

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*	After 6:00pm
VERMOUTH 3oz. pour ... these aromatized wines do cure all evils		
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		
di TORINO , Cocchi, Italy (Piedmont) --16°	9.00*	12.00
-base wine: moscato / botanicals: cinchona, rhubarb, wormwood, citrus, cocoa, ginger / caramelized sugar gives color & sweetness		
APÉRITIF 3oz. pour ... 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		
Aperitivo , 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"		
Grand Quinquina , Byrrh, France (Roussillon) --18°	8.00*	10.00
-utilizing a boat-load of quinine / alcohol is a mistelle		
SPRITZERS... these are just evil-y good		
Midday Spritz – Caffo Mezzodi Aperitivo + Prosecco + Soda	12.00*	14.00
Porto Penicillin – White Port + Tonic	12.00*	14.00
Dead Weather – Rainwater Madeira + Sprite + Angostura Bitters + Lemon Juice	12.00*	14.00
Rosso Estivo – Cabernet Sauvignon + Tonic	12.00*	14.00
Victor Hugo – Elderflower Liqueur + Prosecco + Soda	12.00*	14.00

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HAPPY HOUR*
6oz. pour

After 6:00pm
6oz. pour

NON-ALCOHOLIC STUFF... could be anything, from anywhere

NON #3 (yuzu, oranges, verjus, cinnamon, murray river salt, water, crocodile tears) – Australia	12.00*	15.00
NON #7 (sour cherries, cold brew coffee, garam masala, all spice, secret love potion) – Australia	12.00*	15.00
Gewürztraminer Grape Juice, Navarro Vineyards, 2022 – Mendocino	8.00*	10.00
Pinot Noir Grape Juice, Navarro Vineyards, 2022 – Mendocino	8.00*	10.00
Sparkling Riesling, <i>Dr. Lo.</i> , Loosen Bros, NV – Mosel	12.00*	15.00
Tempranillo Blend, <i>Addiction</i> , Oddbird, NV - Spain	12.00*	15.00

N/A COCKTAILS... 0% alcohol + 100% teen spirit + old spice body wash

Curious Elixir #2 <i>Spicy Margarita</i> (pineapple, ginger, ancho chili, damiana, lime) – New York	12.00
Curious Elixir #4 <i>Sicilian Spritz</i> (ginseng, blood orange, turmeric rhubarb root, holy basil) – New York	12.00
Curious Elixir #8 <i>Black & Blue Amaro</i> (blueberry, blackberry, reishi, chaga, lion's mane, fig) – New York	12.00 3 oz.
Ghia Spritz (sparkling wine, orange) – TriBeCa	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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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT			
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
Best's, 2024, Great Western	16.00*	17.50	9.00
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</i> , Dr. Bürklin-Wolf, 2024, Pfalz	17.25*	19.00	9.75
Galen Glen, <i>Fossil Vineyard</i> , 2022, Lehigh Valley	13.25*	15.00	7.75
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
Trocken, <i>G.G. Rudesheimer Rosengarten</i> , Leitz, 2021, Rheingau	28.00*	30.00	15.25
Cave De Ribeauvillé, <i>Grand Cru Osterberg</i> , 2020, Alsace	20.00	22.00	11.25

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

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

-the Atacama Desert is an oasis in comparison

*what does DRY mean: simply put, it is the virtual lack of residual sugar in the finished wine.

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

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

Also note: we can measure sugar in wine so the General AND Manager can actually state:

THIS WINE AIN'T SWEET, DAMMIT!

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SUMMER OF RIESLING MERCHANDISE STORE

the *VIK edition*. * Summer of Riesling 2026 t-shirt \$36.00

-this is the 2026 edition, crafted in southern Massachusetts, by a new condiment king (Jared) and his stepfather, who aspire to get out of the t-shirt business but keep getting sucked back in by the heavy-handed General AND Manager and his partner in comic arms, Steven Solo...this is a pretty damn good shirt.

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 evergreen* t-shirt \$28.00

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

the *Subway Summer of Riesling evergreen* t-shirt \$38.00

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

Summer of Riesling Merchandise Pack \$20.00

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

*a **BIG BIG BIG** shout out to VIKTORIA ROMANIA,

a graduate of the Bloomsburg University of Pennsylvania, with a BFA in graphic design.

Viktoria came into our world against her better judgment, convinced by the ever convincing Steven Solomon that a colab with **terroir** is just as profound as a cooking stage with René Redzepi.

VIK dove deep into order & emotion...and the balance of the two (very evocative of Riesling).

She crafted physical paintings and then added graphic elements...the traditional and the modern (potentially evocative of Riesling). Each image is bright, expressive and kinetic. Each regional image explores culture and history and possible flavor profiles (my flavor profile is a menthol cigarette, in a goth club, wrapped in a string of pearls).

Ultimately, this is a production of VIKTORIA., with a minor assist from **terroir**.

And we are honoured to have her in our world, if only for a summer...of Riesling.



AND NOW IS THE TIME TO:

- craft a love letter to Riesling...and yes, it is best crafted on an Olivetti "Lettera 32"
 - assemble your crew and rent a rowboat...and then leisurely journey along the Mosel River of Germany...the majestic hillsides and glorious wines will stagger you
 - pretend you are a 14-year-old Mozart listening to Gregorio Allegri's "Miserere" for the first time
 - purchase your New York Knicks Funko Championship 5-pack
 - learn to make a flammekueche so you that your trip to Alsace will be filled with yummy wines and really yummy foodstuffs
 - investigate whether Vhagar & Caraxes are fueled by Riesling grown on the slopes of Dragonstone
 - dust off your copy of Martin Luther's *95 Theses* and nail it to your front door (pay particular attention to thesis 67)
 - call Mom and tell her you love her...and would love her even more if she got a Riesling tattoo
 - plan a cruise along the East River of NYC, on Tuesday, July 21st...
- YES - the Summer of Riesling Cruise 2026 - TICKETS at www.wineisterroir.com
- say a prayer to all the soccer gods that Coach Poch can craft an American journey to the World Cup final on July 19th
 - book a table at Smithereens in the East Village of NYC and order the *buckwheat pancake with smoked bluefish*
 - plan a visit to the Patagonian region of Chile...it is the new Riesling promised land
 - follow the *germanbreadcutter* on Instagram...he is to the cutting of bread as the General AND Manager is to the counting of bottles on inventory day
 - convince founders Mike & Chris of Tombolo to create a line of Riesling-centric activewear
 - re-up your supply of Philz Coffee *Jacob's Wonderbar*... there are going to be many late nights at the Goethe-Institut
 - ponder this: is "Doritos Nacho Cheese" the perfect Riesling snack
 - finally learn to drive a Zamboni...the greatest creation of humankind in the past 124 years

INFO NOTES:

WHAT IS THE SUMMER OF RIESLING:

a love affair of the Riesling grape, in technicolor (no AI manipulations)

HOW LONG DOES IT LAST: the entire 94 days of the summer of 2026,

beginning officially on Sunday, June 21st, at 4:24am, and ending on Tuesday, September 22nd, at 8:05pm.

WHERE DOES THE SUMMER OF RIESLING HAPPEN: everywhere you are

**We very much look forward to celebrating
the Summer of Riesling 2026 with you.**

AUSTRIAN RIESLING

HAPPY	Glass	Taste
HOUR*	6oz.	3oz.

