

terroir

MANIFESTO

wine is terroir®



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.**

BEVERAGES

TO PONDER

HAPPY HOUR* 3oz. pour 6:00pm 3oz. pour

VERMOUTH...these aromatized wines do cure all evils

BLANC , Dolin, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc (from Armagnac...not Savoie) / botanicals: hibiscus, basil, cinnamon, wormwood gentian -this is specifically a Vermouth de Chambéry, which is France's only A.O.C. for vermouth (this has nothing to do with politics, by the by)		
BLANC , C. Comoz, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc (from Armagnac...not Savoie) / botanicals: a bucket of stone fruits, including the pits + lots of wormwood		
BLANCA , Atxa, Manuel Acha, Spain (Cantabria) --15°	8.00*	10.00
-base wine: airén / botanicals: gentian, wormwood, bitter orange +++ - all macerated into aguardiente, then blended into wine		
BIANCO , Contratto, Italy (Piedmont) --17.5°	9.00*	11.00
-base wine: cortese / botanicals: hawthorn, coriander, ginger, clove, nutmeg, licorice, wormwood, gentian +++ (50 in total, 22 are secret)		
ROUGE , Dolin, France (Savoie) --16°	7.00*	9.00
-base wine: ugni blanc / botanicals: coriander, hyssop, rhubarb, curacao +++		
di TORINO , Cocchi, Italy (Piedmont) --16°	9.00*	12.00
-base wine: moscato / botanicals: cinchona, rhubarb, wormwood, citrus, cocoa, ginger / caramelized sugar gives color & sweetness		

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

Salers , Terres Rouge, France (Massif Centrale) --16°	8.00*	10.00
-the gentian roots are macerated in alcohol for 3 weeks / separated from the liquid, the roots are distilled and then back blended with the original maceration liquid / aged in limousine oak / water, neutral alcohol, sugar are then added to achieve balanced bitterness		
Americano* , Cocchi, Italy (Piedmont) --16.5°	9.00*	12.00
-base wine: moscato / botanicals: gentian flowers & leaves, cinchona, bitter orange peel, elderflower *the word <i>Americano</i> alludes to two aspects of the beverage: firstly, to make alcohol bitter is to engage in <i>amaricato</i> (remember, <i>amaro</i> translates as bitter) and secondly, the truly American habit of adding bitters to vermouth...WE LOVE AMERICA...or <i>AMERICANO</i> !		
Aperitivo*** Cappeletti, Italy (Alto Adige) --17°	9.00*	12.00
-traditional carmine-red, spritz-worthy aperitif wine. Aperol's big bad older sister. ***locals call it "specialino"		
Gentiane Quina , Bonal, France (Savoie) --16°	8.00*	11.00
-utilizing cinchona (quinine), gentian, and herbs from the Grande Chartreuse Mountains / alcohol is a blanc mistelle		
Grand Quinquina , Byrrh, France (Roussillon) --18°	8.00*	10.00
-utilizing a boat-load of quinine / alcohol is a mistelle		

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



HAPPY HOUR*	After 6:00pm
6oz. pour	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, Dr. Lo., Loosen Bros, NV – Mosel	12.00*	15.00
Tempranillo Blend, Addiction, Oddbird, NV – Spain	12.00*	15.00

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

Curious Elixir #2 Spicy Margarita (pineapple, ginger, ancho chili, damiana, lime) – New York	12.00
Curious Elixir #4 Sicilian Spritz (ginseng, blood orange, turmeric rhubarb root, holy basil) – New York	12.00
Curious Elixir #8 Black & Blue Amaro (blueberry, blackberry, reishi, chaga, lion's mane, fig) – New York	12.00 3 oz.
Interstellar Overdrive (butterfly pea flower / black currant / the lemons life gave us) – 24 Harrison Street	12.00
Get Out of My Swamp! (cucumber / elderflower / juniper / black pepper) – 24 Harrison Street	12.00
Ghia Spritz (sparkling wine, orange) – 24 Harrison Street	15.00

NEAR BEER...0.5% alcohol or less

Hedulum Lager, Easy Down – New York City (0.5°)	8.00	12oz.
Hedulum IPA, Juicy Boom – New York City (0.5°)	8.00	12oz.

LOW-ALCOHOL

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

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RIESLING



HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT

Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
Galen Glen, 2020, Lehigh Valley	13.50*	15.00	7.75
Trocken, Wachenheim, Dr. Bürklin-Wolf, 2023, Pfalz	17.25*	19.00	9.75
Kabinett Trocken, Felsenfest, Vollenweider, 2024, Mosel	15.50*	18.00	9.25
Moya Meaker, 2023, Elgin	22.00*	24.00	12.25
Trocken, G.G. Bremmer Calmont, Franzen, 2022, Mosel	25.00*	30.00	15.25
Tatomer, Steinhügel, 2023, Monterey	15.00*	16.50	8.50
-100% riesling / harvested on September 16 th & 22 nd / fermented in stainless steel / aged in stainless steel & old oak			
-the grapes are from <i>La Estancia Vineyards</i> in the Santa Lucia Highlands / the vineyard is composed of decomposed granite (the translation of <i>steinhügel</i> is rock pile or stone hill)			
Bründlmayer, Ried Heiligenstein, 2023, Kamptal	23.00*	26.00	12.75
Smaragd, 1000 Eimerberg, Lagler, 2022, Wachau	19.50*	21.00	10.75
-the 1000 bucket hill references the amount of work required to keep the top soil as actual top soil on this super steep vineyard in Spitz...truly, in essence, a bucket brigade is formed after a heavy rain to bring the top soil back up the hill and spread it across the vineyard			
Trocken, Gimmeldinger Mandelgarten, Müller-Catoir, 2022, Pfalz	27.00*	30.00	15.25
Schoech, Grand Cru Kaefferkopf, 2020, Alsace	22.00*	25.00	12.75

*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.

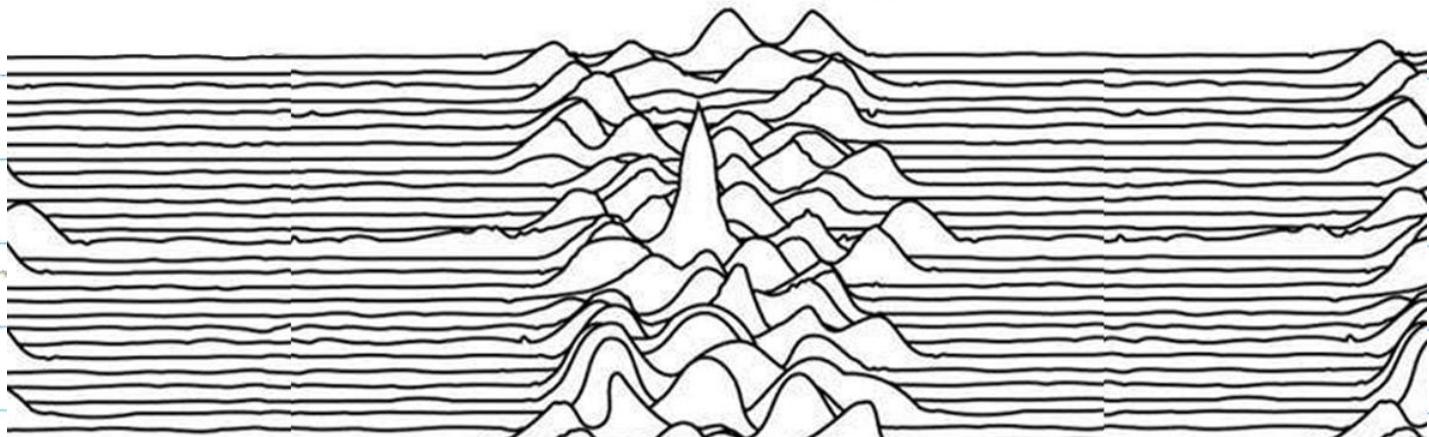
Remember, we are dealing with taste which is the most subjective thing on the planet.

