% cinsault), <i>Geronimo</i> , Lukas van Loggerenberg, 2020, Stellenbosch	17.25*	19.00	9.75
Revolution Red, Scythian Wine Co., 2022, Cucamonga Valley	19.50*	21.00	10.75
-70% zinfandel, 30% palomino			
Grenache, <i>Cuvée Speciale</i> , Railsback Frères, 2020, Santa Barbara	19.75*	22.50	11.50
-the grapes were raised in Los Alamos, with 50% coming from Nolan Ranch (the "Alban" clone) and 50% coming from the Shokrian vineyard (clone "362"); both vineyards have loamy soil and are vitally influenced by the cool ocean breezes /			
the grapes were fermented with 50% whole clusters, which provide a Kool-Aid tang and a smack of crunchy acidity			
Syrah, <i>Sumu Kaw</i> , La Clarine Farm, 2019, Sierra Foothills	15.75*	17.50	9.00
País (100% país), <i>Segundo Flores</i> , Macatho, 2020, Maule Valley	16.75*	18.50	9.50
Malbec, Magna Montis, 2022, Valle de Uco	17.50*	19.00	9.75
Folklore (80% tannat, 20% petit manseng), Castel Pujol, 2022, Rivera	14.25	16.00	8.25
Syrah, Ben Haines, 2022, Grampians	18.25*	20.00	10.25

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RESIDENCY 2024

★ SANTIAGO ★