



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

COCKTAILS... Nicole is responsible for these and she is crazy.

Mezcal & Tonic (Lagrimas de Dolores Sierreño Mezcal* / Q Tonic)	14.00	16.00
*Mezcal made from a wild strain of agave indigenous to the Durango area, surrounded by pine forests and distilled to give you full on terroir in a glass. Here to kick your old G&T to the curb.		
Como la Flor (Grant Fino Sherry / Eve's Cidery Pommeau / Sprite)	10.00	12.00
Mosquito Bite (Hayman's London Dry Gin / Byrrh Quinquina / Contratto Bitter)	12.00	14.00

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

Fino, La Garrocha , Grant, NV, El Puerto de Santa Maria	7.00 3oz.	11.00
Manzanilla Fina, Miraflores Baja , de la Riva, NV, Sanlúcar de Barrameda	6.00 3oz.	8.00
Amontillado, Almacenista Manuel Cuevas Jurado , Lustau, NV, Sanlucar de Barrameda	9.00 3oz.	12.00
Palo Cortado, 20 Years, Solera Especial Dos Cortados , Williams & Humbert, NV, Jerez	11.00 3oz.	15.00
Oloroso, 15 Years , El Maestro Sierra, NV, Jerez	8.00 3oz.	12.00

VERMOUTH... these aromatized wines cure all evils

Atxa , Manuel Acha, Spain --15°	5.00 3oz.	8.00
Bianco , Contratto, Italy -17.5°	9.00 3oz.	11.00
di Torino , Cocchi, Italy --16°	6.00 3oz.	9.00
Quinquina , Bonal, France --16°	6.00 3oz.	9.00
Byrrh Grand Quinquina , Violet Frères, France --18°	6.00 3oz.	9.00
*Flight of Three 1oz. Tastes of any of these elixirs... you pick'em or we pick'em		10.00

APERTIF... these aromatized wines might not cure all evils

Americano Rosso , Cappelletti, Italy --17°	6.00 3oz.	9.00
Salers , Terres Rouge, France --16°	7.00 3oz.	10.00
Cap Corse , L.N. Mattel, France --17°	7.00 3oz.	10.00
Caperitif , Kaapse Dief, South Africa --17.5°	8.00 3oz.	11.00

BEER... it's beer, just drink it!

Pilsner - Lekker - Greenpoint Brewery - Brooklyn, NY - 4.9°	6.00 16oz.	8.00
Saison - Cellar Door - Stillwater - Brooklyn, NY - 6.6°	6.00 16oz.	9.00

HOT BEVERAGES... served hot, to warm the spirit AND the belly

Hot Chocolate (milk / cocoa / cardamom marshmallow)	6.00 10 oz.	8.00
Spiked Hot Chocolate (milk / cocoa / cardamom marshmallow / Dolin Genepy des Alpes)	10.00 10 oz.	12.00
Hot Toddy (ginger rooibos tea / madeira / lemon wheel)	10.00 10 oz.	12.00

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

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

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

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

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

-the Bonneville Salt Flats is positively overflowing with water 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... see below numbers.

Pewsey Vale, <i>The Contours</i> , 2013, Eden Valley (Total Acidity 6.8 gr. / Residual Sugar 0.8 gr.)	18.00*	20.00	10.25
Trocken, <i>Dorsheim</i> , Kruger-Rumpf, 2015, Nahe (Total Acidity 7.9 gr. / Residual Sugar 4.2 gr.)	10.00*	11.25	5.75
Trocken, <i>Hallgartener Hendelberg Alte Reben</i> , Josef Spreitzer, 2015, Rheingau (Total Acidity 7.4 gr. / Residual Sugar 5.9 gr.)	14.00*	16.00	8.25
Trimbach, <i>Sélection de Vieilles Vignes</i> , Trimbach, 2015, Alsace (Total Acidity 7.7 gr. / Residual Sugar 5.5 gr.)	18.00*	21.00	10.75
Stagård, <i>Ried Steiner Gaisberg</i> , 2016, Kremstal (Total Acidity 5.3 gr. / Residual Sugar 4.7 gr.)	17.00*	19.75	10.00
QbA, <i>Schieferterrassen</i> , Heymann-Löwenstein. 2017, Mosel (Total Acidity 6.5 gr. / Residual Sugar 5.7 gr.)	18.50*	21.00	10.75
QbA, <i>Alte Reben</i> , van Volxem, 2017, Saar (Total Acidity 7.9 gr. / Residual Sugar 8.6 gr.)	14.50*	16.50	8.50
Schoffit, <i>Grand Cru Rangen "Clos Saint-Théobald,"</i> 2016, Alsace (Total Acidity 6.4 gr. / Residual Sugar 5.3 gr.)	22.00*	26.00	13.25
QbA, <i>Winningen Röttgen</i> , Knebel, 2015, Mosel (Total Acidity 6.2 gr. / Residual Sugar 16.6 gr.)	16.00*	18.00	9.25

Total Acidity (as in tartaric...you feel this acid on the sides of your tongue): most white wines have 5-6 grams per litre

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

And why do we think this info is so important?

Because, in the case of Riesling, **TOTAL ACIDITY** and **RESIDUAL SUGAR** (+ pH and alcohol and other cool things) create **BALANCE** and *that* is what the Riesling conversation is all about.

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

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

And that grape fermented into wine should therefore smell and taste fruity.

Do not be scared of fruit. Our ancestors ate it.

And it is one of the two major food groups, along with coffee (from Philz, of course).