Also note: we can measure sugar in wine so the General AND Manager can actually state: THIS WINE AINT SWEET, DAMMIT!

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RIESLING

wine is terroir®



HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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FRUITY* RIESLING: yes, Riesling is a grape**...and a grape is a fruit.

Kabinett, <i>Wolfer Goldgrube</i> , Vollenweider, 2024, Mosel	20.00*	22.00	11.25
Kabinett, <i>Wiltninger Kupp</i> , Vols, 2021, Saar	20.00*	24.50	12.50
Kabinett, <i>Johannisberger Hölle</i> , Goldatzel, 2021, Rheingau	16.00*	17.50	9.00
Kabinett, <i>Niersteiner Hipping</i> , Strub, 2021, Rheinhessen	15.00*	17.00	8.75
Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 2007, Rheingau	35.00*	45.00	22.75
Auslese, <i>Piesporter Goldtröpfchen</i> , St. Urbans-Hof, 2018, Mosel	11.50* 3oz.	---	13.00
*Flight of Three Tastes of any of the Rieslings...we pick'em			37.00
*Flight of Five Tastes from the world of Riesling... yup, we definitely pick'em			59.00
Flight of Eight Tastes from the world of Riesling... holy crap, we LOVE you!			100.00

*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).

**Other things to focus on in your Riesling

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

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

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

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

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

And it is beneficial for your soul.

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

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

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

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SUMMER OF RIESLING MERCHANDISE STORE

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

-this is the 2025 edition, freshly minted in Brooklyn, at a sweatshop employing only NYC private school kids... we are teaching them a hard day's work AND confiscating their phones for 12 hours a day.

And yes, we do feed them a sandwich from Zabars...we are not monsters.

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

-this shirt is presently being displayed at MoMA, for reasons beyond our comprehension.

It was first produced in 2012, inspired by a magnum of Josh Cabernet and a 3-day sojourn to a convention in Albany.

My mother still calls me "Summer" when I wear this shirt to our Sunday evening dinners.
She also makes me drink Chardonnay.

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

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

Summer of Riesling Merchandise Pack \$20.00

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

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

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

Sonia crafted the riesling headers that you see on these pages.

Sonia designed the t-shirt that you are going to buy and parade around Dimes Square in.

Sonia designed the stickers that will plaster your cubicle at work.

Sonia designed the tattoo that will soon adorn your body.

Sonia just graduated with a GPA of 8.3 from Loyola University.

She studied visual communications and computer science.

Sonia's soft skills include communication.

Sonia's hard skills include communication with the Stickermeister.

Sonia is a shining light in all communities that she resides.

Ultimately, this is a production of Bugz V., with a minor assist from terroir.

MADEIRA

wine is [®]terroir

February
is
MADEIRA Month
at
terroir
Why?

Because MADEIRA is America's wine.

That sounds like fake news!

Well, from the early 1700s, thru roughly 1860, the wine of choice in the Colonies, and then America, truly was a wine of Portuguese origin, from a volcanic outcropping in the middle of the Atlantic Ocean, called **MADEIRA**.

So when / how did this **MADEIRA wine rear its head on our shores?**

-under 18th Century British law, all goods bound for British colonies from other European countries, had to be shipped through a British port or on British ships (hello taxes!). When George II enacted this decree in 1665, he drew a circle around all of Europe to indicate the areas subject to this duty EXCEPT for the Portuguese island of Madeira (because it is / was closer to Africa than to the Continent). So, with every sip of **MADEIRA** the Colonists enjoyed,

they were giving the middle finger to Mother England as it was enjoyed tax free.

-before there was the Boston Tea Party, there was the Colonists' revolt over the British seizing of John Hancock's ship, the *Liberty*, in 1768. The boat was filled with **MADEIRA** and nothing gets between a Bostonian and his / her **MADEIRA**.

-Thomas Jefferson was accompanied / inspired by a constantly filled pint of **MADEIRA** as he crafted the Declaration of Independence in Philadelphia in June, 1776...

*"We hold these truths to be self-evident: **MADEIRA** is yummy!"*

-on July 4th, 1776, the Declaration of Independence was signed by John Hancock +++ and the union of the 13 colonies and their representatives toasted their success with **MADEIRA**. (apparently, the 56 signatories consumed 57 bottles of **MADEIRA** wine)

-George Washington celebrated his inauguration as 1st President of these United States with **Madeira**

-at the signing of the **Louisiana Purchase** in 1803 in Paris, the three participating countries (France / Spain / United States), were toasted with wines from their respective countries: the French with Champagne / the Spanish with Malaga / the United States with **MADEIRA**.

Please join us as we celebrate **MADEIRA and America...**

-**MADEIRA** Ice Luge, crafted in the shape of the island itself (to honor the 1980 Winter Olympics, of course)

-a **MADEIRA** 10K...instead of waterstops, Rainwater Madeira for everyone!

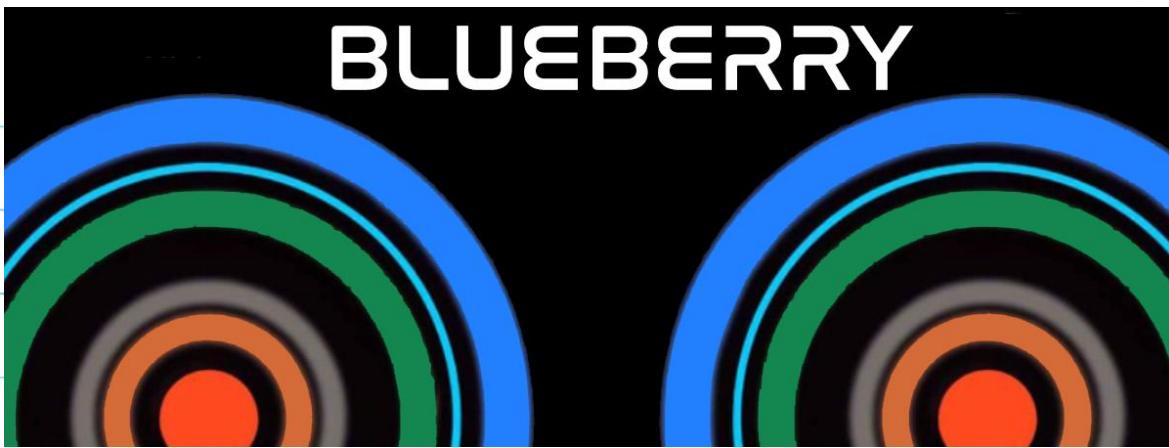
-a **MADEIRA** "Charge of the Light Brigade" in Soho...oops, wrong country

-sewing an American Flag Class with Betsy Ross and a carafe of **MADEIRA**

-the *Art of the Duel* with Alexander Hamilton (and the winner gets a cask of **MADEIRA**)

We look forward to seeing you throughout the month.

