

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**

<b>BLANC</b> , 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)		
<b>BLANC</b> , C. Comoze, 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		
<b>BLANCA</b> , 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		
<b>BIANCO</b> , 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)		
<b>ROUGE</b> , Dolin, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc / botanicals: coriander, hyssop, rhubarb, curacao +++		
<b>di TORINO</b> , 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**

<b>Salers</b> , 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		
<b>Americano*</b> , 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>		
<b>Aperitivo***</b> Cappelletti, 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"		
<b>Gentiane Quina</b> , Bonal, France (Savoie) --16°	8.00*	11.00
-utilizing cinchona (quinine), gentian, and herbs from the Grande Chartreuse Mountains / alcohol is a blanc mistelle		
<b>Grand Quinquina</b> , 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 &amp; 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.
Athletic Brewing IPA, <i>Run Wild</i> – Connecticut (0.5°)	8.00 12oz.
Sierra Nevada Hazy IPA, <i>Trail Pass</i> – California (0.5°)	8.00 12oz.

**LOW-ALCOHOL**

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

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# RIESLING



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT</b>			
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
Domaine Weinbach, <i>Wolfreben "Ø Intransit"</i> aka, "zero additions to the wine", 2020, Alsace	19.50	21.00	10.75
Trocken, <i>Wachenheim, Dr. Bürklin-Wolf</i> , 2024, Pfalz	17.25*	19.00	9.75
Mt. Beautiful, 2018, North Canterbury	16.00*	17.75	9.00
Stagård, <i>Steiner Hund</i> , 2020, Kremstal	19.75*	23.00	11.75
Moya Meaker, 2023, Elgin	22.00*	24.00	12.25
Bründlmayer, <i>Ried Heiligenstein</i> , 2023, Kamptal	23.00*	26.00	12.75
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.

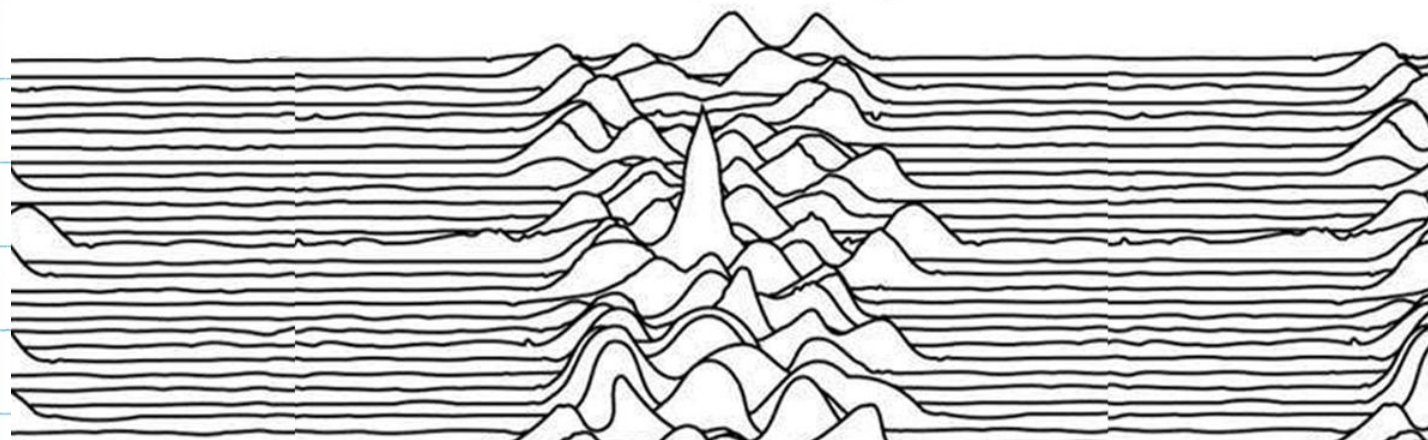
Remember, we are dealing with taste which is the most subjective thing on the planet.

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

wine is terroir®



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>FRUITY* RIESLING: yes, Riesling is a grape*...and a grape is a fruit.</b>			
Feinherb, <i>Dhroner Hofberg "in der Sengerei,"</i> A.J. Adam, 2021, Mosel	24.00*	27.00	13.75
Kabinett, <i>Oberemmel Hütte</i> , von Hovel, 2021, Saar	22.00*	25.00	12.75
Kabinett, <i>Graacher Himmelreich</i> , Willi Schaefer, 2023, Mosel	25.00*	30.00	15.25
Kabinett, <i>Urziger Würzgarten</i> , Alfred Merkelbach, 2023, Mosel	19.00*	21.50	11.00
Kabinett, <i>Niederhäuser Klamm</i> , Dönnhoff, 2023, Nahe	20.25*	22.00	11.25
Kabinett, Robert Weil, 2021, Rheingau	26.00*	29.00	14.75
Kabinett, <i>Niersteiner Pettenthal</i> , Strub, 2022, Rheinhessen	15.00*	16.75	8.50
Spätlese, <i>Meddersheimer Rheingrafenberg</i> , Hexamer, 2023, Nahe	18.25*	20.00	10.25
Spätlese, <i>Brauneberger Juffur Sonnenuhr</i> , Schloss Lieser, 2015, Mosel	22.25*	25.00	12.75
Auslese, <i>Piesporter Goldtröpfchen</i> , St. Urbans-Hof, 2018, Mosel	11.50* 3oz.	--	13.00
<b>*Flight of Three Tastes of any of the Rieslings... we pick'em</b>			<b>37.00</b>
<b>*Flight of Five Tastes from the world of Riesling... yup, we definitely pick'em</b>			<b>59.00</b>
<b>*Flight of Eight Tastes from the world of Riesling*... holy crap, we LOVE you!</b>			<b>100.00</b>

**\*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 Philtz, of course).

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

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

**Total Acidity** (as in total titratable acidity – malic / tartaric / citric ++...you feel this acid on the sides of your tongue)...

suffice it to say, Riesling possesses huuuuuuuuuuuuuuuuuuuuuuuge acidity, of all the right types

**Residual Sugar** (as in fructose and glucose)...

suffice it to say, a Riesling just might possess some residual sugar. But it is natural.