Kabinett Feinherb, <i>Bacharacher</i> , Ratzenberger, 2017, Mittelrhein (Total Acidity 8.2 gr. / Residual Sugar 22 gr.)	13.00*	15.50	8.00
Wagner, <i>Semi-Dry</i> , 2017, Finger Lakes (Total Acidity 7.5 gr. / Residual Sugar 18.2 gr.)	9.00*	11.00	5.75
Kabinett, <i>Hütte Oberemmel</i> , Von Hovel, 2014, Saar (Total Acidity 9.1 gr. / Residual Sugar 43 gr.)	11.00*	13.00	6.75

RIESLING 2019 COLORING PAGES

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

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

Spätlese, <i>Bopparder Hamm Engelstein</i> , Weingart, 2015, Mittelrhein (Total Acidity 7.5 gr. / Residual Sugar 42 gr.)	17.50*	19.00	9.75
Spätlese, <i>Niersteiner Hipping "Flächenhahl,"</i> Strub, 2015, Rheinhessen (Total Acidity 8.7 gr. / Residual Sugar 51.8 gr.)	10.00*	12.50	6.50
Spätlese, <i>Wallufer Walkenberg</i> , J.B. Becker, 2008, Rheingau (Total Acidity 7.8 gr. / Residual Sugar 34.5 gr.)	17.00*	19.75	10.00
Spätlese, <i>Piesporter Goldtröpfchen</i> , von Kesselstatt, 2003, Mosel (Total Acidity 6.8 gr. / Residual Sugar 99 gr.)	20.00*	23.00	11.75
Eiswein, <i>Zeltinger Himmelreich</i> , Selbach-Oster, 2016, Mosel (Total Acidity 10.2 gr. / Residual Sugar 169 gr.)	30.00* 3oz.	---	40.00
Ice Wine, Koenig Vineyards, 2014, Snake River Valley (Total Acidity 7.8 gr. / Residual Sugar 220 gr.)	13.00* 3oz.	---	15.00

- *Flight of Three Tastes of any of the Rieslings... we pick'em 26.00**
- *Flight of Five Tastes from the world of Riesling... yup, we definitely pick'em 39.00**

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RIESLING DUALITY i: Riesling disguised as the most terroir-driven wine, ever

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Trocken, G.G. Wehlener Sonnenuhr Alte Reben, Dr. Loosen, 2016, Mosel (Total Acidity 8.8 gr. / Residual Sugar 6.9 gr.) -the ungrafted vines are over 100 years of age / they are from the <i>Laichen</i> and <i>Sandpichter</i> parcels within the <i>Sonnenuhr</i> vineyard -the wine is fermented using indigenous yeasts, in a 3000 litre neutral oak cask and matured on the full lees for 12 months	20.00*	25.00	12.75
Trocken, G.G. Kiedrich Gräfenberg, Robert Weil, 2017, Rheingau (Total Acidity 7.5 gr. / Residual Sugar 4.9 gr.) -the vines are over 75 years of age (the estate had purchased its first parcel in 1870) -the wine is fermented using indigenous yeasts, in a large neutral oak cask	35.00*	40.00	20.25

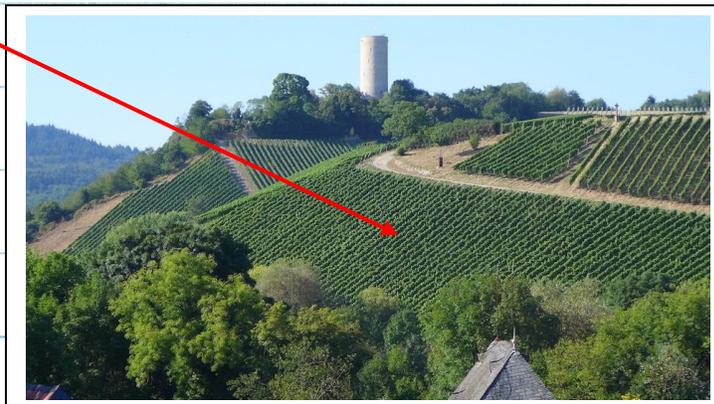
***Flight of 3oz. tastes of these two insane wines 28.00**

unfortunately, these two wines are NOT part of the Riesling Flights on the previous page



Well, yes, this is the über famous SUNDIAL vineyard... and yes, ~~the SUNDIAL~~ was used to tell time by the vineyard workers...they needed to know when their beer / coffee breaks were, of course. The sundial was crafted in 1842 by Jodocus Prüm, though only around 1900CE was the site referenced by its *sonnenuhr* moniker. The vineyard was first planted by Gandalf the Grey in 1174CE. The soil is not composed of soil; it is 110% slate, sitting on top of 200% slate, all with a grey / blue tinge. It is steep, at 65°-70°, with a perfect south/southwest exposure. The altitude ranges from 360' to 640'. And it is 110 acres in size. It resides near the village of Wehlen, which is famous for its schnitzel and NIN fandom.

The Hill of the Counts...aka, Gräfenberg, located in the town of Kiedrich, was first documented as a wine-growing parcel in the 12th Century; Paul Bunyan had apparently cleared the mountain-side for cultivation in 1109. At that time, it was known as *Mons Rhingravii*...aka, the mountain of the barons (in 1250CE, it was Germanized to *Grevenberg*). The soil is composed of phyllite, loess and loam, on a slate base (this high stone content means kick-ass drainage, which translates to super deep roots). It is steep, at 40°-60°, with a perfect southwest exposure. The altitude ranges from 393' to 590'. And it is 25 acres in size. It resides just below the Taunus Mountains, in a protected area, and benefits from the cool breezes that descend down the hillside, insuring a long maturation period.