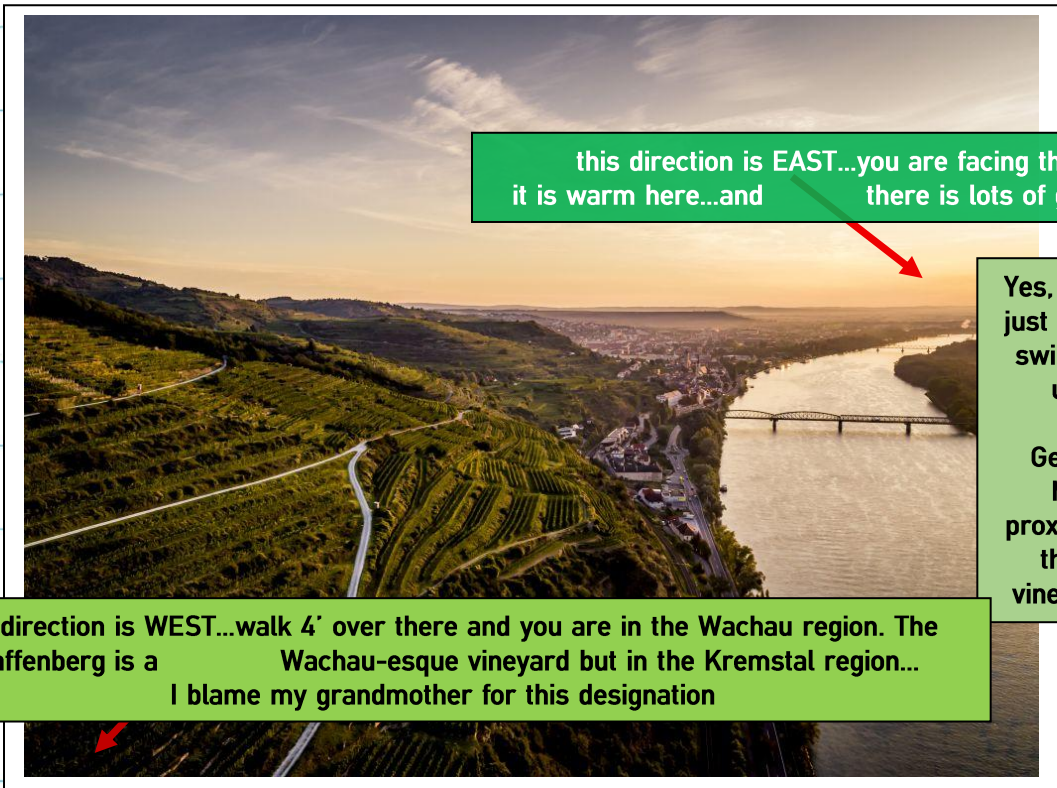
mons clericorum... the hill of the clergy... you can feel god's touch

Pichler-Krutzler, Ried Pfaffenberg, 2023, Kremstal

24.00* 26.25 13.50

- the Pfaffenberg vineyard is composed of gfohler gneiss and mica schist (similar to slate but just more metamorphic)
- it is a terraced vineyard because it must be / it has a south-eastern orientation because it likes the sun
- the grapes are whole-cluster pressed
- fermented in stainless steel tanks then aged 6 months in stainless steel with lots of lees stirring

****unfortunately, this riesling is not part of the Flights... mom continues to say "no"**



this direction is EAST...you are facing the Pannonian Plain... it is warm here...and there is lots of good schnitzel over there

Yes, this is the Danube River just below us...I once tried to swim across it and I ended up in the Black Sea... it was my Germanic lazy river ride. Most importantly, the proximity to the water keeps the temperature in this vineyard on the cooler side.

this direction is WEST...walk 4' over there and you are in the Wachau region. The Pfaffenberg is a Wachau-esque vineyard but in the Kremstal region... I blame my grandmother for this designation

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the **Summer of Riesling Cruise**

Tuesday, July 21st, 2026

7:00pm – 10:30pm

\$135.00

Reserve tickets at: www.wineisterroir.com

The greatest wine celebration mankind has ever known.

-a **tasting of 15 different RIESLINGS** from around the Riesling world...

Germany (of course...it is the home of the grape!), Austria, France, America, Australia

-**terroir FOODSTUFFS** will be available for sale...

to ensure your Riesling consumption is properly balanced

-the musical stylings of the **GREG SMITH BAND**,

the 00s tribute band you have been dreaming about...

-dancing...ohhhhhhhhhh, there will be **DANCING!**

-a 3-hour journey aboard **the JEWEL**, with 250 of our closest friends

We will leave from the Skyport Marina at 23rd Street and the FDR,
at 7:30pm, with boarding commencing at 7:00pm.

In preparation for the cruise of a lifetime, please:

-call your minister to say you have a new savior and it goes by the name **Riesling**

-drink from the **Riesling** Fountain of Youth in St. Augustine, FL.

-visit **Lorelei** along the Rhine River and toast the **Riesling** siren

-enable only **Riesling**-based apps on your smartphone

-learn to swim

-begin meditation to enlighten oneself to the enlightenment of **Riesling**

-tattoo **I Love Mom AND Mom Loves Riesling** on your right shoulder

-take advantage of working from home on Wednesday, July 22nd

#RieslingsAlreadyGreat



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Case Paolin Asolo Prosecco, <i>Col Fondo</i> , NV, Veneto	16.00*	17.50	9.00
<ul style="list-style-type: none"> -a combo of 100% glera and 200% love from the most seductive vineyards on the planet -1st fermentation in tank, 2nd fermentation in bottle (aka, <i>metodo classico</i>) BUT without disgorgement (aka, <i>col fondo</i> "with sediment"). 			
Josmeyer Pét-Nat, <i>Chante Pinot</i> , 2023, Alsace	18.25	20.00	10.25
<ul style="list-style-type: none"> -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 			
Henriet-Bazin Brut Blanc de Noirs, 2019, Montagne de Reims	30.00*	35.00	17.75
<ul style="list-style-type: none"> -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 			

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

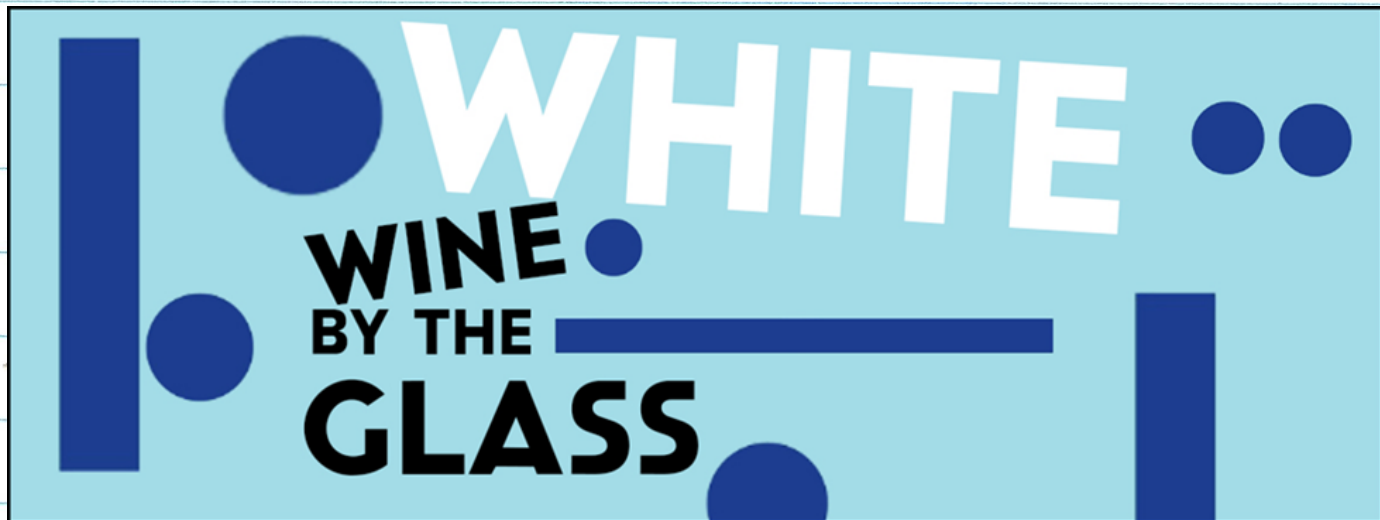
- my staff threatened to lock me out of the joint because I am a luddite and / or a dinosaur
- I have been reading the wrong wine books all my life and discovered the world of wine according to Pascaline
- we are maybe, mildly hoping to attract all the cool wine kids from Brooklyn who believe that funkiness 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.
GREEN & YELLOW GRAPES			
Muscadet Sèvre-et-Maine Sur Lie, <i>Comte Leloup</i> , Chéreau Carré. 2019, Loire Valley	15.50*	17.00	8.75
-100% melon de bourgogne / 100-year-old vines, grown in schist & slate / fermented in stainless steel / left 14 months on the lees			
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			
Jurançon, Clos Guirouilh, 2016, Pyrénées Atlantique --ALERT: WEAR A SEATBELT--	24.00*	26.00	13.25
-50% petit manseng, 50% gros manseng / harvested in successive passes, into December (aka, late harvest)			
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			
Carricante (95% carricante, 5% cataratto & inzolia), <i>Calabretta</i> , 2025, Sicily	17.50*	19.00	9.75
-grown around Mt. Etna, at 2250', in black volcanic & stony soil			
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