And it is beneficial for your soul.

Why do you think Jesus turned the water into wine...to get to the good s\*#t, after all.

**Balance...**this is the ultimate and most important thing in a wine (and maybe in life).

For Riesling, it is that omnipresent balance between total acidity + residual sugar + pH + alcohol + fairy dust that makes this wine so damn yummy

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## 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 NA*

-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 NA*

-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.



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>SPARKLING</b>			
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 <sup>st</sup> fermentation in tank, 2 <sup>nd</sup> 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
Henriet-Bazin Brut Blanc de Noirs, 2019, Montagne de Reims -100% meunier, grown in the single plot, La Sente au Beurre -fermentation in stainless steel, with indigenous yeast -stored in enamel vats for 9 months before ageing 4 years sur lattes -7 grams dosage	30.00*	35.00	17.75

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

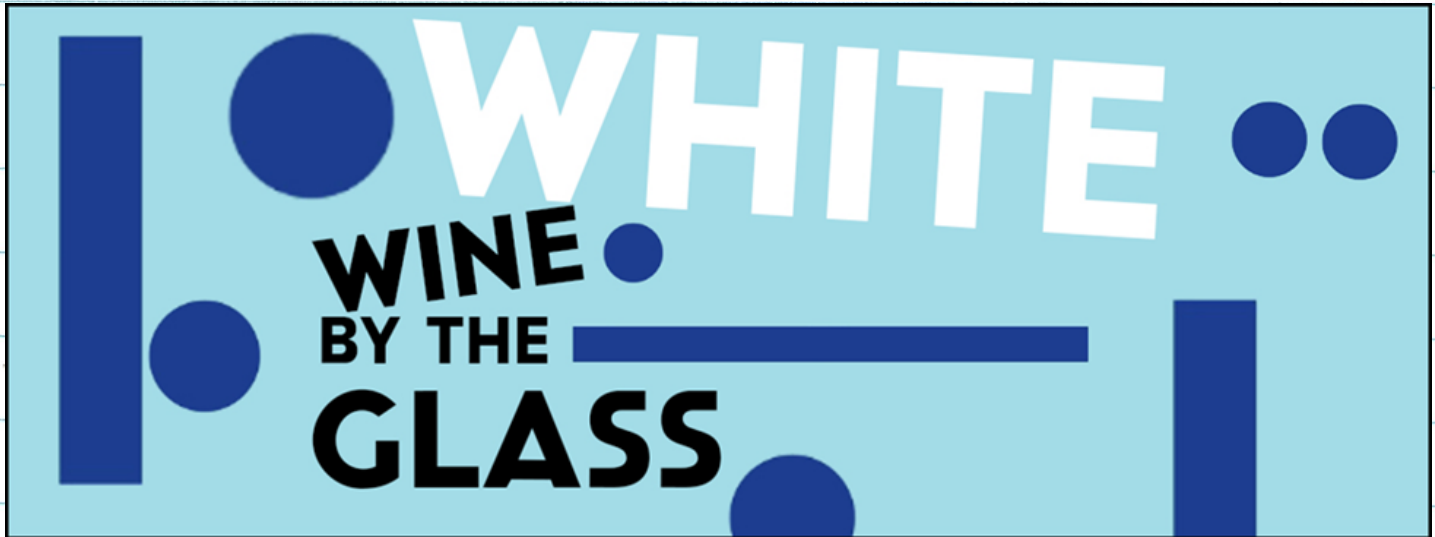
- my staff threatened to lock me out of the joint because I am a luddite and / or a dinosaur
- I have been reading the wrong wine books all my life and discovered the world of wine according to Pascaline
- we are maybe, mildly hoping to attract all the cool wine kids from Brooklyn who believe that funkiness 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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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>GREEN &amp; YELLOW GRAPES</b>			
Pouilly-Fumé (100% sauvignon blanc), <i>Cailotes</i> , Corty, 2023, Loire Valley	23.00*	25.00	12.75
Cour-Cheverny (100% romorantin), <i>Licorne</i> , Domaine de Montcy, 2020, Loire Valley	22.00*	24.00	12.25
Roussette de Savoie, <i>Frangy "Cuvée du Pépé"</i> , Domaine Lupin, 2021, Savoie	21.25*	23.00	11.75
-100% altesse...aka, roussette			
Aligoté (100% aligoté), <i>Les Terres Blanches</i> , du Chancelier, 2022, Burgundy	21.50*	23.50	12.00
Pacherenc du Vic-Bilh Sec, <i>19.91</i> , Domaine Laougué, 2023, Pyrénées Atlantique	13.50*	15.00	7.75
-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 <sup>th</sup> 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"			
Blanc de Morgex et de la Salle (100% prié blanc), <i>Ernes Pavese</i> , 2024, Vallee d'Aoste	22.00*	25.50	13.00
-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			
Erbaluce di Caluso, <i>Primavite</i> , Roberto Crosio, 2023, Piedmont	16.50*	18.00	9.25
-100% erbaluce di caluso			
Kerner, <i>Puntscheit</i> , Cantina Produttori Bolzano, 2025, Trentino – Alto Adige	16.00*	17.75	9.00
-100% kerner			
Verdicchio dei Castelli di Jesi Classico Superiore, <i>Salàgina</i> , Zaccagnini, 2023, Marche	15.75*	17.25	8.75
-100% verdicchio			
Vino de la Tierra de Cádiz, <i>Socaire</i> , Primitivo Collantes, 2021, Andalucia	17.00*	18.50	9.50
-100% palomino fino			
Vinho Verde (50% loueiro, 50% arinto), <i>Azahar</i> , Gota, 2024, Minho	13.00*	15.00	7.75
Vinho Verde (30% azal, 70% arinto), <i>Sem Igual</i> , 2016, Minho	17.00*	18.50	9.50