	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
HISTORY: yes, you are drinking a wine that is 48 years old!	12.00* 3oz.	---	15.00
Neuberger, Solist, Kirchmayr, 1971, Thermenregion			

So, here are some things / facts / fake news from 1971 to aid in your enjoyment of the above grape juice:

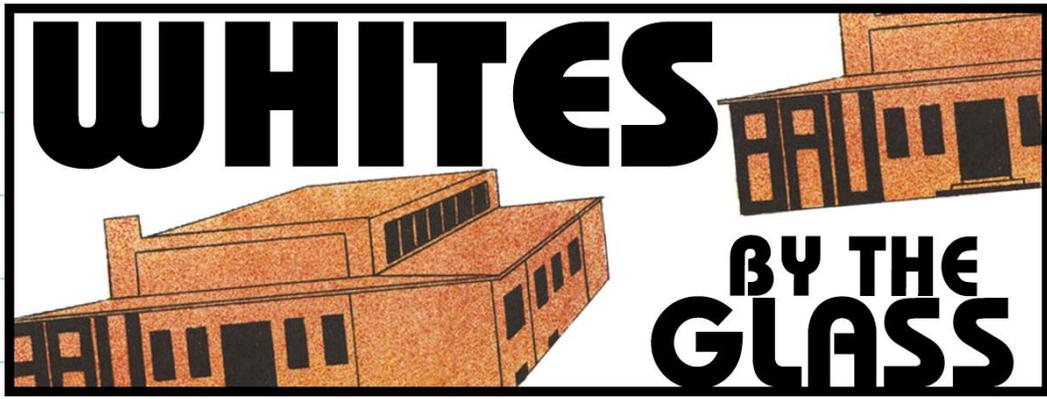
- the cost of a postage stamp was \$0.08
- the average cost of a gallon of gas was \$0.40
- the monthly rent for the apartment above us was \$150.00
- an 18-year-old could finally vote
- Daniel Ellsberg alters the definition of what it is to be a true American
- Amtrak is created to...well, uhmmmm...not sure ultimately
- Led Zeppelin IV blares out of my Dodge Charger windows
- A *Clockwork Orange* is seen on the big screen AND my white jump suit finally finds favor
- the digital age begins with the introduction of Intel's 4004
- Pierre Elliot Trudeau is Prime Minister of Canada
- the Milwaukee Bucks are NBA Champs
- Richard Nixon is Time's Man of the Year
- as a 6-year-old, I was able to visit the Magic Kingdom
- Alan Shepherd used a 7-iron to send a golf ball over 1760 yards...on the moon
- under the Christmas tree, Santa left me: an *Etch a Sketch* / *Battleship* / *Operation*
- Idi Amin comes into power and Ugandan crocodiles are never hungry again
- Montreal Canadiens are the Stanley Cup champions...of course
- "Bridge Over Troubled Waters" is the Song of the Year / the Record of the Year / the Album of the Year

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Case Paolin Prosecco <i>Col Fondo</i> (100% glera), NV, Veneto CRAZY PROSECCO ALERT	13.50*	15.00	7.75
-1 st fermentation in tank, 2 nd fermentation in bottle (<i>aka, metodo classico</i>) BUT without disgorgement (<i>aka, col fondo "with sediment"</i>). The yeasts remain in the bottle S000000000000 there is going to be some sediment upon finishing the wine, but this indicates the Prosecco is healthy and happy and a fan of Arya Stark			
Método Tradicional Nature, Geisse, 2016, Pinto Bandeira	15.00*	16.75	8.50
-70% chardonnay, 20% pinot noir			
Lacourte-Godbillon Brut, <i>Terroirs d'Ecueil</i> , NV Montagne de Reims	21.00*	24.75	12.50
-the wine (85% pinot noir, 15% chardonnay) is fermented in stainless steel, followed by ML, and then 27 months of sur lattes; it is primarily from the 2013 harvest, with reserve wine from 2012 and 2011 (about 44%) completing the composition			
-disgorged January 2019, with 7 grams dosage			
R. Pouillon Extra Brut (50% pinot noir, 50% chardonnay), <i>Solera</i> , NV, Vallée de la Marne	32.00*	37.00	18.75
-please apply seatbelts to understand this wine: every year, Fabrice Pouillon removes 30% of the wine stored in a perpetual cuvée, called a solera (it is a fractional blending system invented by the producers of sherry and balsamic vinegar). The solera was begun in the mid-90s and the wine was originally stored in stainless steel. However, in 2014, the wine was transferred to two large oak barrels. Once the wine is removed, it undergoes a second fermentation and rests sur latte for 5 years before disgorgement. The present release is a combination of vintages 1997 thru 2013. Of course, every year 30% of the new wine is added to the solera to insure continuity. It goes without saying that vintage characteristics are completely unimportant as, to an extent, are the grapes...this wine is a concentrated liquid expression of the village of Mareuil-sur-Aÿ. It was disgorged in the Autumn of 2018			
WHITE			
Sylvaner Vieilles Vignes, <i>Grand Cru Zotzenberg</i> , Albert Seltz, 2015, Alsace	14.00*	16.50	8.50
-I know what you are saying: A <i>Grand Cru</i> wine from Alsace, made with Sylvaner...how is that possible??!			
Well, just ask Emily Ann or Nicole or Zoe and they will explain how Mr. Seltz petitioned all by his lonesome to make this a thing.			
And in case you are wondering, the wine has 7.1 gr. total acidity and 35.4 gr. residual sugar			
Pinot Gris, <i>Grand Cru Brand</i> , Josmeyer, 2011, Alsace	16.00*	18.50	9.50
Kaysersberg, La Grange de L'Oncle Charles, 2017, Alsace NATURAL WINE ALERT	17.50*	19.75	10.00
-co-plantation of pinot gris / pinot blanc / pinot auxerrois; the parcel is located near the <i>Schlossberg G.C.</i> , composed solely of granite			
-Jerôme François began the winery in a family barn... <i>La Grange</i> ...belonging to his uncle Charles... <i>L'Oncle Charles</i>			
Clos Floridene, Dubourdiou, 2017, Graves	19.00*	22.00	11.25
-62% semillon, 34% sauvignon blanc, 4% muscadelle			
Gewürztraminer, <i>Kolbenhof</i> , J. Hofstätter, 2013, Trentino-Alto Adige	10.00*	12.00	6.25
Catavela, Denavolo, NV (<i>okay...2018</i>), Emilia-Romagna FUNKY WINE ALERT	16.00*	18.25	9.50
-25% malvasia di candia aromatica, 25% ortrugo, 24% marsanne, 24% trebbiano, 1% santa maria, 1% sauvignon			
Vinho Verde (100% loureiro), <i>Pássaros</i> , Anselmo Mendes, 2018, Minho	--	10.00	5.25
<i>La Hacienda de Doña Francisca</i> (100% palomino), Callejuela, 2017, Andalusia	16.00*	18.00	9.25
La Côte (100% chasselas), <i>Brez</i> , La Colombe, 2017, Vaud	17.00*	19.00	9.75
Portezuelo (torontel + muscat, chasselas, semillon), Louis-Antoine Luyt, 2019, Itata	11.75*	13.75	7.00
-a <i>pípeño</i> from the familia Patricio Martínez, from 100-200-year-old bush vines, planted on clay soils, rich in granite deposits			
Viognier (100% viognier), <i>Samuel's Collection</i> , Yalumba, 2017, Eden Valley	10.50*	12.25	6.25
Semillon (100% semillon), <i>HVD</i> , Tyrrell's, 2011, Hunter Valley	18.00*	20.00	10.25