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
MORE GREEN & YELLOW GRAPES			
Scheurebe Auslese, Diel, 2009, Nahe	23.00*	25.00	12.75
<i>Ois Erleben</i> , Markus Altenburger, NV, Burgenland	15.00*	16.50	8.50
-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			
Dézaley (100% chasselas), <i>Grand Cru "L'Arbalète,"</i> Jean et Pierre Testuz, 2018, Vaud	23.00*	25.00	12.75
-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			
Hárslevelű, <i>Rány</i> , Sanzon, 2022, Tokaj	18.75*	20.25	10.25
-100% hárslevelű			
Muscat de Kelibia, <i>Banibano</i> , Jean Touitou, 2024, Cap Bon	23.00*	25.00	12.75
-100% muscat of alexandria			
-grown on sand + calcareous sandstone + limestone, in Tunisia / maceration for 6 days / indigenous yeast ferment / no SO2 added			
Vignoles (100% vignoles), Keuka Lake Vineyards, 2022, Finger Lakes	15.00*	16.50	8.50
-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			
<i>Sylvanus</i> , Channing Daughters, 2023, The Hamptons	17.00*	18.50	9.50
-48% muscat ottonel, 27% gewurztraminer, 20% pinot grigio, 5% pinot bianco			
Chasselas Doré, <i>Cuvée Léger</i> , The Eyrie Vineyards, 2023, Dundee Hills	16.50*	18.00	9.25
-100% chasselas doré			
Palomino (100% palomino), <i>Revolution</i> , Scythian Wine Co., 2023, Cucamonga Valley	18.50*	20.00	10.25
<i>Sundrop</i> , <i>Âmevive</i> , 2024, Los Olivos	21.25*	23.00	11.75
-38% roussanne, 27% marsanne, 36% viognier			
Moscatel de Alejandria, <i>Tínaja</i> , Estacióm Yumbel, 2025, Secano Interior	15.00*	16.50	8.50
-100% moscatel de Alejandria			
Semillón (100% semillon), <i>Fundo La Union</i> , Roberto Henriquez, 2024, Itata Valley	16.00*	17.50	9.00

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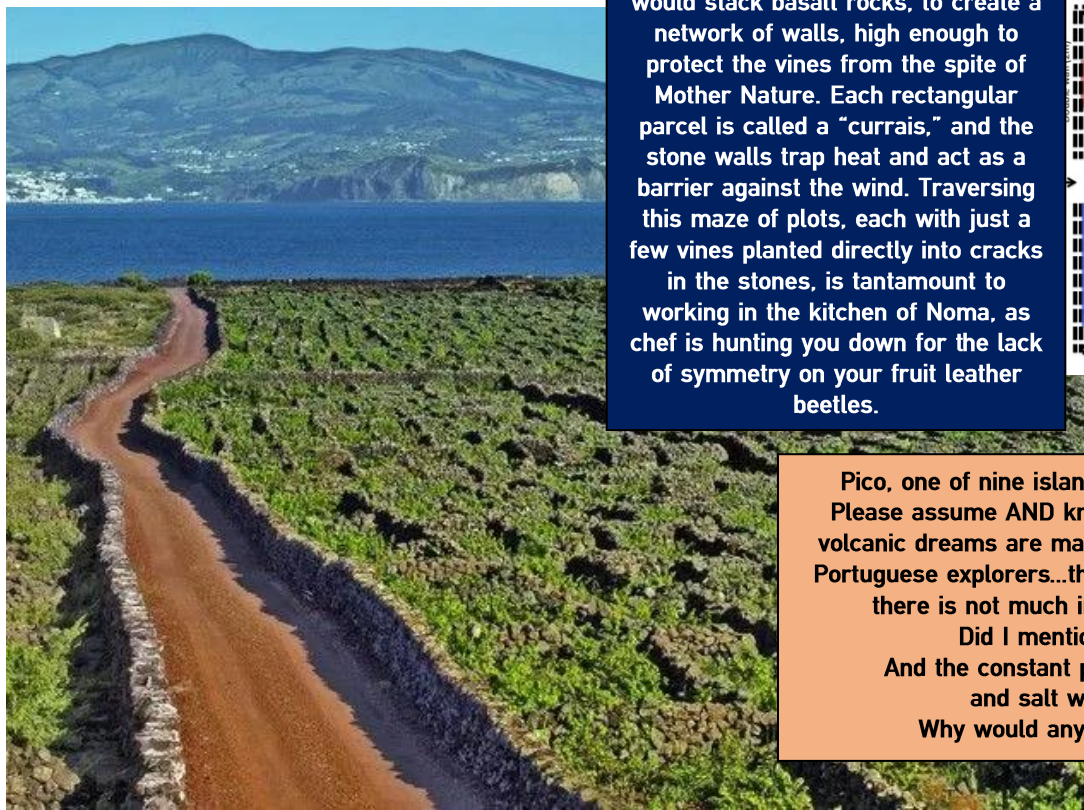
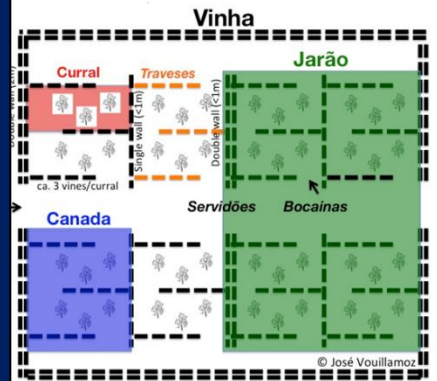
oh, so this is heroic viticulture... with all due respect to the Burgundians

Verdelho, Insula, 2019, Açores

HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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

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



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

THIS WINE IS NOT FIT FOR HUMAN CONSUMPTION

Retsina (savatiano & roditis + Aleppo Pine), Malamatina, NV, Attica 9.00* 10.50 5.50

My Mom once pondered: why would you add pine resin to wine?

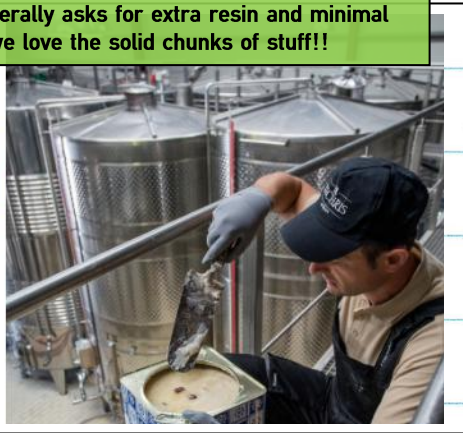
And I responded in a pique of teenage angst: why wouldn't you add pine resin to wine?! If it was good enough for the Greeks of 3000 years ago, then it was damn good enough for me! Truly, the Greeks initially used resin, not as a flavoring ingredient, but as a means to seal amphora so that the wine would not oxidize. Of course, the resin affected the taste of the wine and wine writers of the Columella status despised this flavor-profile (I think he rated the 1010BCE Retsina a *pente* on the *chilioi*-point system). Apparently, the folks in Babylon believe they were the leading lights of resinated wine, as wine jars, lined with resin, have been located in present-day Iran...we will leave it up to the historians to decide who is the winner of the Pine Wars. Once barrel making became the order of the day in 300CE, the need for using resin was *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



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

OH HHHH, SO THIS IS WHAT MINERALITY TASTES LIKE

Petit Chablis, Vincent Dampt, 2024, Yonne	18.25*	20.00	10.25
Chablis, Vincent Dampt, 2024, Yonne	22.25*	24.00	12.25

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

HISTORY

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

TERROIR

- a base of Kimmeridgian (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

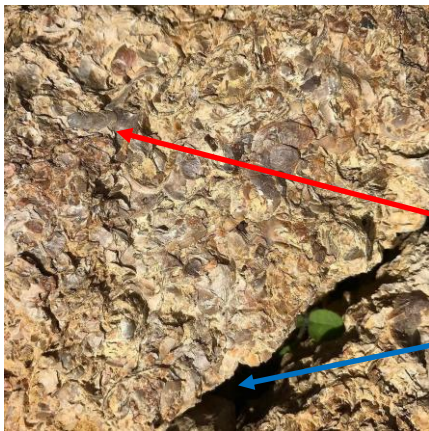
- a local rarity called Beaunois (so-named due to potential origins in Beaune, Burgundy)

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, Kimmeridgian marl **MUST** exist beneath the Portlandian cap
- the appellation of Petit Chablis was created in 1944 (essentially flatlands existing above the hallowed slopes of Chablis).