#makemadeiragreatagain



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

SPARKLING BLUEBERRY WINE

Arkadia, R A S Wines, 2022, Maine

14.25* **16.00** **8.25**

(Total Acidity 4.67 gr. / Residual Sugar 1 gr. / 8°)

-yes, truly, the only ingredient in this wine is 100% **Maine wild blueberries***

-these wild Maine blueberries are sourced from farms between the Midcoast and the Downeast zones of the state. The farms are:

-the Josh Pond Farm & Moon Hill Farm: managed by the Beal Family, with 5 generations of Maine wild blueberry farming expertise

-Nash Family Farms: the Nash Family, established the farm in 1983

-Blue Barren Farm: the Jacoby Family, established the farm in 1990

-these farms are composed of rocky fields called barrens (it is primarily composed of sandy and a little clay and rests firmly on granite); they are located within Alexis Bespaloff-splitting distance of the Atlantic Ocean and if you squint your eyes and click your heels 3 times, you can see Canada in the distance

-the wildberries are harvested by hand...because harvesting these any other way is tantamount to asking me to go about my day without a sip of coffee (and damn you for even thinking of asking me to do that!) / roughly 2.5 pounds of wild blueberries are required to produce one bottle of wine / the berries are feet-crushed...we apologize if you find a toe-nail clipping in your glass / maceration is roughly 2-10 days, with a simultaneous fermentation utilizing indigenous yeast / a long, slow, purposeful and gentle pressing / aged in neutral tanks / the secondary fermentation is in the bottle you are drinking out of...well, I drank out of it before I poured your glass...and is initiated with the addition of something sweet that feeds off the remaining yeast from the 1st ferment / there is no disgorgement / the wine is dry...as dry as a sunny, fall day, on Fore Street, in Portland, Maine

-Dan Roche, Joe Appel, Emily Smith are R A S Wines...they are crazy

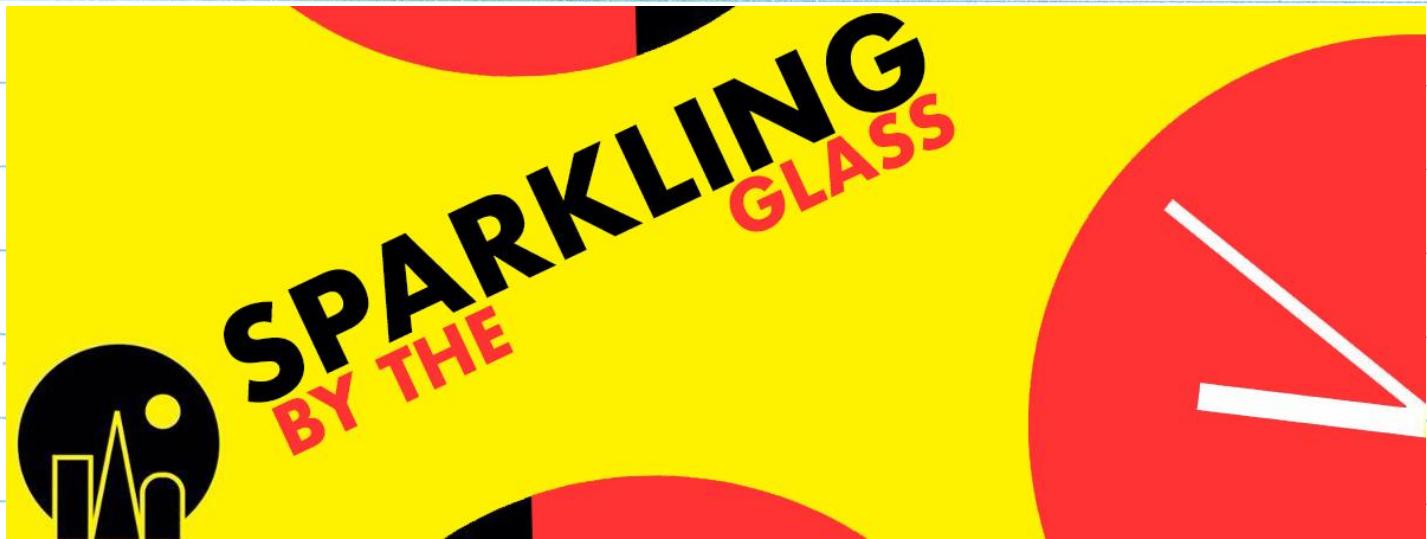
-Arkadia references the original name for this parcel of land, from the Algonquian Nation, the Mi'kmaq, who called it *akadie* (piece of land), which became *l'Acadie*, when the French explorers arrived in search of a better baguette, which became Acadia, when the Bush family arrived for summer vacations

*the only similarity between a **Maine wild blueberry** and a blueberry bought at Krogers is that they are both blue. Truthfully, they are as divergent as I am from Bono...and he is aspiring to be more like me every day. The wild blueberries are smaller, with a tight skin-to-juice ratio, high acid and very low sugar. A wine made from a Kroger blueberry is the equivalent of Gallo Hearty Burgundy; a wine made from Maine wild blueberries is the Domaine de la Romanée-Conti of fruit wines.

*a wild blueberry was planted by birds, not humans, about 10,000 years ago...that is insane...and cool: the labor cost of birds is \$0.00



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

Case Paolin Asolo Prosecco, <i>Col Fondo</i> , NV, Veneto	16.00*	17.50	9.00
-a combo of 100% glera and 200% love from the most seductive vineyards on the planet			
La Ferme du Vert, <i>L'Angelou</i> , 2024, Gaillac	17.25*	19.00	9.75
-100% mauzac vert			
Altos de Montanchez Ancestral, <i>Vegas Atlas</i> , 2021, Extremadura	14.50*	16.00	8.25
-38% macabeo, 30% xarelo, 32% cabernet sauvignon			
Pierre Moncuit Brut, <i>Cuvée Coulmet</i> , NV, Sezanne	30.00*	35.00	17.75
-100% chardonnay			

*the fact that **terroir** does presently 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 Glass Taste
HOUR* 6oz. 3oz.