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CHABLIS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Petit Chablis, Charlene-Laurent Pinson, 2018, Yonne	13.25*	14.75	7.50
Chablis, Grossot, 2017, Yonne	17.50*	19.50	10.00
Chablis, 1er Cru Les Vaudevey, Julien Brocard, 2017, Yonne	25.00*	30.00	15.25
Flight of Three Tastes of chardonnay grown in chalk, that tastes of "Needle"			26.00

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

HISTORY

- the name comes from two Celtic words: CAB (signifying house) and LEYA (meaning near the woods)
- vines were present in the 9th Century
- through the middle ages, important families controlled the region and not the Catholic Church (unlike Burgundy proper)
- in the late 19th Century, the region supplied a sea of wine to Paris (aka, every Parisian was allocated 2 bottles of Chablis a day)
- in 1945, due to a severe frost and a few military skirmishes, not a single bottle of Chablis was produced
- prosperity only returned to the region with the 1970 vintage...Richard Nixon was a big consumer / supporter of this wine

TERROIR

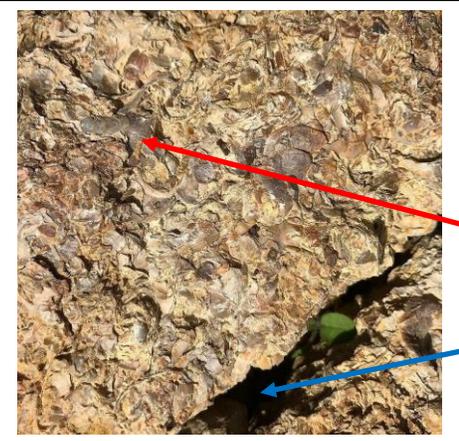
- a base of Kimmeridgean (named after Kimmeridge, a village in Dorset, England): relatively uniform, chalky marl and mealy limestone, containing many banks of seashells
- a Portlandian cap (named after the Isle of Portland in Dorset, England): limestone from the Jurassic age
- simply put, fossilized seashells abound in this terroir, especially the *Exogyra virgule*

GRAPE

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

A.O.C. STUFF

- the appellation of Chablis was created in 1938 (it now includes Village / 18 Premier Crus / 7 Grand Crus)
 - to be a true Chablis, Kimmeridgean marl MUST exist beneath the Portlandian cap
 - the appellation of Petit Chablis was created in 1944 (essentially flatlands existing above the hallowed slopes of Chablis).
- Mom differentiated the two, in the Spring of 1978, this way:
 Chablis is the Tony Manero of the region while Petit Chablis was the Joey / Double J / Gus / Bobby C. of the region



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

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HAPPY HOUR* Glass 6oz. Taste 3oz.
SAUVIGNON BLANC... from a place where Pascaline Lepeltier is happiest

Pouilly-Fumé, <i>Clos du Château Paladi</i> , Masson-Blondelet, 2015, Loire Valley	17.50*	20.50	10.50
Sancerre, <i>Les Monts Damnés</i> , Thomas-Labaille, 2018, Loire Valley	18.00*	21.00	10.75

THE GREATEST VIN BLANC ON THE PLANET... at least, according to Nicole

Côte de Beaune (100% chardonnay), <i>La Grande Chatelaine</i> , Giboulot, 2011, Burgundy	17.50*	20.00	10.25
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-the estate was certified biodynamic in 1996...and that is damn cool!

But it pails in comparison to this kick-ass moment: in 2014, Emmanuel Giboulot was convicted by the French Government for refusing an order to spray his vines with pesticides, following a fear of an outbreak of golden rot. The conviction was eventually overturned but Emmanuel's giving of the middle finger to the man (*aka*, the giant agricultural, industrial-complex) is what we need more of. And this sense of purpose and power of the terroir gives transcendent life to his wines.

THE GREATEST VIN BLANC ON THE PLANET... at least, according to Emily Ann

Cour-Cheverny Moelleux, <i>Cuvée Renaissance</i> , François Cazin, 2010, Loire Valley	20.00*	23.00	11.75
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-the Cour-Cheverny appellation is a 180-acre enclave carved out of the larger Cheverny appellation. The carve-out came about in 1993 due to a fixation upon the ancient Romorantin varietal. A child of Pinot Teinturier X Gouais Blanc, it was named after the village of Romorantin. This expression, by the irrepressible Monsieur Cazin, is a late-harvested, botrytis-affected wine, with **6 grams total acidity / 25 grams residual sugar**, made from 50-80 year old vines. A liquid expression of Catherine Deneuve.

THE GREATEST VIN BLANC ON THE PLANET... at least, according to Tira

Château Chalon* (100% savagnin), Domaine Berthet-Bondet, 2009, Jura	25.00* 2oz.	---	30.00 2oz.
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"Ladies & Gentlemen, your General & Manager has turned on the Fasten Seat Belt sign. If you haven't already done so, please stow your sense of *what a wine is supposed to taste like* underneath your seat or in a dark cloud above. Please make sure your palate is ready for a roller coaster ride and your brain is ready to be melted. If you are seated next to my mom, please read the special instructions on the chalkboard to understand her misgivings about her son. Our flight today will be in the 4th dimension and we have no clue what the altitude or time frame will be. At this time, please ensure your seat belt is securely fastened and that all electronic devices that can alert friends / family members / emergency workers are set to 'stun' mode. Enjoy the flight."