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

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



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

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



ORANGE WINE

BY THE GLASS

	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.			
Doric, Giorgos Balatsouras, 2022, Delphi --ALPINE WINE ALERT--	16.50*	18.00	9.25
-85% roditis, 15% malagousia - 7 days of skin contact in open wood vessels with fur branches and thyme for cap management.			
Chinuri-Rkatsiteli, <i>3 Qveri Terraces</i> , Papari Valley, 2024, Kakheti	16.50*	18.00	9.25
-50% chinuri, 50% rkatsiteli -fermented in a terraced qvevri system, with 6 months of skin contact			
Malvasia Bianca, <i>Cecchini Family Vineyard</i> , Erggelet Brothers, 2022, Contra Costa	18.25*	20.00	10.25
-100% malvasia bianca -fermented in neutral oak and stainless steel, with 8 days of skin contact			

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



terroir t-shirts* for sale

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
ROSÉ wine before the summer solstice... damn, we are crazy			
Sancerre (100% pinot noir), Lauerjat, 2025, Loire Valley	19.50*	21.00	10.75
Lunella (100% sangiovese), Torre alle Tolfe, 2024, Tuscany	15.50*	17.00	8.75
Calipso (100% aglianico), Luigi Tecce, 2022, Campania	25.00*	30.00	15.25
Getariako Txakolina, <i>Rubentis</i> , Ameztoi, 2025, Basque	18.25*	20.00	10.25
-50% hondarrabi zuri, 50% hondarrabi beltza			
Zweigelt (100% zweigelt), Jurtschitsch, 2025, Kamptal	16.50*	18.00	9.25

ROSÉ in BOTTLES... a sign that my mom is about to arrive in town

Sancerre, Lauerjat, 2025, Loire Valley			84.00
Bandol, Domaine Tempier, 2024, Provence	--A SERIOUS ROSÉ ALERT--		135.00
-55% mourvèdre, 25% grenache, 20% cinsault			
Clos Cibonne, <i>Cuvee Speciale des Vignettes</i> , 2014, Provence			140.00
-100% tibouren			
Lunella, Torre alle Tolfe, 2024, Tuscany			68.00
Calipso, Luigi Tecce, 2022, Campania			120.00

-well, People of America, this is an oddball of a rosé on our list...an expresión of grape and place and humankind that is essentially unrivalled. And yet, you have heard too little about this appellation and know nothing about Luigi Tecci*.

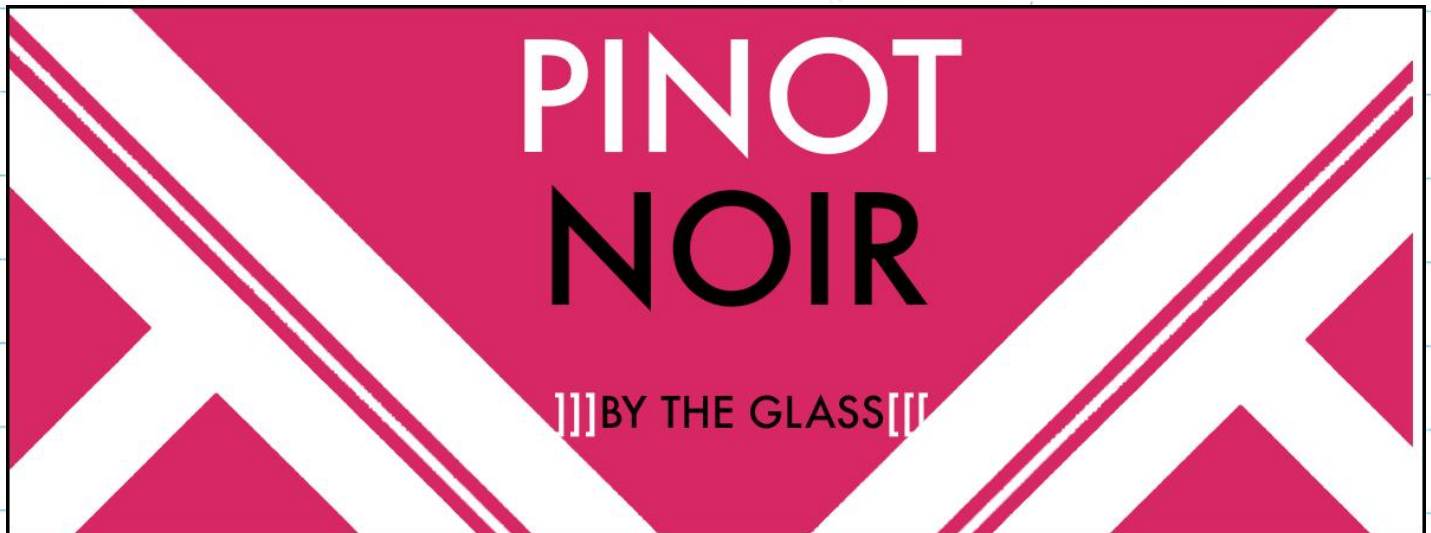
So, some notes for you to ponder as you get ready to blow your wine mind:

- the grapes are grown at 1800', in Irpinia (located about 30 miles northeast of Naples)
- the soil is composed of clay and sandy limestone and remnants of all the Mt. Vesuvius explosions (pyroclastics is the official term)
- the vines are over 100 years of age / in terms of vine training, it is straight out of Jurassic Park
- the harvest is in November
- the grapes are crushed and then lightly pressed in a small basket press / the maceration + fermentation is in stainless steel, followed by 12 months ageing in stainless steel

*Luigi Tecce is a nobody, at least wine-wise. He was working in Rome, as an assistant to a Parliamentarian, when his papa passed away in 1997. He returned to the family farm (la masseria) in Campania, where he was greeted by goats, sheep, olive trees and grape vines BUT he possessed no knowledge of what to do with these possessions. His only guide were memories of his nonno's work, which was simply simplicity. Luigi is a guiding light for an education by classical literature followed by simply doing shit...get up, drink your coffee, apply deodorant, drink more coffee, grab an implement, get to work, drink coffee, repeat.

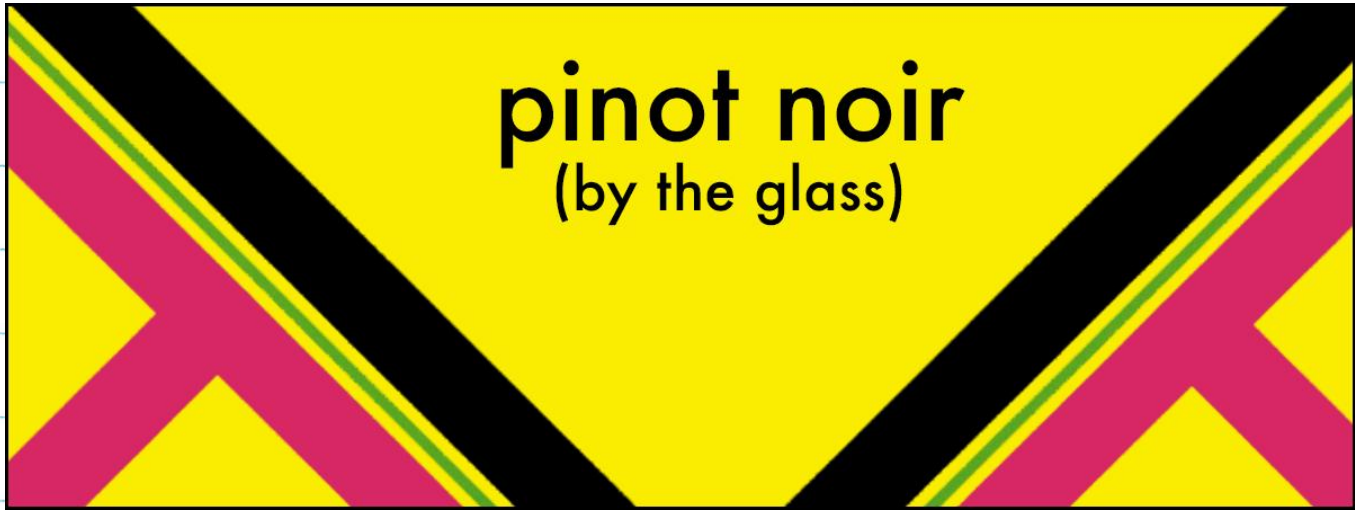
Getariako Txakolina, <i>Rubentis</i> , Ameztoi, 2025, Basque			80.00
Zweigelt, Jurtschitsch, 2025, Kamptal			72.00