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>MORE GREEN &amp; YELLOW GRAPES</b>			
<i>Ois Erleben</i> , Markus Altenburger, NV, Burgenland -muscat ottonel, traminer, welschriesling, grüner veltliner, sauvignon / fashioned in a solera system, and withdrawn from said solera system...this wine is a combo of vintages '24, '23, '22 -please ask Kyle why this wine is the future...not "a" future but "the" future	15.00*	16.50	8.50
Grüner Veltliner Federspiel, <i>Ried Mühlpoint</i> , Alzinger, 2024, Wachau	24.00*	26.00	13.25
Sauvignon Blanc, <i>Ried Steinriegl</i> , Wohlmuth, 2023, Styria	24.00*	27.00	13.75
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
Malagousia (100% malagousia), Gerovassiliou, 2024, Epanomi	21.00*	23.00	11.75
Vidiano (100% vidiano), <i>Young Vines</i> , Iliani Malihin, 2024, Crete	23.00*	25.00	12.75
Hárslevelű, <i>Rány</i> , Sanzon, 2022, Tokaj -100% hárslevelű	18.75*	20.25	10.25
Muscat de Kelibia, <i>Banibano</i> , Jean Toutitou, 2024, Tunisia -100% muscat of alexandria	23.00*	25.00	12.75
White Pinot (85% meunier, 15% pinot noir), Artelium, 2023, West Sussex	24.00*	28.00	14.25
Vignoles (100% vignoles), Keuka Lake Vineyards, 2022, Finger Lakes -vignoles is a hybrid variety...we do not know who the parents of this grape are...apparently, a farmer in the Finger Lakes found a basket floating in the Hudson River...it contained a vine / he planted the vine / he taught it proper viticultural practices / it now survives on its own	15.00*	16.50	8.50
<i>Sylvanus</i> , Channing Daughters, 2023, The Hamptons -48% muscat ottonel, 27% gewurztraminer, 20% pinot grigio, 5% pinot bianco	17.00*	18.50	9.50
Chasselas Doré, <i>Cuvée Léger</i> , The Eyrie Vineyards, 2023, Dundee Hills -100% chasselas doré	16.50*	18.00	9.25
Palomino (100% palomino), <i>Revolution</i> , Scythian Wine Co., 2023, Cucamonga Valley	18.50*	20.00	10.25
Moscatel de Alejandria, <i>Tínaja</i> , Estacióm Yumbel, 2025, Secano Interior -100% moscatel de Alejandria	15.00*	16.50	8.50
Semillón (100% semillon), <i>Fundo La Union</i> , Roberto Henriquez, 2024, Itata Valley	16.00*	17.50	9.00
<i>Aromatico</i> (72% gewurztraminer, 25% riesling, 3% sauvignon blanc), Pröterō, 2023, Adelaide Hills	19.00*	20.50	10.50

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

**oh, so this heroic viticulture...with all due respect to the Burgundians**

**Arinto dos Açores, Insula, 2022, Pico**      **29.00\***      **33.00**      **16.75**

- 100% arinto dos Açores (uhmmmm, apparently this is different from the arinto on the mainland)
- one of the vineyard sources is a 100-year-old parcel on the west coast of the island...apparently, one can see Fall River from there
- whole-bunch pressed, followed by fermentation, followed by 6 months on the lees in a combo of old French oak and stainless steel
- the total acidity is only 6.65 grams / litre but it tastes like Gordon Ramsey just verbally throttled you

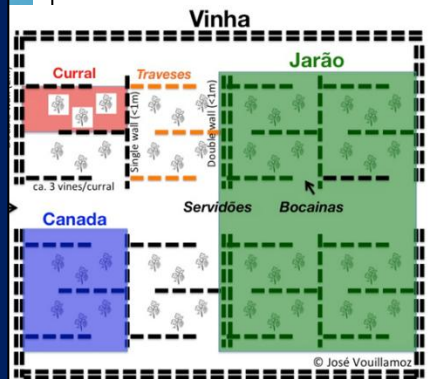
**Verdelho, Insula, 2019, Açores**      **24.00\***      **27.00**      **13.75**

- 100% verdelho, coming from vineyards on the island's west & south coasts
- whole-bunch pressed, followed by fermentation, followed by 6 months on the lees in a combo of old French oak and stainless steel
- the total acidity is only 5.51 grams / litre but it tastes like Kristen Kish just told you to "pack your knives," with a tear in her eye

**\*Flight of Two Tastes of the above volcanic wines**      **28.00**



To craft a defined vineyard, the locals would stack basalt rocks, to create a network of walls, high enough to protect the vines from the spite of Mother Nature. Each rectangular parcel is called a "currais," and the stone walls trap heat and act as a barrier against the wind. Traversing this maze of plots, each with just a few vines planted directly into cracks in the stones, is tantamount to working in the kitchen of Noma, as chef is hunting you down for the lack of symmetry on your fruit leather beetles.