GREEN & YELLOW GRAPES

Aligoté (100% aligoté), Du Grappin, 2023, Burgundy	20.00*	22.50	11.50
Hautes-Côtes de Nuits, Cornu-Camus, 2024, Côte de Nuits -100% chardonnay	20.00*	21.50	11.00
Cour-Cheverny (100% romorantin), <i>Licorne</i> , Domaine de Montcy, 2020, Loire Valley	22.00*	24.00	12.25
<i>Maison Marchandelle</i> (100% chenin blanc), Vincent Bergeron, 2022, Loire Valley -truth be told, we bought this wine especially because Pascaline Lepeltier bought this wine for Chambers. And we choose to pour this by the glass because Pascaline is not...we copy greatness and then go our own way, which is the terroir way, which generally results in just breaking even as a business entity, especially after we embark on another Summer of Riesling Cruise in 2026	25.00*	28.00	14.25
Anjou, <i>Les Gâts</i> , Patrick Baudouin, 2017, Loire Valley --HOLY CRAP ALERT-- -100% chenin blanc	25.50*	29.00	14.75
Vin Jaune, Joseph Dorbon, 2012, Arbois -100% savagnin -unlike all other vin jaunes produced, which must be aged in barrel for 75 months minimum. Monsieur Dorbon ages his 10 years	30.00	3oz. ---	35.00
Châteauneuf-du-Pape Blanc, Raymond Usseglio, 2024, Southern Rhône Valley -30% grenache blanc, 30% clairette, 30% Roussanne, 5% bourboulenc, 5% picpoul	26.00*	28.00	14.25
Jurançon Sec, <i>La Part Davant</i> , Camin Larredya, 2024, Pyrénées – Atlantiques -50% gros manseng, 35% petit manseng, 15% petit courbu	19.75*	22.00	11.25
Arneis (100% arneis), Cornarea, 2024, Piedmont	19.75*	21.50	11.00
<i>Derthona</i> , Vigneti Massa, 2022, Piedmont -100% timorasso	22.25*	24.00	12.25
<i>Mare</i> , Benvenuto, 2024, Calabria -60% malvasia, 40% zibibbo	15.75*	17.25	8.75
Albariño (100% albariño), Do Ferreiro, 2023, Rias Baixas -proximity to the Atlantic Ocean + protection from its extremes + granitic soil + OG Rias Baixas cred = vinous profundity	23.00*	25.00	12.75
Lumière (100% palomino), Muchada-Léclapart, 2022, Andalucia	23.00*	25.00	12.75
Giro Ros (100% giro ros), Oliver Moragues, 2024, Mallorca -uhmmmm, well, this grape began life as giró blanc. Because the varietal is prone to mutation, it transitioned...and it is apparently very, very, very happy in its red format...it no longer hides under the vine canopy / it ripens perfectly and greets the harvesters with a wink and a acidic pinch / it ferments into an overtly aromatic beverage	21.00*	23.00	11.75
Vinho Verde (50% loureiro, 50% arinto), Azahar, Gota, 2024, Minho	13.00*	15.00	7.75

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HAPPY Glass Taste
HOUR* 6oz. 3oz.

MORE GREEN & YELLOW GRAPES

Sauvignon Blanc, Grete, Lukas Tscheppé, 2021, Styria	--OHHHHHHHH SNAP! ALERT--	22.50*	24.50	12.50
Dézaley (100% chasselas), Grand Cru "L'Arbalète," 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				
Furmint (100% furmint), Öregtőkék, Somlói Vándor, 2023, Somlói	18.00*	19.75	10.00	
Dafni (100% dafni), Psarades, Lyrarakis, 2024, Crete	18.50*	20.00	10.25	
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				
Vermentino, Margett Vineyard, Fioritura, 2024, Paso Robles	21.00*	23.00	11.75	
-100% vermentino, which is exactly the same grape as pigato and favorita (Piedmont, where it is a yummy grape to eat) and vermentino di gallura (Sardinia) and rolle (Provence) and Malvasia Grossa (Corsica) and Malvoise à Gros Grains (Midi)				
-the grape might have originated in Italy OR it might have originated in Spain and then made its way to Italy OR, via a suitcase, it came to the Mediterranean from the Orient				
-the varietal thrives in the sun and poor soils and tolerates a salty, marine winds MEANING that Liguria and Sardinia are perfect homes				
-BUT, these vermentino grapes are grown in the central coast of California				
-the soils of Margett Vineyard are composed of sandy loam				
-1/3 of the grapes are foot-tread and then whole-cluster pressed / fermented in neutral oak, then aged for 8 months in neutral oak				
Semillón (100% semillon), Fundo La Union, Roberto Henriquez, 2024, Itata Valley	16.00*	17.50	9.00	

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



HAPPY Glass Taste
HOUR* 6oz. 3oz.

THIS IS IMPORTANT...and yummy

Vinho do P. Santo, António Maçanita + Nuno Faria, 2024, Madeira

22.00* 25.00 12.75

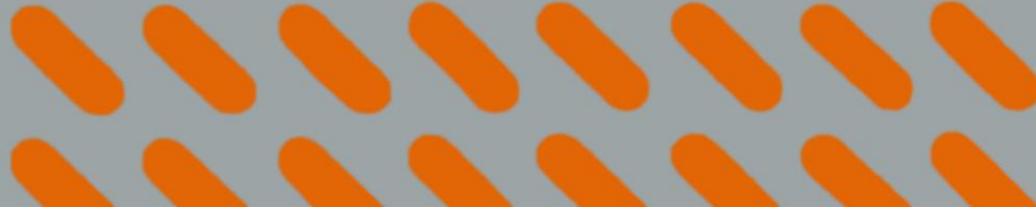
-100% caracol, with the vines ranging from 40-80 years of age...NOTE TO SELF: apparently this grape is unique to the island of Porto Santo, though our friend Chris says that it is planted in Minho. Regardless, it is a uniquely Portuguese grape / it is susceptible to botrytis / there are only 33 hectares on the planet, with 10 hectares on the island / yes, the translation is "snail" -the grapes are grown on the island of Porto Santo (which is roughly 28 miles from Madeira and Madeira is roughly 600 miles from mainland Portugal). The island is the result of a volcanic eruption 14 million years ago vs. the 5 million-year-old island of Madeira. Porto Santo differs dramatically from the very mountainous Madeira as erosion has essentially flattened the island. Most importantly, the grapes love the terra firma of clay, sand and limestone (the result of marine deposits). Due to the winds whipping across the island, the grapes are cultivated low to the ground and protected by reed walls
-the grapes were pressed directly into tank, with no added SO2 (this allows for some purposeful oxidation) / a spontaneous fermentation was followed by 10 months of ageing in various size steel tanks, on the fine lees
-the team making the wine is António Maçanita (famous for reviving obscure Portuguese varietals, in unique terroirs, AND crafting glorious wines in the Azores) + Nuno Faria (a restaurateur in Madeira). Friends for many years, Nuno challenged his wine-making mate in 2021 to craft something not just good but profound from the forgotten Porto Santo. They created a company called "Companhia de Vinhos des Profetas e Villões." The "prophets" ("profetas") are the folks from Porto Santo and the "villains" ("villões") are the residents of Madeira...it is a playful rivalry. And do remember that Porto Santo was discovered one year before Zarco and crew ventured to the foreboding island of Madeira in 1419



*HAPPY HOUR is from 4:00pm – 6:00pm AND from 11:00pm 'til close EVERY DAY!