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOiR: Philip the Bold loved this grape above all others			
Coteaux Bourguignons, <i>Cuvée Hugo</i> , Domaine Truchetet, 2023, Burgundy -50% gamay, 50% pinot noir	27.00*	29.00	14.75
Marsannay, <i>Longeroies</i> , Louis Jadot (Domaine Louis Jadot), 2021, Côte de Nuits -90-year-old vines, located in the Dessus Longeroies (one day this parcel should be a 1er Cru) -fully de-stemmed bunches / aged 18 months in primarily old oak	22.50*	24.00	12.25
Trimbach, <i>Cuve 7</i> , 2020, Alsace -a note to the French curious...no, we did not misspell Cuve 7...this is how the almighty Jean Trimbach spells it -the name is a reference to the barrel the wine was originally made in -the grape source is the Rotenberg Vineyard, which is composed of iron and clay, which is very similar to Volnay's 1er Cru Les Caillerets -the original vine material came from a massale selection of Pommard's 1er Cru Clos des Epenots	23.00*	25.75	13.00
Sancerre, Pierre Martin, 2023, Loire Valley	21.00*	22.50	11.50
Georg Breuer, 2023, Rheingau	23.00*	25.00	12.75
Enderle & Moll, <i>Basis</i> , 2023, Baden	18.25*	20.00	10.25
Koehler-Ruprecht, 2023, Pfalz	18.00*	19.50	10.00
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Tesselaarsdal, 2023, Hemel-en-Aarde Ridge	27.00*	29.00	14.50
Delmore, <i>Deer Ridge Trail Vineyards</i> , 2023, Santa Cruz Mountains	27.50*	30.00	15.25
Coteaux de Trumao, 2022, Osorno Valley --ÜBER SOUTHERN CLIMES-- -a natural expression of Patagonia (the Chilean side) / brothers Christian & Olivier Porte, originally from France, were very much influenced by Louis-Antoine Luyt and very, very much influenced by Marcel Lapierre	18.50*	20.00	10.25
*Flight of Three Tastes of the above Pinot Noirs... we select them			36.00
*Flight of Five Tastes of the above Pinot Noirs... we definitely select them			57.00

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PiNOT NOIR: from a new Promised Pinot Noir Nirvana

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Burn Cottage, <i>Burn Cottage Vineyard</i> , 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).



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

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

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

-PAÍS is the foundational grape of the wine industry in the New World.
 Brought to the shores of present-day Mexico by the Spanish Conquistadors and the Franciscans in 1540, the grape eventually worked its way up the Baja Peninsula to Alta California where it was planted by Junipero Serra at the 21 Franciscan missions along El Camino Real (there, it became known as the Mission grape).
 It also worked its way south, along the west coast of South America, to Peru and eventually to Chile, where it was initially known as Uva Negra and then (and now) País (it is also in Argentina where the gauchos call it Criolla Chica).
 In its homeland of Castilla – La Mancha, Spain, it is called Listán Prieto.
 It was the most important grape in Chile until the French interlopers (Cabernet Sauvignon, Merlot +++) started arriving in the 1850s, brought home by the Chilean saltpeter industrialists who had fallen in love with all things French (admit it, we all do...I still have wet dreams about Serge Gainsbourg and Catherine Deneuve).
 As befits its newer name (país means country), it was relegated to the countryside of the countryside, grown especially by peasant farmers for their own consumption. The wine was made in what the British aristocrats would call a rustic manner: grapes grown without any chemicals, hand-harvested, de-stemmed by hand (using a bamboo sieve called a zaranda), fermented in small beechwood barrels (called pipas), bottled young and fresh, without any additives, and consumed within the year.

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

-100% san francisco

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

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

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

-the grapes are grown in the Isla de Maipo, located in the heart of the Maipo Valley
 -the vineyard, 5.5 hectares in size, was planted in 1992*, on original roots, using a massal selection of vines
 *so, after you read the below, you will understand what I am now going to say...the De Martino family thought they were planting merlot grapes in this vineyard when the project began; by the end of it, they realized that they had planted the carmenere grape.
 In addition, there is most likely 10% cabernet franc vines in the vineyard because...well...that is just how it is.
 SO, this is a field blend, not just a varietal wine

-the vineyard is an alluvial terrace with the perfect amount of topsoil, **gravel and clay** AND it is located near the Pacific Ocean so it benefits from a moderate temperature range (aka, the growing season is long and slow = balanced wines VS. a hot growing area, which is more *wham! bam! thank you ma'am* = darker, dense fruit, higher alcohols, jammy flavors)
 -Pedro Parra was brought in by the De Martinos in the early 2000s to better understand this parcel and its vagaries & glories
 -the grapes were fermented using indigenous yeast, in stainless steel, followed by a 10-day maceration, then aged 24 months in 2500 litre foudre

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



terroir

welcomes Guest Sommelier, **Pedro Parra***

the *Master Blaster* of terroir / the *Grand Inquisitor* of Mother Earth

Thursday, June 25th, 2026...yes, TONIGHT

6:00pm - 8:30pm

Pedro will be pouring a flight of his odes to the mighty mighty Cinsault

Cinsault, HUB, Pedro Parra y Familia, 2022, Itata, Chile

Cinsault, TRANE Pedro Parra y Familia, 2023, Itata, Chile

Cinsault, MONK Pedro Parra y Familia, 2023, Itata, Chile

Tasting Flight \$36.00 3oz. pours of each wines

There is no need to reserve a table...curiosity is the only requirement.

There is no need to exercise beforehand...Pedro will be doing all the heavy-lifting.

There is no need to be a wine expert to enjoy these wines...Pedro is a most glorious teacher.

There is every need to want to experience the glory of Chilean terroir...

Pedro will preach a mighty gospel about Chile and its unique place in the wine firmament.

We look forward to seeing you tonight.

***And who is this Pedro Parra?**

-Pedro is a man from Chile, presently living in Concepción

-Pedro has a Ph.D. from the Institut National Agronomique de Paris-Grignon...and that Ph.D. is in TERROIR!

-Pedro studied rocks...and only rocks...he does not have any degrees in winemaking

-Pedro consults with winemakers all over the world, helping them to craft terroir-expressive wines

-Pedro loves jazz

-Pedro TRULY, ABSOLUTELY loves the New York Knicks...because:

as soon as cable TV arrived in Chile in 1992 and he saw his first NBA game featuring the Knicks, he was hooked.

And Pedro was absolutely celebrating in Concepción throughout the 2026 playoffs...*Los Knicks en 5!!!*

***And why is time spent with Pedro Parra so damn valuable?**

-Pedro thinks about wine growing...yes, *wine growing* as opposed to *wine making*...

in a manner reminiscent of Galileo observing different size metal balls rolling down a ramp

or Newton observing an apple falling from a tree

-Pedro's observations are so damn obvious and seemingly so outlandish

-Pedro will absolutely change your view on wine in general

-Pedro will absolutely change how you taste wine

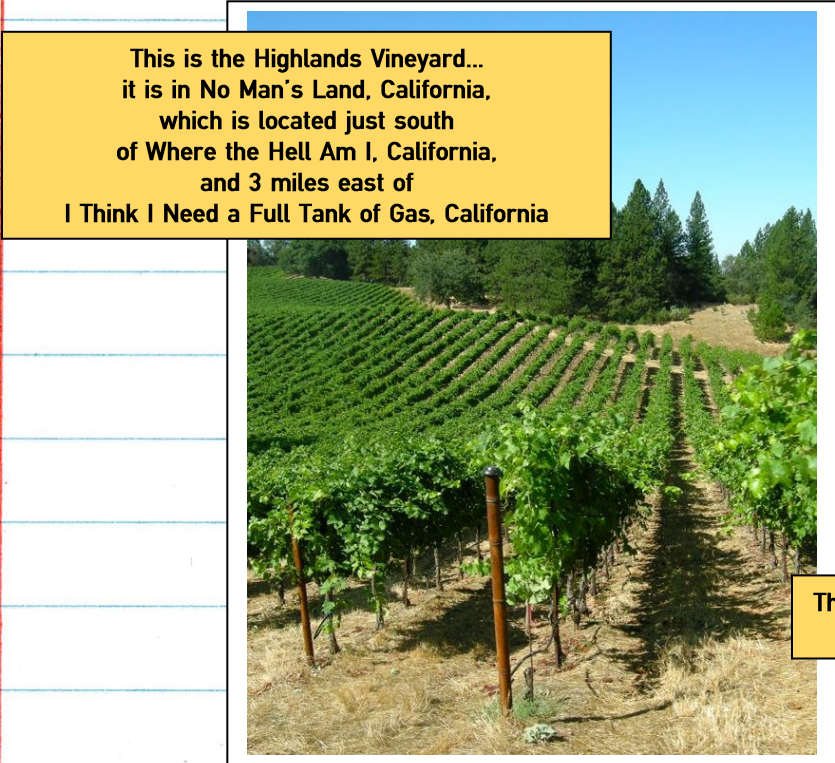
We love Pedro.