Pico, one of nine islands that constitutes the Açores. Please assume AND know that these islands are what volcanic dreams are made of. First settled in 1439CE by Portuguese explorers...though settled is a strong word as there is not much inhabitable land to settle on.  
 Did I mention the volcanic soil?  
 And the constant pummeling by ocean winds and salt water of the grapes.  
 Why would anyone grow grapes here?

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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), Malmatina, 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 *passee*.

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



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

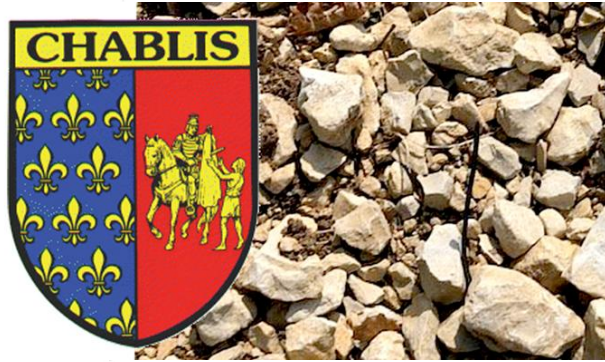
Yes, dammit, one must add the pine resin to the fermenting wine! Apparently, for every 1000 litres of wine, 1 kilogram of resin is added. Before bottling, the wine is generally fined and filtered to ensure no remnants of resin remain. P.S. **terroir** generally asks for extra resin and minimal filtration...we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



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

I  
  
**KIMMERIDGIAN  
 SOIL**

terroir



	<b>HAPPY HOUR*</b>	<b>Glass 6oz.</b>	<b>Taste 3oz.</b>
<b>OHHHHH, SO THIS IS WHAT MINERALITY TASTES LIKE</b>			
Petit Chablis, Vincent Dampt, 2024, Yonne	18.25*	20.00	10.25
Chablis, Vincent Dampt, 2024, Yonne	22.25*	24.00	12.25
Chablis, <i>1er Cru Vaillons</i> , Vincent Dampt, 2024, Yonne	30.00*	33.00	16.75
<b>*Flight of Three Tastes of the above crunchy wines</b>			<b>37.00</b>

**My Mom's Thoughts / Misgivings about CHABLIS** composed on February 23<sup>rd</sup>, 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 19<sup>th</sup> 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**

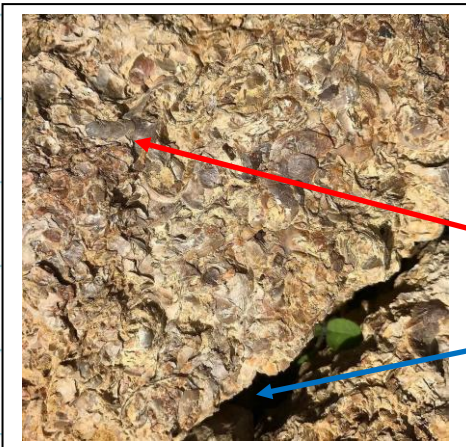
- a local rarity called Beaunois (so-named due to potential origins in Beaune, Burgundy)

**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 19<sup>th</sup> 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 10:00pm '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.			
Khikhvi, Andria Gvino, 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			
Malvasia Bianca, <i>Cecchini Family Vineyard</i> , Erggelet Brothers, 2022, Contra Costa	18.25*	20.00	10.25
-100% malvasia bianca			

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



**Sunday, May 17<sup>th</sup>, 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 31<sup>st</sup>, 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.

**Sunday, June 7<sup>th</sup>, 2:30pm – 3:30pm**

**Rioja...the Bordeaux of Spain...but different**

Rioja is the mighty mighty wine and wine appellation of Spain.

So important is this wine that the government named an entire political region after it.

So important is the modern creation of this wine in the 1860s that it served as the boilerplate text for fine wine production over the next 150 years around the entire world.

So important is this wine that it can satisfy all your wine desires.

Rioja is Spain and Spain is Rioja.

**Sunday, June 14<sup>th</sup>, 2:30pm – 3:30pm**

**Provence...beaches, yes...glorious wines, hell yesaeans**

Lordy, if we could host this class on the Côte Bleue...life would be oh so sweet.

Alas, we will imagine living our best lives, in our Speedos, while enjoying a perfectly yummy and refreshing and very appropriate Provençal rosé in the land-locked confines of **terroir**. But there will be more because this vacation destination is also a vital wine region (a tip of the hat to the Phocaeans who planted vines here in 600BC...what?!...I know...CRAZY!) where wines of all stripes and colors are produced and savored. This gathering will be the unofficial first day of summer...YAY!

**Sunday, June 21<sup>st</sup>, 2:30pm – 3:30pm**

**Riesling...you know, you love it, you need it!**

Well, the first day of summer 2026 requires a grand celebration, of a most noble of grapes, whose place on the pantheon of glorious wines, is only rivaled by RUSH's mighty vantage point in the Rock & Roll Hall of Fame.

Always remember: the renown of Riesling is the multiplicity of styles.

Always forget: the problem of Riesling is the multiplicity of styles.

**terroir** does not yuck anyone's yum...we always revel in the glory of the grape juice.

SO...enjoy the Riesling...it will make you smile.