MOM

Recommends



HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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THIS WINE IS NOT FIT FOR HUMAN CONSUMPTION

Retsina (savatiano & roditis + Aleppo Pine), Malamatina, NV, Attica

9.00* 10.50 5.50

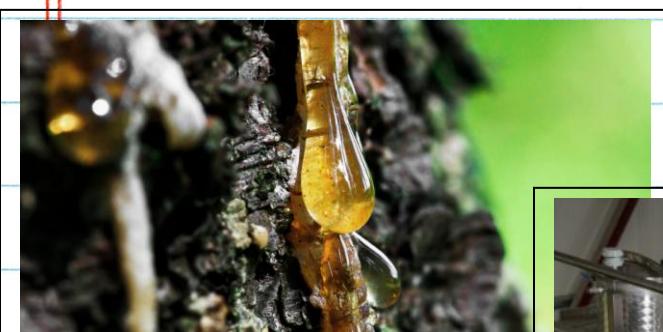
*Tasting of a glass of Retsina and some barrel-aged Greek Feta

14.50

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

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

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

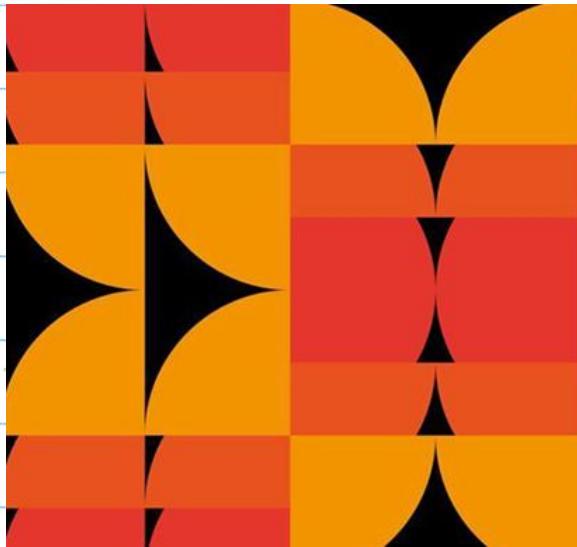


Aleppo Pine Resin, from the Island of Evia... apparently, there is terroir in resin.

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



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



ORANGE WINE

BY THE GLASS

HAPPY Glass Taste
HOUR* 6oz. 3oz.

green grape must + skins + purposeful oxidation = f*#ked up wine

Ravan, Ravan, Kabaj, 2019, Brda 18.00* 20.00 10.25

-100% ravan...aka friulano aka...tocai friulano...aka sauvignonasse...aka sauvignon vert.

- fermented for 24 months oak barrels (French oak) and additional 6 months in the bottles. Macerated for 7 days in wood and concrete.

Malagousia, a-grafo, Kontozisis, 2021, Thessaly 17.00* 18.50 9.50

-100% malagousia

-fermented in clay amphora, with 30+ days ageing on the skins

Khikhvi, Andria Gvino, 2023, Kakheti 15.25* 17.00 8.75

-100% khikhvi

-fermented in qvevri (the O.G. vessel for wine crafting), with 6 days ageing on the skins

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



Sunday, January 25th 2:30pm – 3:30pm

Syrah...the grape that promises the existence of a benevolent wine god

Oh my, if there is one grape that truly boggles the wine mind, it must be Syrah...with aromatics ranging from ripe blueberries to violets to black pepper to smoked meat to iodine, one truly wonders how a simple fruit (a grape) can be turned into a beverage that mystifies the senses like this. It is wild and untamed. Yet it can be aristocratic and elegant, too.

Saturday*, February 14th 2:30pm – 3:30pm

"Love Stinks" ...a tasting of stinky cheese and lovely wine

Wine & Cheese...Cheese & Wine.

A pairing as profound as the printing press and *Green Eggs and Ham*.

A pairing as beguiling as Marlene Dietrich and a cigarette.

A pairing as natural as Andy Warhol and a soup can.

Six profoundly yummy cheeses matched with six perfect wines...even St. Valentine will bless this match.

*yes, this Sunday class is happening on a Saturday

Sunday, February 22nd 2:30pm – 3:30pm

Merlot...Make Merlot Great Again

Merlot is truly one of the great red grapes on planet wine. In terms of overall plantings, it is only second to Cabernet Sauvignon. And it is the perfect dance partner to Cabernet Sauvignon (think Bordeaux blends). But there remains a perception...big thanks to Miles Raymond in *Sideways*...that it is *lesser* than other great grapes. Oh, oh. People of America, we do know better than that and today the Merlot Revival begins in the **terroir** wine tent.

Sunday, March 8th 2:30pm – 3:30pm

Wine 101 – the hows & the whys & the whats

This will be a pretty damn good introduction into the world of wine...ergo its title. We will begin at the beginning...the grape...and follow it through its journey of harvest (the most fraught decision ever) / fermentation (the actual turning of water into wine) / ageing (where the mysterious stuff happens) / consumption (this is the prize at the end of the rainbow). With this class under your belt, you can easily talk the talk with the illustrious Aldo Sohm at Le Bernardin...just saying.

Sunday, March 22nd 2:30pm – 3:30pm

Burgundy – it really is a great wine region

Oh my, this is a BIG ONE. A relatively simple agricultural region at first glance, focusing on primarily two grapes (Chardonnay & Pinot Noir). Yet it crafts wines that have entranced wine consumers for centuries.

Understanding Burgundy is to understand **terroir** at its apogee.

But we will never fully understand Burgundy...maybe on this day we will get a little closer to the answer.

***YOUR SUNDAY WINE SCHOOL NOTES:**

-six wines will be tasted each class + an aperitif upon arrival

-there will always be a snack

-there will be conversation...nay, there will be many a verbal deep dive

-there might be a test...there probably won't be a test

-tickets available at www.wineisterroir.com

#SundaysAreforWineExploration



terroir t-shirts* for sale

(is there really a better thing to wear when you are being sworn in as the Minister *Without Portfolio*, by the about-to-be former Prime Minister of Canada, Mr. Trudeau, who has charged you with figuring out why a Canadian hockey team cannot win the Stanley Cup...we think not!)

Wine / Food / Everything – the *Original* edition **\$25.00**

-all sizes available, except children's small

Madeira – the *vermelha 2025* edition **\$30.00**

-just arrived on Thursday for our new celebration of George Washington's bday

Bordeaux – the *Never Mind the Bollocks* edition **\$28.00**

-uhmmmm, you might be lucky here...Thomas Jefferson did send in a big order recently, though

Bartolo Mascarello – the *O.G. Terroir-ist* edition **\$25.00**

-all cool though Maria Teresa Mascarello hates me for creating this shirt

*all shirts should be available in small / medium / large...and maybe some in X-large
but please forgive us if we are out of anything...

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

terroir stickers for sale

a collectors' package of kick-ass stickers NA

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

just look at the wine list cover to see what crazy stuff has spewed forth from his frontal lobe.



The Beautiful Game.

On our big screen/s.

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

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

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

PINOT NOIR

]]]BY THE GLASS[[[

HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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PiNOT NOIR: Philip the Bold loved this grape above all others

Coteaux Bourguignons, <i>Vieilles Vignes</i> , Philippe Jouan, 2023, Côtes de Nuits	25.00*	27.00	13.75
Bourgogne, Geantet-Pansiot, 2022, Côtes de Nuits	23.00*	26.00	13.25
-100% pinot fin...oh lordy, this is the O.G. clone of pinot noir...a smaller berry, with the potential to produce a more concentrated expression of the wine (you might now ask: "well, why doesn't everyone plant this clone of pinot noir?" And the answer is simple: the berry is small; therefore, it does not produce a lot of wine, which means the economics suck for growing this grape. Truth be told, it is the same economics as the restaurant business. NOTE: the grape also has a thin skin and is prone to disease and infection, NOTE TO SELF: never grow this grape!).			
Santenay, <i>Clos des Gatsulards</i> , Louis Jadot - Famille Gagey, 2012, Côte de Beaune	22.50*	24.00	12.25
Pernard-Vergelesses, Dubreuil-Fontaine, 2022, Côte de Beaune	24.00*	28.00	14.25
Trimbach, <i>Cuve 7</i> , 2020, Alsace	23.00*	25.75	13.00
-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 <i>Clos des Epenots</i>			
Masút da Rive, 2022, Friuli	19.00*	20.50	10.50
Koehler-Ruprecht, 2023, Pfalz	18.00*	19.50	10.00
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Enderle & Moll, <i>Basis</i> , 2023, Baden	19.25*	21.00	10.75
Dôle des Monts (85% pinot noir, 15% gamay), Maison Gilliard, 2020, Valais	21.00*	22.50	11.50
Antiquum Farm, 2022, Willamette Valley	20.50*	23.00	11.75
*Flight of Three Tastes of the above Pinot Noirs...we select them			36.00
*Flight of Five Tastes of the above Pinot Noirs...we definitely select them			57.00