***Château Chalon Cheat Sheet:**

-it is a vin jaune...*aka*, yellow wine...*aka*, a vin de garde

(this means that it begins life like any other wine, with an alcoholic fermentation, followed by a malolactic fermentation; once it goes into barrel to age, this is where things take a turn for the dark / glorious side: the barrels are not filled to the top, generally, allowing for a layer of yeast to form on the surface of the wine; this *veil*...or *voile*...protects the wine from oxidation, all the while feeding on the sugars in the wine; both acetic acid (a little) and acetaldehyde (a lot) are created during the 60 month minimum ageing process, along with the compound sotolon (this gives the wine its nutty or curry aromatics); during the ageing in barrel, the wine is also evaporating, and it is losing a lot of liquid (the bottling in a 620ml vessel - called a clavelin - essentially indicates that 1000ml of wine lost 38% of its volume)

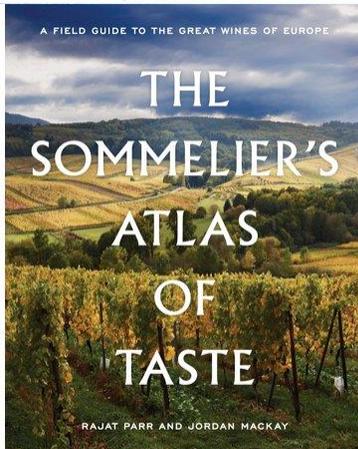
-it is named after a hilltop village in the Jura Mountains of France

-it must be made from the Savagnin grape, which originated in the region and is the exact same varietal as Traminer

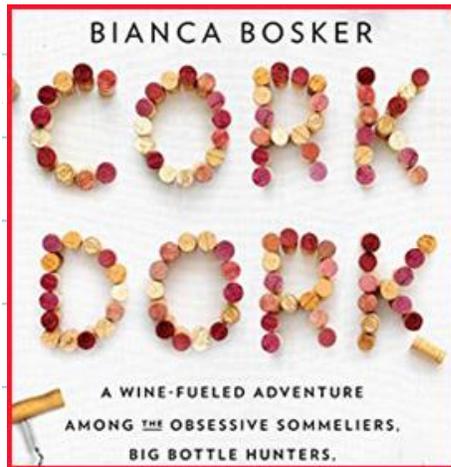
-it must be grown on the local, grey, marl soil

-it might be similar to Sherry aromatically but it is not at all like Sherry

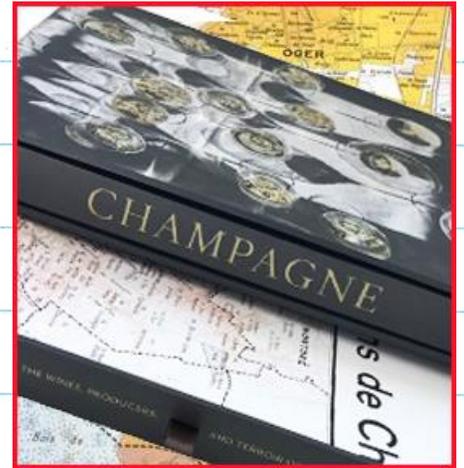
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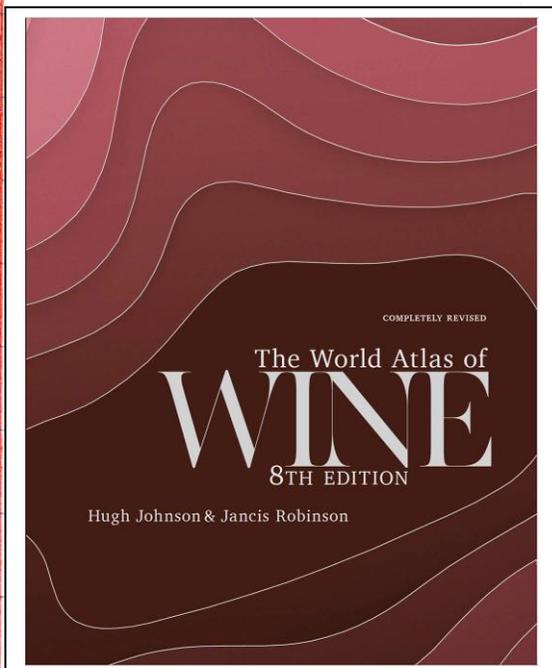
"This book is HUUUUUGE-ly good. So good, I must have written it."
Donald Trump
\$32.00



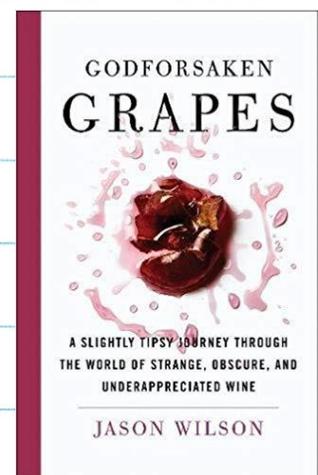
Cork Dork
"is the only guide you require for your journey from wine innocence to vinous enlightenment."
Jack Kerouac
\$15.00



"WHEN I READ PETER LIEM'S **CHAMPAGNE** I SEE STARS... AND I GET THIRSTY."
DOM PERIGNON
\$64.00



"Never make a decision when you need to pee"
Leonard Cohen
Okay, okay, now to the slightly more important stuff AND the most important thing, the **GREATEST WINE BOOK ON THE PLANET**
\$55.00



"The only thing *godforsaken* around here is the damn noise... this place is too loud!"
Paul's mom
\$22.00



terroir t-shirts* for sale

Wine / Food / Everything \$20.00

Summer of Riesling (the subway edition) \$25.00

Madeira (the Declaration of Independence edition) \$20.00

Bartolo Mascarello (the O.G. Terroir-ist edition) \$20.00

*all shirts should be available in small / medium / large...and maybe some in X-large

but please forgive us if we are out of anything...