**\*YOUR SUNDAY WINE SCHOOL NOTES:**

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



# pinot noir

(by the glass)

wine is terroir®

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

## **PiNOT NOIR: from a new Promised Pinot Noir Nirvana**

Burn Cottage, *Burn Cottage Vineyard, 2022, Central Otago*      27.00\*      30.00      15.25

- 100% pinot noir...that seems sort of obvious but mom wants me to be consistent in my efforts
- a combo of clones befitting our modern pinot noir wine world: 114 / 115 / 777 / 667 / 828 / Abel / CL5 / MV6 (suffice it to say that there are a metric shit-tonne of pinot noir clones, many developed in nurseries and viticultural schools and a few from vine cuttings sequestered across borders and stone walls that adapted and morphed into new homes)
- partial whole cluster ferment, followed by 19 days maceration, then ageing in oak barrels (26% of which were new)

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

### **The Burn Cottage Vineyard**

When it was purchased in 2002  
by Marquis & Dianne Sauvage  
(originally from Oberlin, Kansas),  
it was a sheep grazing plot...

grape vines had never seen the light of day here.

To view it now, it seems obvious that it is a pretty special plot:

a protected bowl, from northerly & southerly winds /  
a combination of soil types that grapes can thrive in

(though in 2002, the soil was very compacted...

impossible even to put a shovel into) /

lots of glorious sunlight /

neighboring vineyards that were kicking arse (Felton Road!!!).

The most important decision originally made was to go full  
biodynamic...without this mindset,

the soil would never have been awakened  
from its *counting sheep slumber*.

The Sauvages brought in Peter Proctor and Rachel Pomeroy  
to oversee the process,

along with America's pre-eminent master blaster of all things  
dynamic and thoughtful and important in crafting a wine meant to  
make you a better person, Ted Lemon

(there is only one Ted, and it ain't the stuffed bear  
created in the brain of Seth MacFarlane).



**\*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, Passajeiro Escondido, Garage Wine Co., 2023, Maule Valley**                      **13.25\***    **15.00**    **7.75**

-100% san francisco

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

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

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

-the grapes are grown in the Isla de Maipo, located in the heart of the Maipo Valley  
 -the vineyard, 5.5 hectares in size, was planted in 1992\*, on original roots, using a massal selection of vines  
 \*so, after you read the below, you will understand what I am now going to say...the De Martino family thought they were planting merlot grapes in this vineyard when the project began; by the end of it, they realized that they had planted the carmenere grape.  
 In addition, there is most likely 10% cabernet franc vines in the vineyard because...well...that is just how it is.  
 SO, this is a field blend, not just a varietal wine  
 -the vineyard is an alluvial terrace with the perfect amount of topsoil, **gravel and clay** AND it is located near the Pacific Ocean so it benefits from a moderate temperature range (aka, the growing season is long and slow = balanced wines VS. a hot growing area, which is more *wham! bam! thank you ma'am* = darker, dense fruit, higher alcohols, jammy flavors)  
 -Pedro Parra was brought in by the De Martinos in the early 2000s to better understand this parcel and its vagaries & glories  
 -the grapes were fermented using indigenous yeast, in stainless steel, followed by a 10-day maceration, then aged 24 months in 2500 litre foudre

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



**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 5<sup>th</sup> 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**

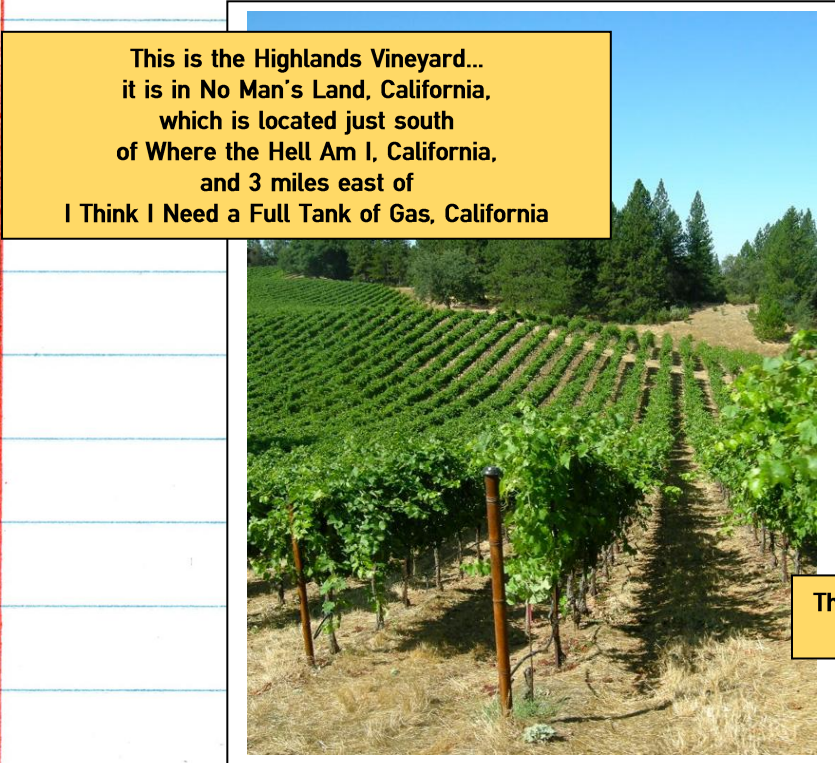
**trying to figure out how to win the Stanley Cup.**