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



HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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CHILE...the wines of...because this land is greater than you know

País (100% país), *Pipeño*, Louis-Antoine Luyt, 2022, Maule

10.75*	12.00	6.25
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- the grapes are grown by the family of Sergio Pérez, in the Maule subregion of Coronel de Maule
- the vines are roughly 200-300 years old...this is apparently NOT an alternative fact but a truth, which shocks the crap out of me... so much so that I might actually hunger for a household cat or dog, living in Springfield, Ohio...but I digress
- the vines are dry-farmed, which means they are watered by Mother Nature, and they are bush vines, which means they are not trellised
- the vineyard is composed of iron-rich clay and granite and quartz
- the bunches are manually destemmed using a zaranda
- the grapes are spontaneously fermented, in an open-wood lagar
- the wine is aged in a large wooden tank called pipas
- the wine is bottled by the ghosts of Conquistadores, with a light filtration and a kiss of SO2

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

18.00*	21.00	10.75
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San Francisco, *Passageiro Escondido*, Garage Wine Co., 2023, Maule Valley

13.25*	15.00	7.75
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-100% san francisco

Cinsault, *HUB**, Pedro Parra y Familia, 2022, Itata Valley

20.75*	22.50	11.50
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- 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 Guarililhue
- 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
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-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!**



HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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AUSSIE LAND... brilliant wines, brilliantly crafted

Grenache, *The Vincent*, Cirillo, 2024, Barossa Valley

16.00* 18.00 9.25

-vines planted in 1906 and 1901...yes, these are pretty damn old vineyards...the French might say *vieilles vieilles vieilles vignes*

-the vineyard is composed of old lake bed sand

-the grapes are fermented in an open-top barrel, with natural yeast, followed by a sleep-filled night in a basket press and then aged in stainless steel and hogsheads for 8 months

Grenache, *1850...the Ancestral Vine*, Cirillo, 2018, Barossa Valley

28.00* 32.00 16.25

-vines planted in 1848...yes, you are reading this vintage correctly

-the vineyard is composed of 8' of sand, sitting on top of limestone & clay...I cannot imagine that anyone has ever actually seen the limestone or clay. For the intrepid wine geeks, yes, this vineyard was never affected by phylloxera because the aphid could not penetrate the 8' of sand. Which means that this grenache, sourced originally from France, is the OG clone of grenache. And, therefore, the French themselves do not even have this clonal material.

-the grapes were fermented in an open-top barrel, with natural yeast, followed by a sleepless night in a basket press, then aged 10 months in old hogsheads (perchance you are wondering what a "hogshead" is, well...it is barrel, roughly 225L – 250L in size / it is generally composed of barrels that have been utilized already, broken down into their individual staves, then re-assembled / the name derives from "hogges hede" which was a 15th century English unit of measurement = 63 imperial gallons)

*Flight of Two Tastes of the above radiant wines

23.00



This is the 1850 Ancestral Vine vineyard, which was planted in 1948. Please note all the sand...I once built a castle here, from which I exited and fought windmills.



Here are Vince & Marco, pruning their ancient vines. Along with 23 other things, this is the most important activity to happen in a vineyard, in a given year. Please notice Vince's cane... the dude cannot be stopped from tending to his garden.

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



terroir

celebrates

AUSTRALIA

Tuesday, January 27th 6:30pm – 7:30pm*

OCHOTA BARRELS...the preachers of modern Aussie grape juice

the labyrinth of flavor / texture / emotion expressed in the wines of OCHOTA BARRELS, from the Adelaide Hills, is a love letter to us. And we are the better people for it.

*this will be a sitdown, structured tasting of 6 Ochota Barrels wines + a snack

TICKETS at www.wineisterroir.com

Thursday, January 29th, 8:00pm – 10:30pm*

AN AUSTRALIAN WINE WALKABOUT

a BIG celebration of the bigness of Australian wine...25+ wines, all of a type that will shock and awe your senses due to their delicacy and majesty and pure sense of fun, matched with foodstuffs inspired by the wonders of an Outback Steakhouse

*this will be a walk-around tasting, with lots of wines & enthusiastic advocates of those wines

TICKETS at www.wineisterroir.com

WHY AUSTRALIA?

Ohhhhhh, People of America, how we like to wine generalize.

And there is no wine country more wine generalized about than Australia.

And on these nights we start singing the praises of the 65 vitally different wine regions, and their vitally different expressions of all the wine grapes we know and love.

Simply put, the wine glory of Australia

is no different than France or Spain or California...

-Australia possesses compelling terroirs

-Australia possesses fanatical wine growers

-Australia possesses many an old vine vineyard

(truth be told, more vieilles vignes than France!!!)

-Australia possesses myriad wine grapes...at least 75!!!!

-Australia possesses a spirit of wine fun and frolic that is envied in the new world

On these nights, we will be the Aussie wine prophets spreading a new gospel of Bacchus.

#AussieWinesBetterThanAHamSandwich

BORDEAUX

BY THE GLASS



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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
Fugue de Nénin, Château Nénin, 2012, Pomerol -82% merlot, 18% cabernet franc / fermented in stainless steel, followed by 18 months ageing in barrel -this 2 nd label of Château Nenin was first produced in 1997 / its grapes come from young vines AND parcel with more sand than gravel -“Fugue” generally is known for its classical music connotations but I prefer the Merriam-Webster definition #3: “a disturbed state of consciousness in which the one affected seems to perform acts in full awareness but upon recovery cannot recollect the acts performed...that is essentially my night of service at <i>terroir</i> ”	26.00*	30.00	15.25

***Flight of Two Tastes of T. Jefferson's favorite appellation** 26.00

The BORDEAUX FACTS:

Simply put, Bordeaux is the largest fine wine area in the world.

Just as Lady Gaga can do it all, and in such bloody style, so can Bordeaux...