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



terroir stickers for sale

a collectors package of kick-ass stickers \$8.00

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

just look at the wine list cover

to see what crazy stuff has spewed forth from his frontal lobe.



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOIR: Philip the Bold loved this grape above all others			
Irancy, Domaine Bersan, 2015, Yonne	15.75*	17.75	9.00
Beaune, 1er Cru Toussaints, Albert Morot, 2013, Côte de Beaune	20.00*	25.00	12.75
Monthélie, Domaine Louis Jadot, 2016, Côte de Beaune	17.00*	18.50	9.50
Trimbach, Réserve Personnelle, 2012, Alsace	19.00*	22.00	11.25
Sancerre Rouge, Domaine du Carrou, 2016, Loire Valley	18.00*	20.75	10.50
Bugey Manicle, Cuvée des Rocailles, Le Caveau Bugiste, 2016, Savoie	12.75*	14.50	7.50
Stefan Meyer, 2017, Pfalz	11.00*	12.75	6.50
Tatomer, 2017, Santa Barbara County	17.50*	19.50	10.00
Chacra, Cincuenta y Cinco, 2018, Patagonia	22.00*	27.50	14.00
Mac Forbes, 2017, Yarra Valley	18.00*	21.00	10.75
*Flight of Three Tastes of the above Pinot Noirs... you pick'em or we pick'em			26.00
*Flight of Five Tastes of the above Pinot Noirs... we definitely pick'em			43.00
CHÂTEAU MARGAUX*: oh mamma, a gift from the old gods			
Margaux, 2011, Margaux, Bordeaux	28.00*	34.00	17.25
-55% cabernet sauvignon, 45% merlot (no press wine was utilized)			
-12% of the total harvest from 2011 went into this wine			
-the vintage 2011 saw ideal conditions...this was the smallest harvest in 20 years at the estate, producing wines of great density. So much so that this 3 rd wine from Château Margaux was released after the 2012 and 2013 vintages.			
CABERNET FRANC: the father of Cabernet Sauvignon!			
Chinon, Les Chiens Chiens, La Noblaie, 2016, Loire Valley	12.75*	14.25	7.25
Saint Nicolas de Bourgueil, Kezako, Sébastien David, 2015, Loire Valley	17.00*	19.75	10.00
ALL HAIL CHILE: literally, a perfect place to grow wine			
País (100% país), Santa Cruz de Coya, Robert Henriquez, 2018, Bío-Bío	15.50*	17.00	8.75
Pinot Noir, Subsollum, Clos des Fous, 2016, Aconcagua / Itata	12.00*	13.75	7.00
Cinsault (100% cinsault), Imaginador, Pedro Parra y Familia, 2017, Itata	11.75*	13.50	7.00
Carmenère (100% carmenère), Viñedo Escorial, Antiyal, 2017, Maipo Valley	20.00*	25.00	12.75

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Beaujolais Nouveau (100% gamay), <i>L'Ancien</i> , Terres Dorées, 2019, Beaujolais	10.00*	12.00	6.25
Saint-Joseph (100% syrah), La Ferme des Sept Lunes, 2013, N. Rhône Valley	17.00*	19.00	9.75
Crozes-Hermitage (100% syrah), <i>Et La Bannière</i> , M. Barret, 2018, N. Rhône Valley	18.00*	20.00	10.25
Ventoux, Clos de Trias, 2013, Southern Rhône Valley -78% grenache, 12% syrah, 3% carignan, 7% cinsault	12.00*	13.50	7.00
<i>La Cuvée des Gueux</i> (100% mondeuse), Adrien Berlioz, 2018, Savoie	14.75*	16.75	8.50
Ploussard (100% ploussard), <i>La Bidode V.V.</i> , Overnoy-Crinquand, 2016, Arbois	16.25*	18.00	9.25
<i>C'est Les Rats</i> (100% syrah), Les Champs Libres, 2016, Ardèche -Les Champs Libres is a negociant overseen by Hervé Souhaut & René-Jean Dard, two of the mighty and almighty stars of France	14.00*	16.00	8.25
Côtes Catalanes (100% syrah), Hors Champs, 2018, Roussillon	15.75*	17.50	9.00
Lagrein (100% lagrein), Peter Sölva, 2015, Trentino – Alto Adige	14.00*	15.50	8.00
St. Magdalena, Erbhof Unterganzner, 2018, Trentino – Alto Adige -schiava grosso, schiava piccolo, schiava media +++	11.25*	13.00	6.75
Montello – Colli Asolani, Venegazzù della Casa, 2013, Veneto -65% cabernet sauvignon, 20% merlot, 10% cabernet franc, 5% malbec	17.00*	19.00	9.75
Ruché, <i>Opera Prima</i> , Luca Ferraris, 2016, Piedmont	18.50*	22.00	11.25
Aglianico (100% aglianico), De Conciliis, 2017, Campania	14.00*	15.50	8.00
<i>Xanledo</i> (caiño longo, brancellao), Viñedos do Gabián, 2017, Ribeiro	18.00*	20.00	10.25
<i>Albaha</i> (70% granacha tintorera, 30% moravia agria), Evinatè, 2018, Almansa	12.00*	13.50	7.00
Xynomavro (100% xynomavro), Oenops, NV, Drama NO SULFITES ALERT	18.00*	20.00	10.25
Letrini (85% refosco, 15% mavrodaphne), Domaine Mercouri, 2015, Peloponnese	14.50*	16.25	8.25
Cinsault (100% cinsault), <i>Hinterland</i> , Blackwater, 2017, Darling	16.00*	18.00	9.25
Blaifränkisch, Left Foot Charley, 2017, Upper Peninsula	12.25*	14.00	7.25
<i>Shinola</i> (95% sangiovese, 5% cabernet sauvignon), Merkin Vineyards, 2016, Arizona	13.75*	15.50	8.00
<i>Ancient Field Blend, Old Hill Ranch</i> , Bucklin, 2016, Sonoma Valley -60% zinfandel, 15% grenache, 10% alicante bouschet, 5% petite sirah, 10% cool s@*t	20.00*	26.00	13.25
Criolla Chica (100% criolla chica aka país), Cara Sur, 2018, Valle de Calingasta	14.25*	15.75	8.00
Malbec, <i>Paraje Altamira</i> , Zuccardi, 2015, Valle de Uco	17.00*	19.00	9.75
Shiraz, <i>Love Me Love You</i> , Charlotte Dalton, 2018, Adelaide Hills	17.00*	19.00	9.75
Cabernet Sauvignon, <i>Roi</i> , Walsh & Sons, 2017, Margaret River	20.00*	23.00	11.75