#Pedroisourwinesavior

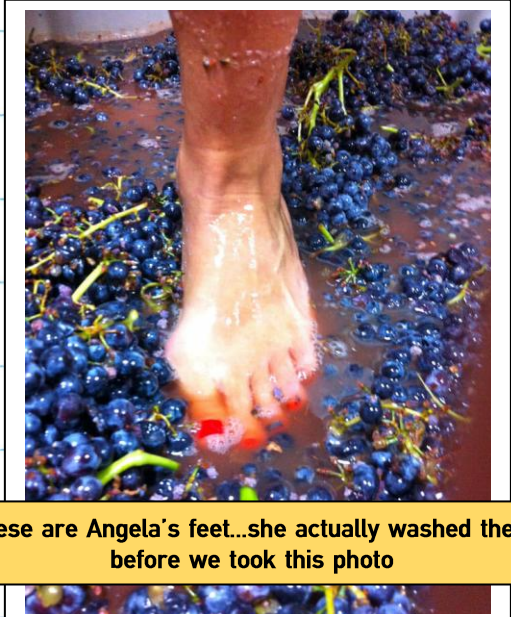
#youcannotgrowterroir



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
“YOUR CRAZY MATCHES MY CRAZY, BIG TIME”...			
Grenache, <i>Highlands Vineyard, A Tribute to Grace, 2023, Santa Barbara</i>	27.00*	30.00	15.25
<ul style="list-style-type: none"> -100% grenache, grown on decomposed granite and clay loam (with some quartzite, basalt, gneiss) -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 - it was fermented with 52% whole-cluster, then aged 10 months in neutral oak -A Tribute to Grace is Angela Osborne, a Kiwi who moved to California in 2006 / Grace is her grandma 			

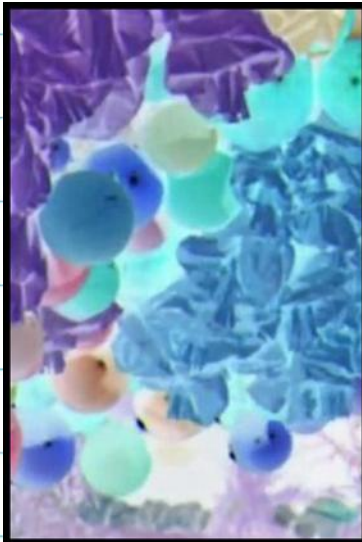


This is the Highlands Vineyard... it is in No Man's Land, California, which is located just south of Where the Hell Am I, California, and 3 miles east of I Think I Need a Full Tank of Gas, California



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

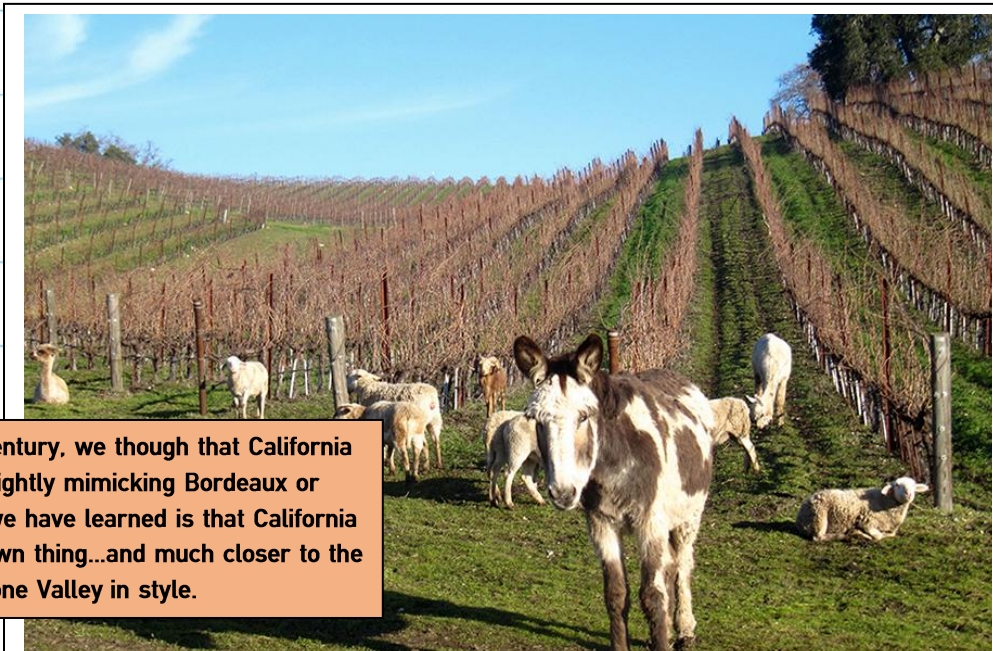
Counoise, Tablas Creek Vineyard, 2023, Paso Robles **18.25*** **20.00** **10.25**

- 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**



terroir salutes the 50th anniversary of the Judgement of Paris,*
the greatest wine tasting event of the 20th century.

So what exactly happened 50 years ago, on May 24th, 1976,
at the Intercontinental Hotel, in the 9th arrondissement, of Paris?
Well, exactly, the wines of California bested their French brethren,
in a blind wine tasting.

The waves of disbelief were shocking.

And the shocked belief that America could produce wines the equal of the spiritual
homeland of wine (forget that, better than!!!), created a new wine world order,
that we have very much savoured these last 50 years.

THE FACTS:

- yes, the year of the tasting, 1976, coincided with the American Bicentennial
- it was to be a simple tasting, overseen by Patricia Gallagher & Steven Spurrier, of the Académie du Vin (a Parisian wine school). Their only goal was to create interest in their French clientele to explore wines beyond their borders.
- French Chardonnays were matched against Californian Chardonnays (10 wines in total) AND French Cabernet-based wines (all Bordeaux) were matched against Californian Cabernets (10 wines in total).
- the wines were served in a random order, with identities hidden, and the 9 judges (all French...a mixture of winemakers / wine critics / restaurateurs) rated each wine on a 20-point scale (remember, in 1976, the 100-point scale had not yet been created – please chuckle now)
- the results, when revealed to the august tasters, were:
Chateau Montelena Chardonnay, 1973 – 14.67 points – the winner!
Stag's Leap Wine Cellars Cabernet Sauvignon, 1973 – 14.17 points – the winner!
- those august tasters (once again: all French), were now horrified...and a white flag was raised
- not a judge but very much an important observer of the event, was George Taber, a journalist for *Time* magazine, who reported on the event in the June 7th edition. Without George's documentation of the proceedings, it would have faded into the annals of the French raising another white flag. Alas, it now became *the thing*.

THE REPERCUSSIONS:

- Californian wines now truly had a voice AND a platform
- wine consumers now realized there was a wine world beyond the almighty French wine world
- rather than trying to mimic a French wine sensibility, wine growers felt comfortable mimicking a sunshine state wine style
- our wine palates expanded in scope

#ittrulyisaworldofwine

*not to be confused with the mythological Judgement of Paris, involving Eris (the goddess of discord – we love her!) and Hera, Athena, & Aphrodite...hello Trojan War!



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

THE JUDGEMENT OF TRIBECA... because we do whatever we want!