- you need a sweet wine to go with your oysters...done (Château Coutet from Barsac)
- you need a majestic red wine to thrill Paulina Porizkova on a first date...done (Château Margaux 1858)
- you need a super refined and elegant white wine to impress Joseph Stiglitz...done (Château Carbonnieux 2008)

Some reasons for success:

-**Mother Nature** and **Gaia** have certainly blessed this area for grape growing:

- the proximity to water (Atlantic Ocean, Gironde River, a myriad of streams) stabilizes the climate, creating a relatively long and consistent growing season (there is very little risk of frost or major rain storms)
- in excessively general terms, the soil is made up of a combination of gravel / clay / limestone, allowing for great drainage and a nutrient base for the vines; the majority of the greater vineyards all have a view of the Gironde River which acts as a massive drainage pool for the vines; whatever the elevation (really no more than 100 feet above sea level), all the better vineyards slope to a canal or a river

-**History** has shed a profoundly good light on this wine area:

- in 1152AD, Eleanor of Aquitaine (this part of France belonged to her) married Henry Plantagenet (the future King Henry II of England) and then began the notion and fact that an Englishman cannot be separated from his claret
- in 1855, the wine brokers in Bordeaux created a classification of local wineries for presentation at the Paris Exposition; this local ranking of estates / vineyards has remained definitive (with two exceptions) though it originally had the possibility of evolution and these classified properties have remained the *ne plus ultra* of the wine world since

-**Viticulture** and **Viniculture** have created some of the greatest wine masterpieces:

- for red wines, the primary grapes of Bordeaux are Cabernet Sauvignon and Merlot; these titans of the wine world are responsible for long-lived and expressive bottles of grape juice
- for white wines, the primary grapes are Sauvignon Blanc and Semillon; in their dry wine format, they are richly fruited and mouthfilling; in their sweet format, aided by the miracle of noble rot, they have entranced many a goose and an empress

In substance as well as aesthetics, Ms. Germanotta can absolutely kick arse.

The wines of Bordeaux are equally adept though maybe not as racy in a pair of stilettos and fishnets.

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



HAPPY HOUR*	Glass	Taste
	6oz.	3oz.

GAMAY...crazytown is what the story of this grape entails

Nouveau, Vieilles Vignes, Pierre-Marie Chervette, 2025, Beaujolais	14.00*	14.00	7.25
-yes, the newest of the newest vintages in the marketplace...these grapes had barely completed their 101-day growing cycle before they were harvested, ushered through a semi-carbonic fermentation, lasting 6 days (with 2 pumpovers a day), followed by 30 days in a stainless-steel vat, then bottled, blessed by the Bishop of Lyon, transported to the markets of NYC via the port in Hoboken			
Chiroubles, S. Charvet, 2021, Beaujolais	18.25*	20.00	10.25
Morgon, Côte du Py, S. Charvet, 2023, Beaujolais	22.25*	24.00	12.25

YOUR BEAUJOLAIS OVERVIEW 2025

Our Beaujolais focus today is on the Haut Beaujolais, where the ten glorious crus reside alongside a fair number of the 39 different communes that find their way into Beaujolais-Villages.

The other Beaujolais growing area, the Bas Beaujolais, is the home to the truck loads of wine that are shipped annually by the 3rd Thursday in November to the masses of consumers thirsty for brand spanking new wine (Beaujolais Nouveau) and the new Bay City Rollers' album.

Up to 50% of the total production of the region is bottled in this format...holy cash flow!

It is in the 10 Crus, however, that the Gamay Noir à Jus Blanc grape finds its truest and grandest expression.

And what do these communes have that the rest of the region does not? Granite.

Lest anyone forget, the Beaujolais region is administratively part of Burgundy.

We can thank Philip the Bold for the vinous separation of the 2 areas when he deemed that the Gamay grape be banned from the limestone hills of the Côte d'Or (he considered it "a wicked and most disloyal plant").

Geologically, however, Beaujolais appears to be closer in form to the Northern Rhône Valley where incredible granite outcroppings exist as one travels south of Lyon.

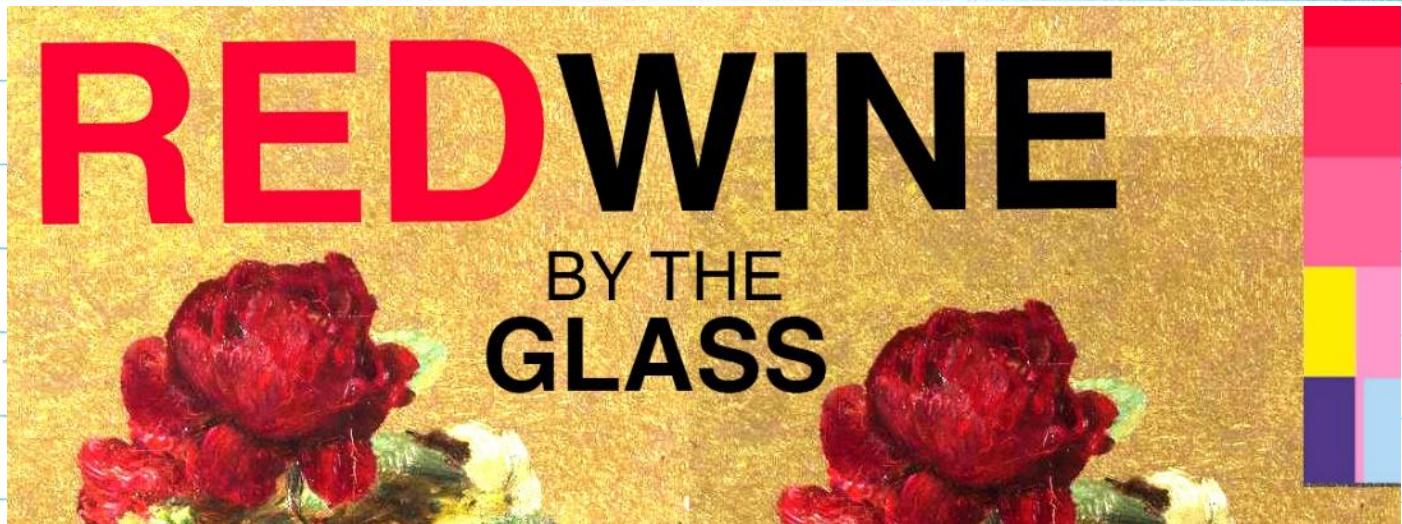
In addition to the terroir difference with the northern stretches of Burgundy, the region utilizes a different method of fermentation to access all that goodness in the grape.

In layman's terms, it is called carbonic maceration. In U.C. Davis terms, it is an intracellular fermentation that takes place wholly inside the grape, producing ethanol alcohol. To be honest, I understand it about as much as I understand how they built the great pyramids over 4500 years ago (truth be told, I cannot even construct a sand castle properly).

Suffice it to say, this methodology emphasizes the fruit of the grape and minimizes tannin and malic acidity.

It is a relatively simple way to make simply good wine. And the ten crus of Beaujolais are simply damn good wines that bring a smile to your face. Happiness does not have to be so complicated after all.