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CHÂTEAU CHASSE-SPLEEN: all hail the Dutch and their draining techniques

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<i>Héritage de Chasse-Spleen</i> , 2015, Haut-Médoc -75% cabernet sauvignon, 22% merlot, 3% petit verdot -this is NOT the 2 nd wine of Chasse-Spleen; that wine is actually called L'Oratoire de Chasse-Spleen -since 12 hectares of the estate (which is centered in Moulis) are actually in the Haut-Médoc, this completely separate vin was crafted	16.00*	18.00	9.25
<i>Grand Vin</i> , 2012, Moulis en Médoc -53% cabernet sauvignon, 40% merlot, 7% petit verdot -harvested between October 8 th and October 19 th -aged in 40% new oak barrels, for 12-15 months	24.00*	27.00	13.75

Flight of Two Tastes of Château Chasse-Spleen 20.00

Your cheat sheet of **Chasse-Spleen** information:

- the estate is planted to: 73% cabernet sauvignon, 20% merlot, 7% petit verdot
 - the average age of the vines is 30 years
- the soils are primarily gravel, though there is some clay-limestone where the merlot is planted
- it came into existence in 1822, after the division of a large estate, called Château Grand-Poujeaux, into 4 smaller properties
- it is owned by the Merlaut family (they are négociants)
- it has expanded dramatically since their purchase of 50 hectares in 1976...it is now 103 hectares
 - a quirk...or sneaky move...of Bordeaux is that if you buy another property in your appellation, you are able to fold that land / those grapes into your existing estate's wines. This brings up a conversation about terroir and its truthfulness vs. the idea of the château and its truthiness.
- the name of the property might come from a Lord Byron quote: *Quel remede pour chasser le spleen*
 - he obviously enjoyed his stay at the property and exclaimed: *what better remedy to dispel melancholy aka, chasing away the blues*

CHÂTEAU MAZEYRES: ah yes, the Romans drank here 2000 years ago

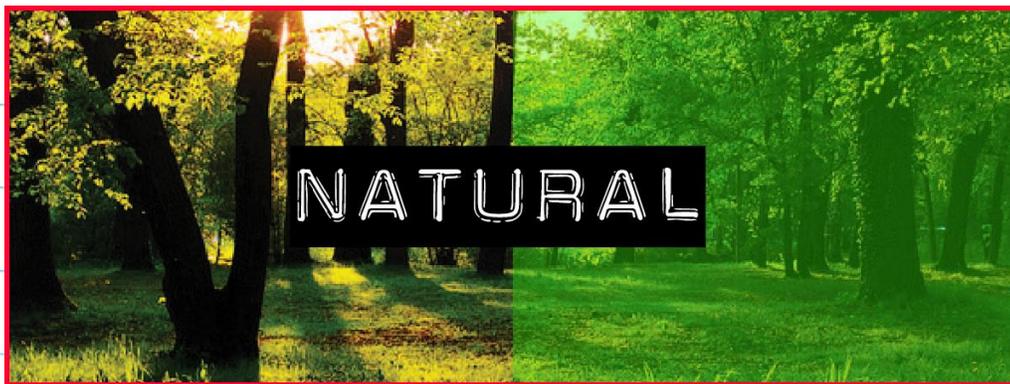
<i>Le Seuil de Mazeyres</i> , 2014, Pomerol -96% merlot, 4% cabernet franc -harvested between September 22 nd and October 14 th -50% of the wine is aged in 1-year-old barrels / 50% is aged in tank -this is the 2 nd wine of Mazeyres and results from a severe selection of barrels in the cellar, accounting for 50% of the total production	16.00*	18.00	9.25
<i>Grand Vin</i> , 2013, Pomerol -76% merlot, 23% cabernet franc, 1% petit verdot -harvested between September 25 th and October 15 th -aged in 40% new oak, for 14 months	22.00*	25.00	12.75

Flight of Two Tastes of Château Mazeyres 19.00

Your cheat sheet of Mazeyres information:

- the estate is planted to: 73.1% merlot, 24.3% cabernet franc, 2.6% petit verdot (due to climate change, they are planting more cabernet franc / petit verdot to maintain the energy in the wines); it presently occupies 25.5 hectares, which is HUGE for Pomerol
 - the average age of the vines is 30 years
- the soils are primarily gravel and clay with iron in the subsoil
- apparently the Romans once occupied this land...where didn't the Romans go 2000 years ago??!! Oh, that's right, they didn't go to Canada!!!
 - the first records of viticulture date to the 14th century (Robert Parker gave the 1476 vintage a 97 point rating)
- it is now owned by the SOGECAP Insurance Company, who acquired it in 1988
 - the best decision they ever made was hiring Alain Moueix to oversee the property (he is the 4th generation of a Bordelais family dedicated to making kick-arse wines and then selling those kick-arse wines)
 - a meticulous individual in all respects, he converted the farming to organic upon arrival and then to biodynamic...he strives for balance in all his work, which requires meticulous precision. He also reads a lot of Goethe, which requires even more meticulous precision.