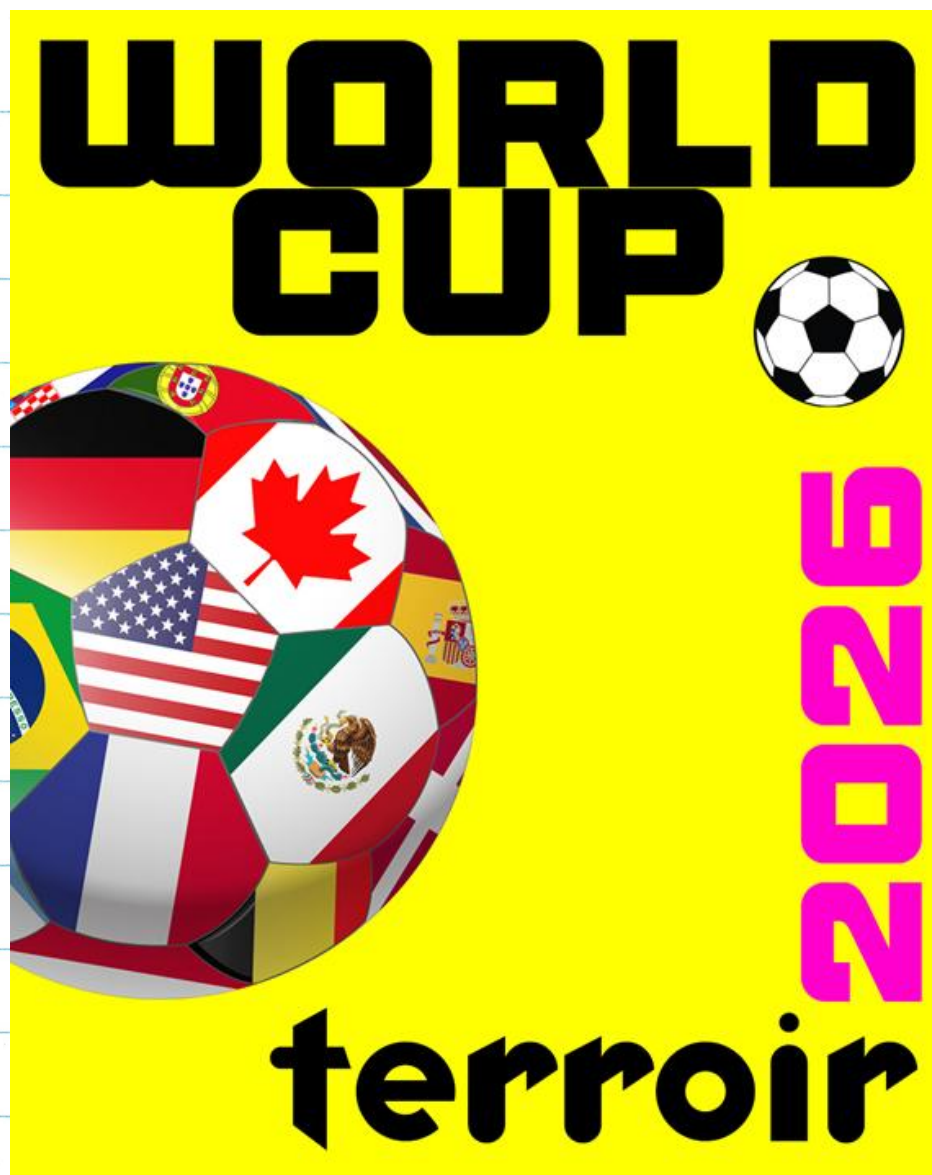
Riesling, <i>HJW Vineyard</i> , Hermann J. Wiemer, 2023, Finger Lakes, New York	21.00*	23.00	11.75
Riesling, <i>Altenbourg</i> , Amelie & Charles Sparr, 2022, Alsace, France	23.00*	25.00	12.75
*Flight of Two Tastes, Served Blind, of the above wines...you need to guess			23.00

Chardonnay, <i>Estate</i> , Mount Eden Vineyards, 2021, Santa Cruz Mountains, USA	27.00*	30.00	15.25
Viré Clessé, <i>Cuvée E.J. Thevenet</i> , de la Bongran, 2021, Mâconnais, FR.	27.00*	30.00	15.25
*Flight of Two Tastes, Served Blind, of the above wines...you need to guess			28.50

Claret, White Rock Vineyards, 2020, Napa Valley, USA	32.00*	35.00	17.75
Fronsac, Château La Vierge, 2017, Bordeaux, USA	23.00*	25.00	12.75
*Flight of Two Tastes, Served Blind, of the above wines...you need to guess			29.00

This flight series is not yet available, as the General AND Manager is convalescing in the wilds of New Jersey, hoping that his new knee and his old wine smarts achieve equilibrium.

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



The Greatest Sporting Event...ever...

The World Cup 2026,

beginning on Thursday, June 11th and finishing on Sunday, July 19th.

104 total games, to be played in 16 host cities, with 48 competing nations.

All broadcast, in technicolor, at **terroir**.

Truly...every touch of the ball, every Cruyff turn, every Ronaldo stepover,

every Harry Kane goal, every Neymar twist in the wind,

every disgruntled gesture towards the ref,

every bit of nationalistic pride that can be mustered by Cape Verde,

will be shown on the **terroir** screens.

There will be wine / beer / cocktails. There will be foodstuffs.

There will be yellow cards & red cards.

There will be anthems sung by angels.

There will be glory...there will be glory.

We look forward to celebrating with you.



the World Cup 2026 Schedule Week III.S...:

Thursday, 25th of June, 2026

Curaçao v Côte d'Ivoire -4:00pm

Ecuador v Germany -4:00pm

Japan v Sweden -7:00pm

Tunisia v Netherlands -7:00pm

Türkiye v USA - 10:00pm

Paraguay v Australia - 10:00pm

Friday, 26th of June, 2026

Norway v France -3:00pm

Senegal v Iraq -3:00pm

Cabo Verde v Saudi Arabia -8:00pm

Uruguay v Spain -8:00pm

Egypt v IR Iran -11:00pm

New Zealand v Belgium -11:00pm

Saturday, 27th of June, 2026

Panama v England -5:00pm

Croatia v Ghana -5:00pm

Colombia v Portugal -7:30pm

Congo DR v Uzbekistan -7:30pm

Algeria v Austria -10:00pm

Jordan v Argentina -10:00pm

terroir WORLD CUP 2026 thoughts:

- Messi deserves zwei schnitzels for his zwei goals vs. Austria
- water breaks...the staff of **terroir** now wants a *riesling water break* every 30 minutes
- Mbappe deserves deux baguettes & fromage for his deux goals vs. Iraq
- can we adjust our immigration policies so the Tartan Army can traverse our country throughout the year, every day of every year (speaking of tartan, who do we call to get our own tartan?)
- Haaland deserves to kjøttkaker for his to goals vs. Senegal
- @germanbreadcutter...the art of cutting bread, in German...is he *more* German than die Mannschaft?
- Ronaldo deserves dois conservas for his dois goals vs. Uzbekistan

terroir is open 30 minutes before kick-off.

terroir will remain open thru the final game of the day

(assuming guests are still in the joint!)

We look forward to celebrating with you.

AUSTRIAN REDS

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

AUSTRIA MAKES RED WINE?!

Rotburger (100% rotburger), Umathum, 2022, Burgenland **16.75*** **18.25** **9.25**

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 varieties: 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.

Sankt Laurent (100% st. laurent), Rose Schuster, 2024, Burgenland **19.25*** **21.00** **10.75**

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.

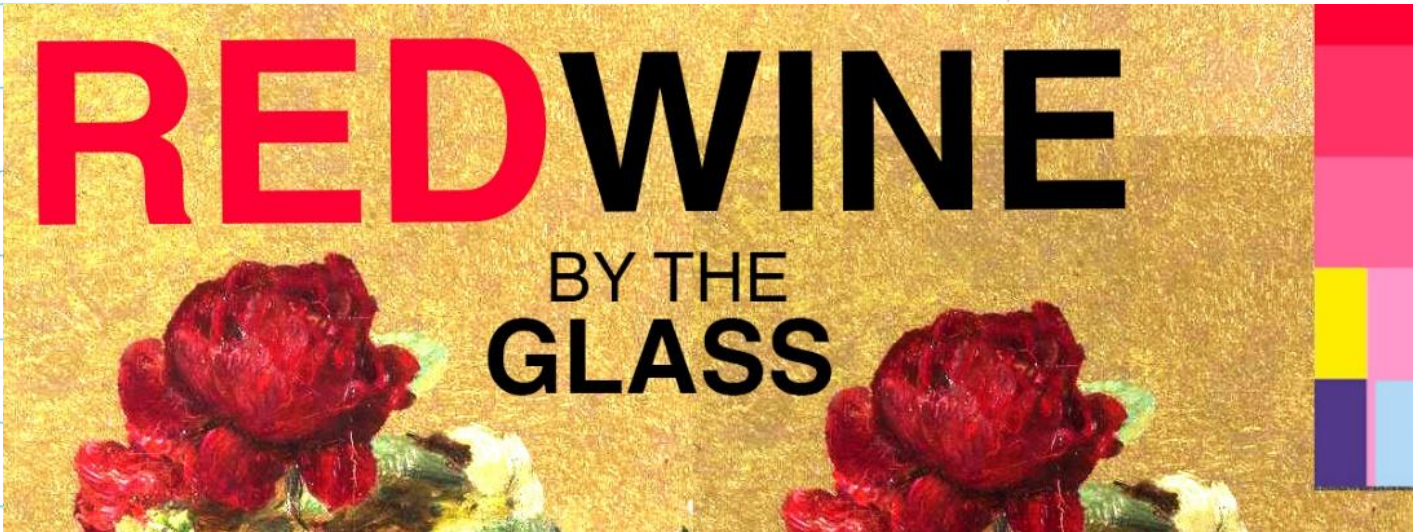
Blafränkisch, Leithaberg Ried Lange Ohn, Nittnaus, 2019, Burgenland **25.00** **28.00** **14.25**

-100% blafränkisch

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 Blafränkisch 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.