**Or Tottenham Hotspur not getting relegated.**

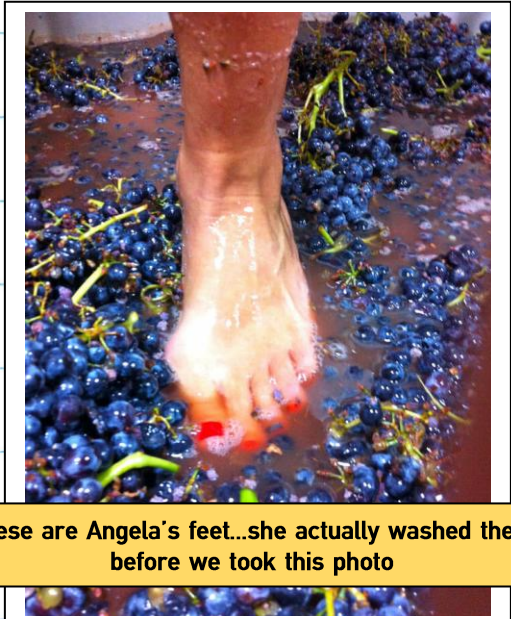
**Or the N.Y. Mets winning their Division.**



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<b>“YOUR CRAZY MATCHES MY CRAZY, BIG TIME”...</b>			
Grenache, <i>Highlands Vineyard, A Tribute to Grace, 2023, Santa Barbara</i>	27.00*	30.00	15.25
<ul style="list-style-type: none"> <li>-100% grenache, grown on decomposed granite and clay loam (with some quartzite, basalt, gneiss)</li> <li>-the Highlands Vineyard is located 33 miles east of Santa Barbara, plump in the middle of the Sierra Madre Mountains, resting at 3200' above sea level. During the summer, this locale is blazing hot and arid. During the winter months, it is covered in snow. Very few folks live near here...the last census counted 59. In addition, there is something called the Ojai Vortex that one enters in this section of the Golden State, a state of seeing and not seeing, a state of knowing and not knowing, a state of recognition and complete confusion...uhmmm, that sounds like the terroir vortex</li> <li>- it was fermented with 52% whole-cluster, then aged 10 months in neutral oak</li> <li>-A Tribute to Grace is Angela Osborne, a Kiwi who moved to California in 2006 / Grace is her grandma</li> </ul>			



This is the Highlands Vineyard... it is in No Man's Land, California, which is located just south of Where the Hell Am I, California, and 3 miles east of I Think I Need a Full Tank of Gas, California



These are Angela's feet...she actually washed them before we took this photo

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



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

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

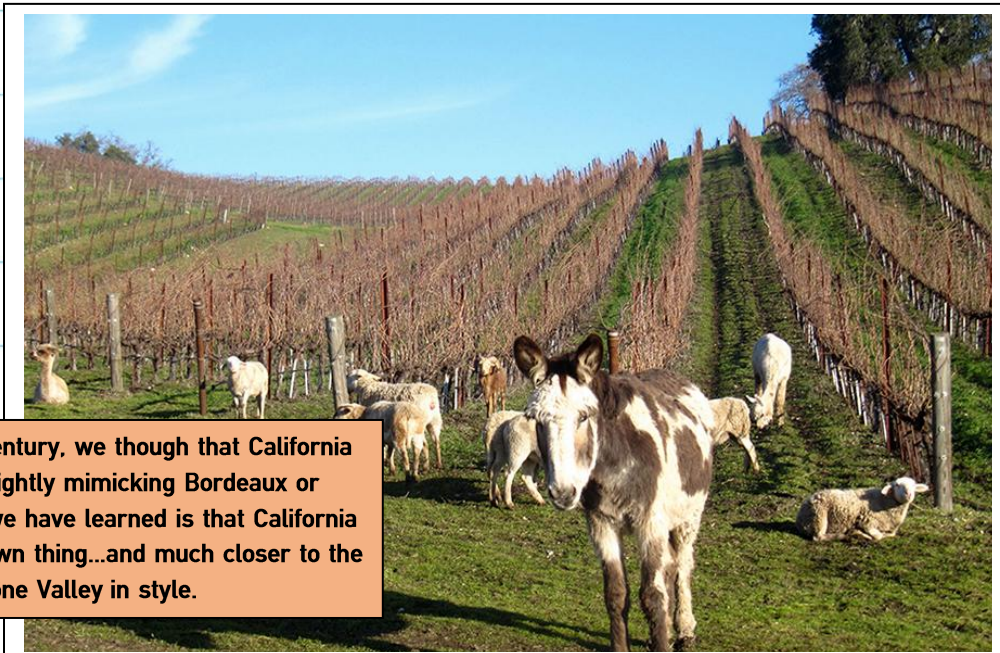
**Counoise, Tablas Creek Vineyard, 2023, Paso Robles**      **18.25\***      **20.00**      **10.25**

- 100% counoise
- generally, this grape only sees the light of day as part of the blend of the Esprit de Tablas. But in years where Mother Nature is particularly kind and the grape gets a lot of hang time on the vine, its inherent lively acidity is offset by some luscious fruit
- fermented in stainless steel and aged in very neutral oak...the more neutral the better to allow the fruit to scream at the heavens

**Esprit de Tablas, Tablas Creek Vineyard, 2022, Paso Robles**      **30.00\***      **35.00**      **17.75**

- 40% mourvèdre, 28% grenache, 22% syrah, 4% vaccarese, 3% counoise, 3% cinsault, 1% kitchen sink
- the budwood for the above grapes came from Château de Beaucastel, in the august appellation of Châteauneuf-du-Pape
- all of the varieties are fermented separately in a combo of wood & stainless steel / once complete, the wines are moved into smaller barrels where they complete ML / the components are then blended and aged one year in foudre

**\*Flight of Two Tastes of the above southern Rhône inspired nectars**      **25.00**



In the previous century, we thought that California could shine brightly mimicking Bordeaux or Burgundy. What we have learned is that California is very much its own thing...and much closer to the Rhône Valley in style.