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



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

RED & PURPLE & STRANGE GRAPES

Genouillet , (100% genouillet), Domaine Tremblay, 2023, Loire Valley	16.50*	18.00	9.25
-well, this is new...so new that Pascaline Lepeltier might not even know about it (just kidding...she knows everything!). the varietal is an old one, cultivated in centre France until phylloxera wiped it out. Was it once great, like the Toronto Maple Leafs? No clue. It is the child of Gouais Blanc X Tressot and, therefore, of interest to wine geeks. The grape was "rescued" in 1990 and in 2005, 150 vines were planted near the metropolis of Quincy. What you are now enjoying is one of the first commercial iterations of this revived varietal. Oh my.			
Chinon, Le Quatre Ferrures, de la Haute Olive , 2022, Loire Valley	21.00*	23.00	11.75
-100% cabernet franc			
Trousseau (100% trousseau), <i>Les Corvées</i> , Domaine Ratte, 2022, Arbois	25.00*	28.00	14.25
La Souteronne , (100% gamay), Herve Souhaut, 2023, Rhône Valley	22.25*	24.00	12.25
Crozes-Hermitage, Les Picaudières , Stéphane Rousset, 2023, Rhône Valley	24.75*	27.00	13.75
-100% syrah			
L'Exclus d'Alary , Domaine Alary, 2022, Southern Rhône Valley	15.50*	17.25	8.75
-100% counoise...some also call this grape "pinot de la vallée du rhône"...who the hell are <i>those</i> people?!?!			
Rouge (80% carignan, 20% grenache noir), Fernand Vaquer, 1985, Roussillon	23.00*	25.00	12.75
Madiran (100% tannat), <i>Demandes</i> , Domaine Bartolussi, 2022, Southwest	18.00*	19.50	10.00
Brama (100% carcaghjolu nera), Clos Venturi, 2023, Corsica	21.00*	23.00	11.75
Valtellina (100% chiavennasca), <i>Tei</i> , Sandro Fay, 2024, Lombardy	17.25*	19.00	9.75
Torrette Supérieur , Ottin, 2022, Valle d'Aosta	24.00*	26.00	13.25
-80% petit rouge, 10% cornalin, 10% fumin			
Grignolino (100% grignolino), Sette, 2023, Piedmont	18.50*	20.00	10.25
Barbera d'Asti, Curej, "Braida" aka, Cascina San Bernardo, 2023, Piedmont	17.50*	19.75	10.00
-100% barbera, from the town of Asti...it is different from Barbera d'Alba, from the town of Alba			
Colli Tortonesi (100% barbera), <i>Monleale</i> , Vigneti Massa, 2011, Piedmont	25.50*	27.00	13.75

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

RED WINE

BY THE GLASS

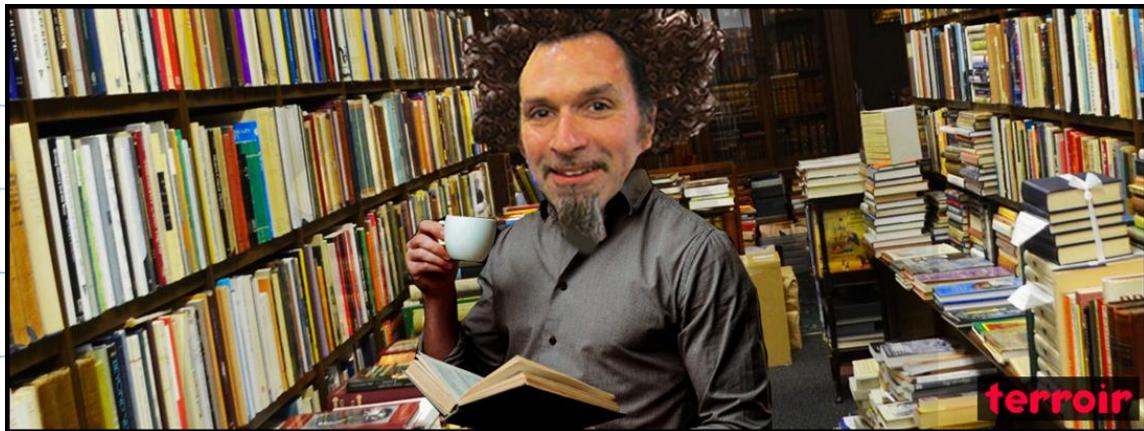


HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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MORE RED & PURPLE & STRANGE GRAPES

Carema (100% nebbiolo), Piole, 2019, Piedmont	26.00*	30.00	15.25
Barbaresco (100% nebbiolo), Rizzi, 2021, Piedmont	29.00*	33.00	16.75
Barolo (100% nebbiolo), Schiavenna, 2021, Piedmont	28.00*	32.00	16.25
Pugnitello (100% pugnitello), Leopoldo, Santa Vittoria, 2022, Tuscany	20.00*	23.00	11.75
<p>-well, this is relatively nuevo. The varietal was discovered by the University of Florence in 1981, growing near Montalcino. An experimental plot was planted at the San Felice estate in Chianti (the 1980s was a great time of experimentation in Chianti as the wine was trying to figure out what its future was going to be...a red wine for spaghetti OR an important Italian appellation). The results in the vineyard and in the winery were so successful that Pugnitello became an official Italian varietal in 2002 (to become "official," a grape must know all the lyrics to all the songs of Dean Martin).</p>			
Lacrima di Morro d'Alba, Fiore, Lucchetti, 2024, Marche	13.00*	15.00	7.75
<p>-100% lacrima (the Italian government registry code is 111)</p> <p>-lacrima in italiano means "tear"...so-called because the grape is shaped like a tear drop OR the skins of the grape are very thin, therefore, breaking easily, therefore tearing on the vine and in your harvest hands OR the wine is so damn yummy it will illicit tears of joy</p> <p>-while there are wines named "lacrima," there is only one lacrima grape and it thrives near the city of Ancorna, in the Marche.</p> <p>Correction: thrives is a strong word because in 1985, there were only 7 ht in existence...today, there are over 250 ht (a slightly bigger planted area than Prospect Park in Brooklyn). A potential reason for the lack of lacrima plantings is that the variety does not respond well to American rootstocks, meaning that growing this grape is about as fulfilling as listening to an Einstürzende Neubauten album</p>			
Rioja, Anza (Diego Magaña), 2022, La Rioja	21.00*	23.00	11.75
<p>-tempranillo, garnacha, graciano, mazuela, viura, malvasía riojana AND anything else Diego could find in his vineyard.</p>			
Vino de la Tierra de Cádiz (100% tintilla), Terracota, Forlong, 2022, Andalucia	17.25*	19.00	9.75
Cha mi né, Cortes de Cima, 2020, Alentejo	13.75*	15.25	7.75
<p>-touriga franca, trincadeira, alicante bouschet, syrah</p>			
Isabella a Proibida, Paulo Machado & António Maçanita, NV (but really 2019), Azores	24.00*	26.00	13.25
<p>-100% isabella, which is a hybrid grape (a combo of <i>vitis vinifera</i> & <i>vitis labrusca</i>)</p> <p>As a hybrid grape, it is an illegal grape, at least in the E.U....but it was originally brought to the Açores to battle against the Putin-esque aphid called <i>Phylloxera vastatrix</i> in the 19th century, which it did admirably...so screw you E.U. (the E.U. banned the hybrid grapes in the 1930s as they believed consumption of their vinous offerings would lead to blindness and madness...truth be told, I am already suffering from madness!).</p>			
<p>UPDATE: as of today...like TODAY...the E.U. has just allowed the plantings of 6 hybrid grapes (Clinton / Othello / Noah / Jacquez / Herbemont / Isabelle) within its borders, in an effort to combat climate change and disease pressures...it is f*#kin' madness!</p>			
Mouklos (100% mavro), Tsiakkas, 2024, Cyprus --SERVED CHILLED--	15.75*	17.00	8.75
Breath of the Volcano (100% kékfrankos), Jász Laci, 2023, Nagy-Somlói	18.25*	20.00	10.25
Red Blend, Monkey Jacket, Cruse Wines, 2022, North Coast --SERVED CHILLED--	17.25*	19.00	9.75
<p>-27% zinfandel, 26% valdiguié, 22% carignan, 19% petite sirah, 6% tannat</p>			

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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