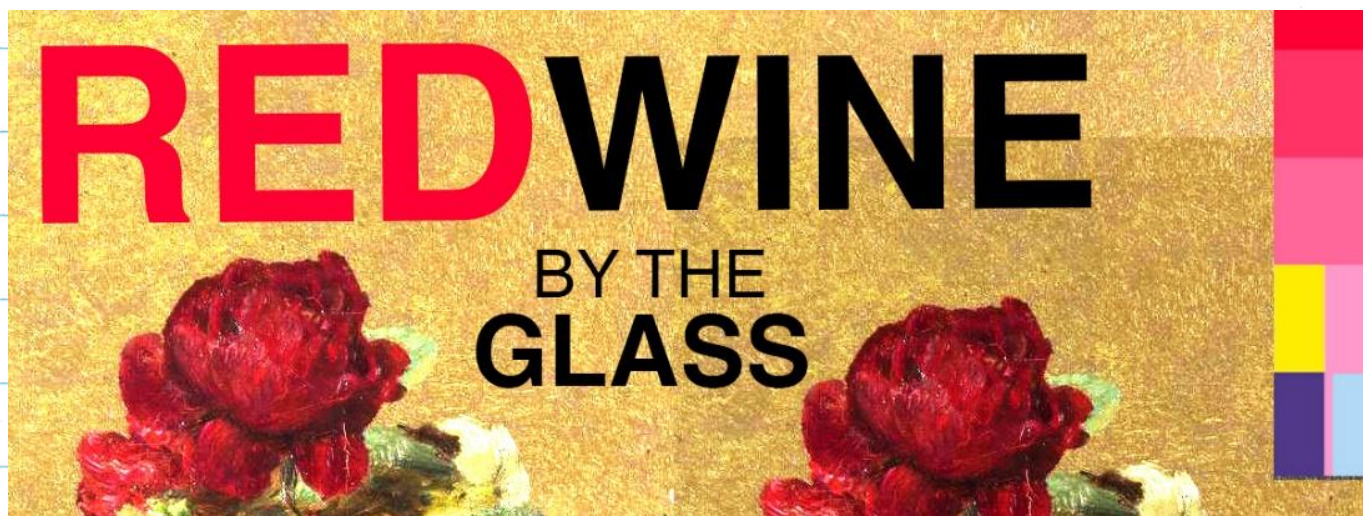
***Flight of Three Tastes of the above radiant wines** **30.00**

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
Saumur-Champigny, <i>Les Meuniers</i> , La Giraudière, 2024, Loire Valley -100% cabernet franc	19.50*	21.00	10.75
Chinon (100% cabernet franc), <i>Vieilles Vignes</i> , Philippe Alliet, 2022, Loire Valley	22.75*	25.00	12.75
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 -60% pinot noir, 40% trousseau + pousard + chardonnay + savagnin. ALL CO-FERMENTED	22.25*	24.00	12.25
Gamaret (100% gamaret), Famille Morin, 2023, Beaujolais	20.00*	22.00	11.25
<i>L'Exclus d'Alary</i> , Domaine Alary, 2022, Southern Rhône Valley -100% counoise...some also call this grape "pinot de la vallée du rhône"...who the hell are <i>those</i> people?!?!	15.50*	17.25	8.75
Gigondas, Bertrand Stehelin, 2015, Southern Rhône Valley -70% grenache, 25% syrah, 5% mourvèdre	20.00*	22.50	11.50
Château Poujeaux, 2016, Moulis-en-Médoc -60% cabernet sauvignon, 35% merlot, 5% petit verdot / fermented in stainless steel, followed by 12 months ageing in 30% new oak	24.00*	27.00	13.75
Cisterna d'Asti (100% Croatina), Casa Tallone, 2023, Piedmont	15.00*	16.50	8.50
Langhe Rosso (100% Slarina), Ferdinando Principiano, 2023, Piedmont -yes, yes, I know that you know that there can't possibly be another Italian grape I have never heard of? Alas, Happy Monday. And surprise. A grape grown around the town of Monferrato, it is named for the Bloom that sometimes covers the grapes	14.00*	15.75	8.00
Viño de Encostas, <i>Village</i> , Xose Lois Sebio, 2023, Ribeiro -70% caiño longo, 30% sousón + brancellao + ferrón	19.25*	20.75	10.50
Castelão (100% castelão), Várzea da Pedra, 2024, Lisboa	18.50*	20.00	10.25

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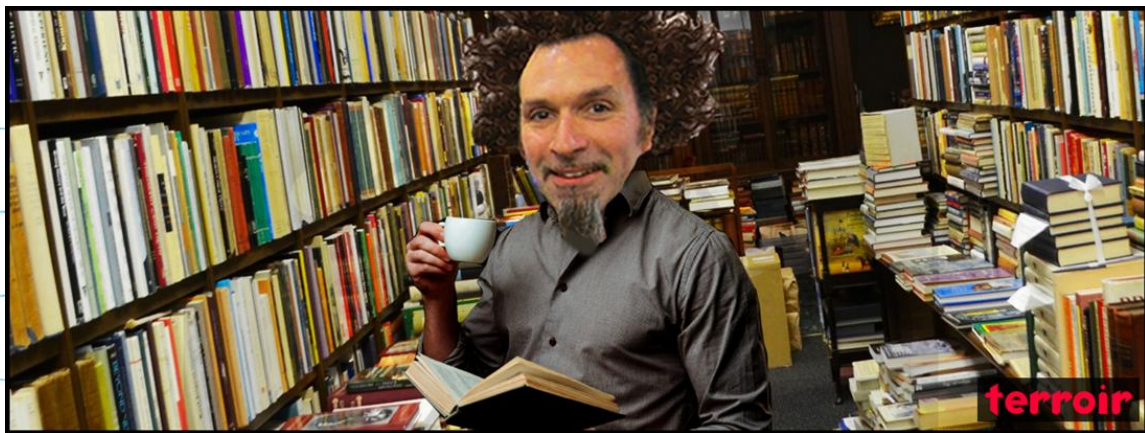


HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

MORE RED & PURPLE & STRANGE GRAPES

Limniona (100% limniona), Oenops, 2021, Drama	22.50*	24.00	12.25
Rapsani, Terra Petra, 2020, Mount Olympus	21.00*	22.50	11.50
-50% xinomavro, 35% krassato, 15% stavroto			
Megas Oenos, Skouras, 2022, Peloponnese	22.25*	24.00	12.25
-80% agiorgitiko, 20% cabernet sauvignon			
NOTE TO SELF: we generally are not fans of international grape varieties interloping on kick-arse indigenous varieties.			
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.			
Asuretuli Shavi (100% asuretuli shavi), Kapistonis, 2024, Kartli	20.25*	22.00	11.25
Los Idiots, Lightwell Survey, 2024, Virginia	--SERVED CHILLED--	17.00*	18.50 9.50
-49% blaufränkisch, 49% riesling, 2% cabernet franc			
-the blaufränkisch was crushed whole cluster, with the destemmed riesling grapes placed on top / the co-ferment went completely dry and was then aged 10 months in older French puncheons			
-apparently, there are two "IDIOTS" wines...the "LOS" is the lighter of the two			
Zinfandel, Lopez Vineyard, Scar of the Sea, 2025, Cucamonga Valley	23.00*	25.00	12.75
-this wine is all about American wine history, as these zinfandel grapes, planted in 1918, are overseen by the Galleano family and raised in the sand and granitic soils of the Cucamonga Valley (located 70 miles from L.A.)			
Syrah, Ryan Spencer Vineyard, Farm Cottage, 2023, Santa Cruz Mountains	28.00	30.00	15.75
La Vaquita, Santa Julia, 2025, Mendoza	--a NATURAL WINE, SERVED CHILLED--	14.50*	15.75 8.00
-80% malbec, 20% torrontes			
-grown organically / co-fermented using indigenous yeast / aged in concrete vats / bottled by the Vestal Virgins			
-La Vaquita references Olivia, a baby cow residing on the Zuccardi family farm...she is a huge Lionel Messi fan			
Bastardo, Riccitelli, 2024, Patagonia	23.00*	25.00	12.75
-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			
Shiraz, Love Me Love You, Charlotte Dalton, 2022, Adelaide Hills	15.25*	17.00	8.75

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terroir wine books* for sale

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

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

by Pedro Parra

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

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

by Pascaline Lepeltier

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

Wine Simple - \$26.00

by Aldo Sohm & Christine Muhlke

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

Cork Dork - \$15.00

by Bianca Bosker

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

The New French Wine - \$99.00

by Jon Bonné

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

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

by Hugh Johnson & Jancis Robinson

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

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

The Book of Sherry Wines - \$38.00

by César Saldaña

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

Champagne - \$66.00

by Peter Liem

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

The Sommelier's Atlas of Taste - \$32.00

by Rajat Parr & Jordan Mackay

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

The South America Wine Guide - \$48.00

by Amanda Barnes & Amigos

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

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

by Joe Campanale & Joshua David Stein

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

The New California Wine - \$29.00

by Jon Bonné

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