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







## The Beautiful Game.

On our big screen/s.

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

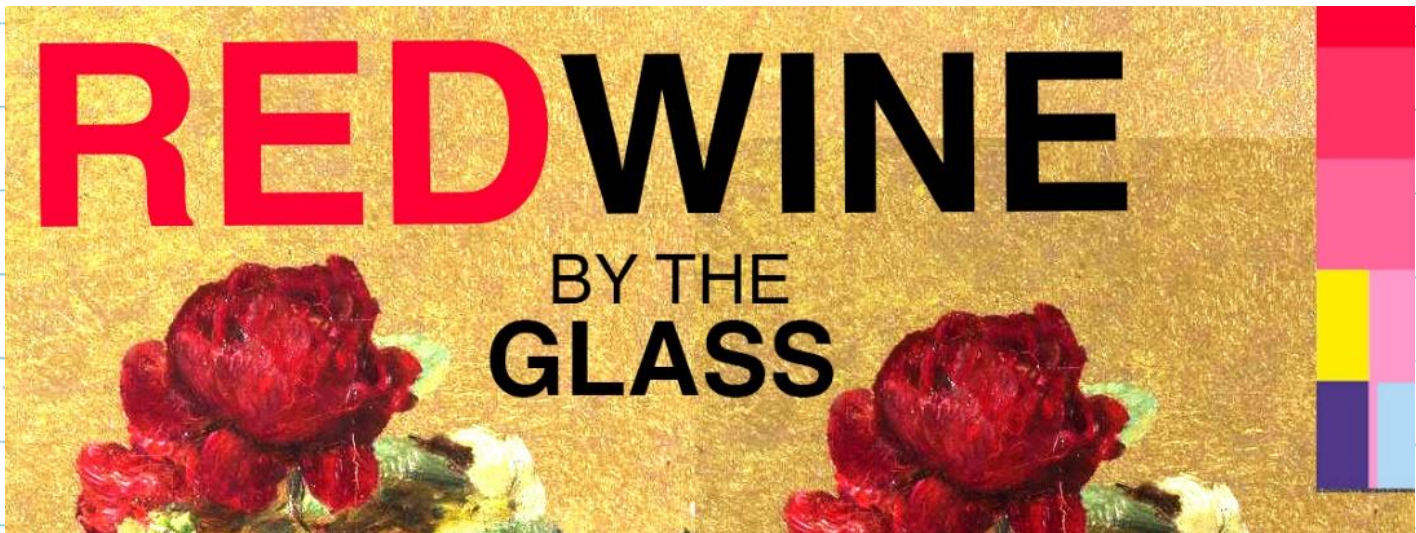
A daily BBQ on the sidewalk, with Javier Milei flipping burgers.