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A TREATISE ON NATURAL WINE...

ok, so maybe not a treatise but at least a diatribe...

ok, I promised Melania not to be so abusive to strangers anymore so forget the diatribe...maybe an edict...yes, that is it!

AN EDICT ON NATURAL WINE:

So what exactly is natural wine, as opposed to unnatural wine? And could there exist supernatural wine?

Wine is simply fermented grape juice...and has always been.

But HOW did you ferment that grape juice is the question / questions of the moment.

And one group addressing these questions is the Natural Wine Movement.

Simply put, natural wine is a wine with NO additions or ALMOST NO additions

(and implies that nothing has been removed either).

One potential addition is yeast (required as an active member of the fermentation partnership, as it converts the grape sugars into alcohol and CO₂). Assume natural wine employs only indigenous yeast (that which the grapes brought in from the vineyard).

One addition is most probably sulfites...and this is where things get nervy and testy (sometimes mimicking the East Coast vs. West Coast Rap Battles of the early '00s).

Sulfites have been a winemaking mainstay for over 125 years now (of course, rumors abound that the Romans enjoyed their use...and by the way, are we not all just sick and tired of the Romans already doing everything before us...just once, I want to look a Roman in the face and say: "F*#k you!"). They act absolutely to prevent a wine from oxidizing (though the ageing of wine is very much an oxidative process). A kicker is that fermentation itself produces about 20mg per litre SO₂.

So, IT IS IMPOSSIBLE TO HAVE A WINE WITHOUT SULFITES...just saying.*

And many producers utilize sulfur before fermentation (to stop the grapes from oxidizing) and at bottling (to insure the wine arrives in my glass tasting fresh).

And then there are some producers who utilize NO sulfur at all or just the bare minimum.

Some consider these resulting wines to be vitally alive and ever changing and absolutely compelling in a Beyoncé-whispering-sweet-nothings-into-your-ear type of compelling. The most important action that you can take is to engage, to converse with these wines and see if they say something to you.

Natural Wine Edict Further Thoughts:

-presently, there is no set definition for Natural Wine

-certain wine organizations around the world have set parameters for their members. In general, they include some semblance of the following methodologies: grow organically / hand harvest / no wine-making additives / no highfalutin equipment or techniques in the winery / no fining or filtration / bottled by Children of the Forest

-on the contentious topic of sulfites, there is no one established threshold observed by all winemakers.

But, the mover and shaker of the movement is Raw Wine

and they maintain that no wine in their tastings can have more than 70mg / L of total sulfites (the fairy godmother of this organization is Isabelle Legeron MW and her personal preference is no more than 30mg/L).

***in the United States & Europe, if a wine contains more than 10mg per litre of sulfites, the label must state "Contains Sulfites."**



On the first day of Christmas, my true love sent to me

A pair of Allbirds Loungers, the most comfortable piece of clothing one can wear... next to the Lord of Bones' armor, of course, which admittedly does rattle a lot, but still...it looks awesome.

On the second day of Christmas, my true love sent to me

Two tickets to the Tool concert on Friday, January 10th, 2020, at Viejas Arena, in San Diego, CA... the band's new album *Fear Inoculum* is a mind-bending journey into the minds of four geniuses.

On the third day of Christmas, my true love sent to me

A series of meditation lessons...apparently a lifetime of coffee consumption / clove cigarette inhalation / NIN listening parties / Tucker Carlson viewership has rendered my sense of calmness and wellbeing null and void.

On the fourth day of Christmas, my true love sent to me

Four bottles of Madeira, three cut crystal decanters, two spice cakes and one giant Zalto glass... and a plan to relive the glory days of Madeira consumption in America

On the fifth day of Christmas, my true love sent to me

a trip to London to visit the Tottenham Hotspurs stadium and their new coach, José Mourinho... while I revered Poch, I am beginning to see the light and glory and majesty of the *Special One*.

On the sixth day of Christmas, my true love sent to me

Six blind wine tasting lessons with Aldo Sohm of Le Bernardin, the *Red Lobster* of the Hamptons' crowd... Aldo is a mensch and a master...

he can smell the difference between a Grüner Veltliner and a Roter Veltliner from 100 meters away....

and he possesses the patience of Job, which will be necessary

as I cannot tell the difference between Chardonnay and Cabernet Sauvignon from 100 meters away.

On the seventh day of Christmas, my true love sent to me

Another series of meditation lessons...I am still drinking too much coffee / still addicted to those clove cigarettes / *Downward Spiral* is on permanent repeat / and I have switched over to Sean Hannity...

maybe I am not meant to be calm and even-keeled, introspective and patient...

maybe, just maybe, being at "volume 11" all day / all night is the anointed path to enlightenment and Jedi Knighthood.

On the eighth day of Christmas, my true love sent to me

Eight bottles of *Robert Henriquez País, Santa Cruz de Coya, 2018, Bio-Bio, Chile*...

this wine encapsulates the history of wine in the new world and renders a new definition of what yummy is...

and it will definitely require seven bottles to get my new world wine bearings straight

before the final bottle reveals the absolute wine truths...and where the Ark of the Covenant is hidden.

On the ninth day of Christmas, my true love sent to me

Nine exhilarating days of hanging with the United States Women's National Soccer Team...

okay, there might be eventual regret with this gift because I probably won't come back home because...

one would be hanging with the coolest / most astute / most talented / most Champagne-loving crew on the planet

On the tenth day of Christmas, my true love sent to me

Ten conversations with James L. Dolan, the owner of the New York Knicks...

I really, really, really do need to understand the present modus operandi of this storied sports team.

On the eleventh day of Christmas, my true love sent to me

Eleven boxes of Alemagna Panettone...with all due respect to the actual gifts the Three Kings brought to the child in the manger, Mary and Joseph would have preferred a few slices of the greatest bread / cake mankind has ever crafted.

On the twelfth day of Christmas, my true love sent to me

Twelve kisses from my two sons...in them I see a reflection of all that is great about humanity.