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

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

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



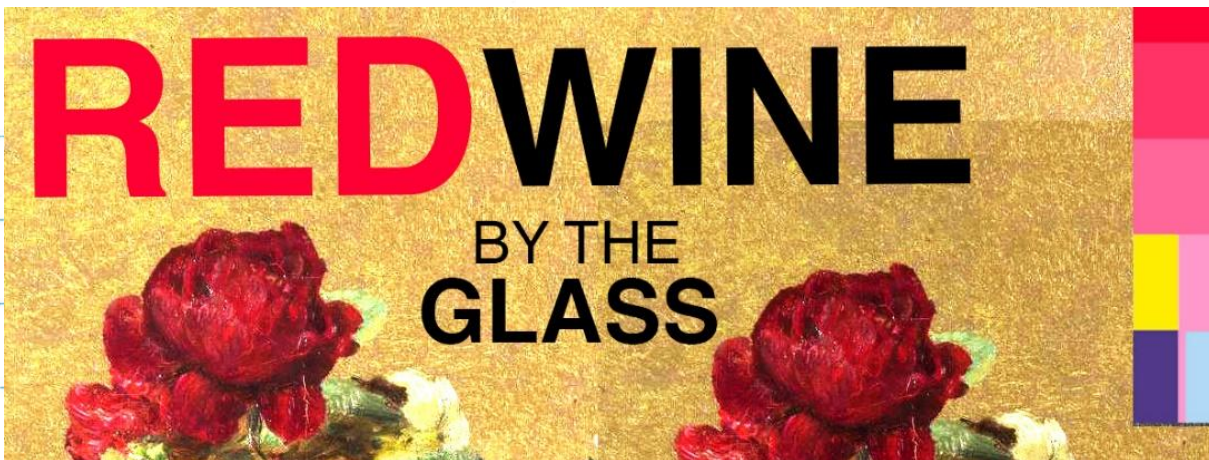


	<b>HAPPY HOUR*</b>	<b>Glass 6oz.</b>	<b>Taste 3oz.</b>
<b>RED &amp; PURPLE &amp; STRANGE GRAPES</b>			
Saumur-Champigny, <i>Les Meuniers</i> , La Giraudière, 2024, Loire Valley	19.50*	21.00	10.75
-100% cabernet franc			
Mondeuse (100% mondeuse), <i>Black Giac</i> , Domaine Giachino, 2024, Savoie	21.00*	23.00	11.75
Côtes du Jura, <i>Corail</i> , Château d'Arlay, 2023, Jura	22.25*	24.00	12.25
-60% pinot noir, 40% trousseau + pousard + chardonnay + savagnin, ALL CO-FERMENTED			
Syrah, Herve Souhaut, 2023, Rhône Valley	24.00*	26.00	13.25
Crozes-Hermitage (100% syrah), <i>Albéric</i> , Gilles Robin, 2023, N. Rhône Valley	21.00*	23.00	12.75
Saint-Joseph (100% syrah), <i>Grand Anglé</i> , Thomas Farge, 2021, N. Rhône Valley	20.00*	22.00	11.25
<i>L'Exclus d'Alary</i> , Domaine Alary, 2022, Southern Rhône Valley	15.50*	17.25	8.75
-100% counoise...some also call this grape "pinot de la vallée du rhône"...who the hell are <i>those</i> people?!?!			
Gigondas, Bertrand Stehelin, 2015, Southern Rhône Valley	20.00*	22.50	11.50
-70% grenache, 25% syrah, 5% mourvèdre			
Piquepoul Noir, <i>Reine Juliette</i> , 2024, Languedoc	<b>--SERVED CHILLED--</b>	13.50*	15.00
-100% piquepoul noir			
Côtes du Brian, <i>La CinsO</i> , Anne Gros & Jean-Paul Tollot, 2022, Languedoc	19.50*	21.00	10.75
-100% cinsault			
Château Poujeaux, 2016, Moulis-en-Médoc	24.00*	27.00	13.75
-60% cabernet sauvignon, 35% merlot, 5% petit verdot / fermented in stainless steel, followed by 12 months ageing in 30% new oak			
Colli Tortonesi (100% Croatina), <i>Pertichetta</i> , Vigneti Massa, 2013, Piedmont	25.50*	27.50	14.00
Rioja, <i>Monte Gatun</i> , Arizcuren, 2023, La Rioja	23.00*	25.00	12.75
-55% tempranillo, 30% garnacha, 15% mazueta			
<i>Lousas Viñas De Aldea</i> , Envinata, 2023, Ribeira Sacra	18.50*	20.00	10.50
- 95% mencia +++ undesignated grapes, co-planted in the vineyards.			
Viño de Encostas, <i>Village</i> , Xose Lois Sebio, 2023, Ribeiro	19.25*	20.75	10.50
-70% caiño longo, 30% sousón + brancellao + ferrón			

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# RED WINE

## BY THE GLASS



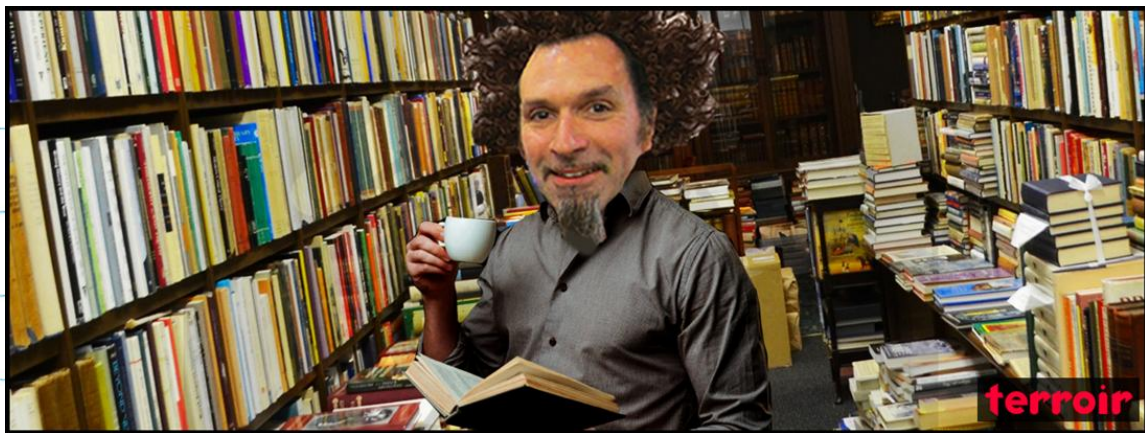
wine is terroir®

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

### MORE RED & PURPLE & STRANGE GRAPES

<i>Cha mi né</i> , Cortes de Cima, 2020, Alentejo -touriga franca, trincadeira, alicante bouschet, syrah	13.75*	15.25	7.75
Rotburger (100% rotburger), Umathum, 2022, Burgenland	16.75*	18.25	9.25
Sankt Laurent (100% st. laurent), Rose Schuster, 2024, Burgenland	19.25*	21.00	10.75
Blaufränkisch, <i>Leithaberg Ried Lange Ohn</i> , Nittnaus, 2019, Burgenland -100% blaifränkisch	25.00	28.00	14.25
Limniona (100% limniona), Oenops, 2021, Drama	22.50*	24.00	12.25
Rapsani, Terra Petra, 2020, Mount Olympus -50% xinomavro, 35% krassato, 15% stavroto	21.00*	22.50	11.50
<i>Megas Oenos</i> , 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
<i>La Vaquita</i> , Santa Julia, 2025, Mendoza --a <b>NATURAL WINE, SERVED CHILLED--</b> -80% malbec, 20% torrontes -grown organically / co-fermented using indigenous yeast / aged in concrete vats / bottled by the Vestal Virgins - <i>La Vaquita</i> references Olivia, a baby cow residing on the Zuccardi family farm...she is a huge Lionel Messi fan	14.50*	15.75	8.00
<i>Bastardo</i> , 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
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 <i>Chapter</i> embodies the many aspects that go into crafting a wine and the <i>Verse</i> 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 8<sup>th</sup> 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