



COVID-19 Protocols (as of 8.16.21 originally, then 1.1.22 and now 2.9.22)

terroir is requiring all guests* to show proof of vaccination,
to dine both indoors AND outdoors

(we will need to see any of the following:

your CDC card / a copy of your vaccination record - perchance you lost the CDC card that doesn't fit in a wallet /
the NYS Excelsior Pass / the NYC COVID Safe App.)

*of course, kids under 5 years of age are yet to be vaccinated and we would love them to join you
for your repast at **terroir**...we just ask that they wear a mask when we are table-side.

Our Modus-Operandi:

-when we bid you welcome at the door,

we will then ask to see your proof of vaccination + ID...if you somehow sneak by
us, we will make the request tableside...we promise to be hospitable & polite

-we will be wearing masks ourselves throughout service...

we are doing this because we want to take care of each other, first and foremost,
and then we want you to feel safe during our interactions.

NOTES:

-every staff member at **terroir** is fully vaccinated

-we installed a REME HALO unit in our AC system

(while the technology is beyond my understanding,

it apparently combines UV light with titanium oxide, creating highly reactive electrons;
these electrons combine with bacteria / viruses +++ and effectively oxidize the pollutant;
apparently, this REME HALO system has an efficacy of 99.9% against the SARS-CoV-2 virus)

-we have 3 AP500 plug-in units in our basement

to cover the Cellar Room / the prep kitchen / the storage areas / the locker room

(these perform the same function as the REME HALO unit)

We very much look forward to seeing you at terroir.

terroir

24 Harrison Street

www.wineisterroir.com



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

VERMOUTH... these aromatized wines do cure all evils

BLANC , Dolin, France (Savoie) --16°	6.00*	8.00
-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. Como, France (Savoie) --16°	6.00*	8.00
-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°	6.00*	8.00
-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°	6.00*	8.00
-base wine: ugni blanc / botanicals: coriander, hyssop, rhubarb, curacao +++		
di TORINO , Cocchi, Italy (Piedmont) --16°	8.00*	10.00
-base wine: moscato / botanicals: cinchona, rhubarb, wormwood, citrus, cocoa, ginger / caramelized sugar gives color & sweetness		
*Flight of Three 2oz. Tastes of the Vermouths... we pick'em		18.00

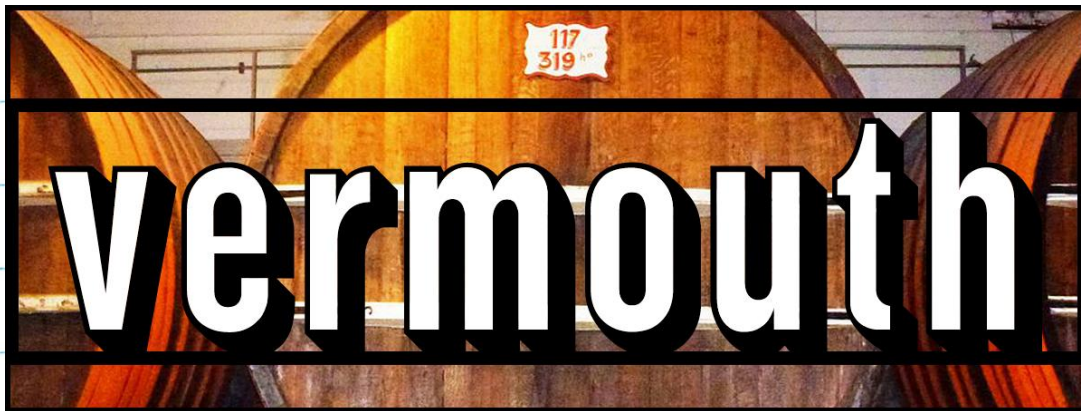
WHAT IS VERMOUTH?

The greatest aperitif on the planet!!! Okay, that is my 8th grade self, shouting an answer at my history teacher, whom I had a crush on. Simply put though, a **vermouth is a fortified wine**, infused with various herbs, spices, roots, stuff and then potentially sweetened. It must contain extracts from the *Artemisia* genus of plants, of which there are at least 400 different members (wormwood is the most infamous...just ask von Gogh's ear...NOT TRUE, NOT TRUE). It is NOT a spirit, though it does make many a spirit taste 4X better. It can taste sweet or sour or bitter or all three at once. Its most important purpose is to whet the palate...to cleanse it of the day's activities and prepare it for an evening of fun and frolic. Never doubt how important this work is!

WHAT IS THE COMPOSITION OF VERMOUTH?

The most important ingredient is the base wine, as it accounts for at least 75% of the beverage. In general, one desires a richly textured wine, with relatively muted aromatics so that the spices, herbs +++ can shine brightly. The fortifying alcohol only needs to be of agricultural origin, meaning that it can be a grape-based spirit or a grain-based spirit. Sugar can be present via a sweeter base wine or two scoops of natural sweetener. The most important ingredients are the range of botanicals one chooses...an *Artemisia* plant is a given and then the rest is a mystery (at least to us as each producer guards their recipe like I protect my collection of early Ultravox vinyl). How one incorporates these botanicals / spices / barks +++ into their beverage, be it by infusion / maceration or distillation, is also up to the producer.

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



HOW MANY TYPES OF VERMOUTH EXIST?

How many stars are in the sky? Okay, just kidding. There are essentially three types*:

- **DRY**: generally considered a French creation / generally used in your martini (PLEASE NOTE: the original 19th century recipe for a martini was 2 parts vermouth, 1 part gin...this was fully upended Post WWII)
 - minimum alcohol of 16° / maximum sugar of 50 grams per litre
- **BIANCO** (or BLANC if you prefer the French): always a modicum of sweetness + herbaceousness + yumminess
 - minimum alcohol of 14.5° / minimum sugar of 130 grams per litre
- **SWEET**: this will be rouge in color, with more sugar and more bitterness and the perfect respite to a day of work
 - minimum alcohol of 14.5° / minimum sugar of 130 grams per litre

*there are also EXTRA DRY and ROSÉ categories but Mom forbids me from stocking those...uhmmm, well, maybe not

HOW LONG HAVE WE BEEN ENJOYING VERMOUTH?

As soon as Noah crafted the first wine, homo sapiens have been adding stuff to it, to make it taste differently.

Please remember that it wasn't really until the 16th century that we started enjoying wine on its own, as a pleasurable beverage, one that made us see stars and one that gave us Depeche Mode and the Beatles and Simple Minds. Until then, if there was some semblance of alcohol, we added all manner of different things to improve the taste and, more importantly, to take advantage of the medicinal properties of these added things. The Chinese were doing this in 6000BCE (hello rice wine, flavored with chrysanthemum). The Egyptians were doing this in 3000BCE (hello alcohol flavored with myrrh and juniper). Hippocrates, the 5th century BCE Greek physician, set forth the doctrine of the *Four Humors* to better understand how the body works; when one part was malfunctioning, he recommended an aromatized wine as a cure (he was a genius!). The Roman version of Dr. Oz, Pliny the Elder, mandated a multitude of souped-up beverages to help these new Latin Masters of the Universe achieve balance in their lives...they succeeded until they didn't. Suffice it to say, until we knew better, the best medicine was in herbal form and the only way to extract those glorious medicinal properties of the botanicals was via alcohol, the true gift of a loving god.

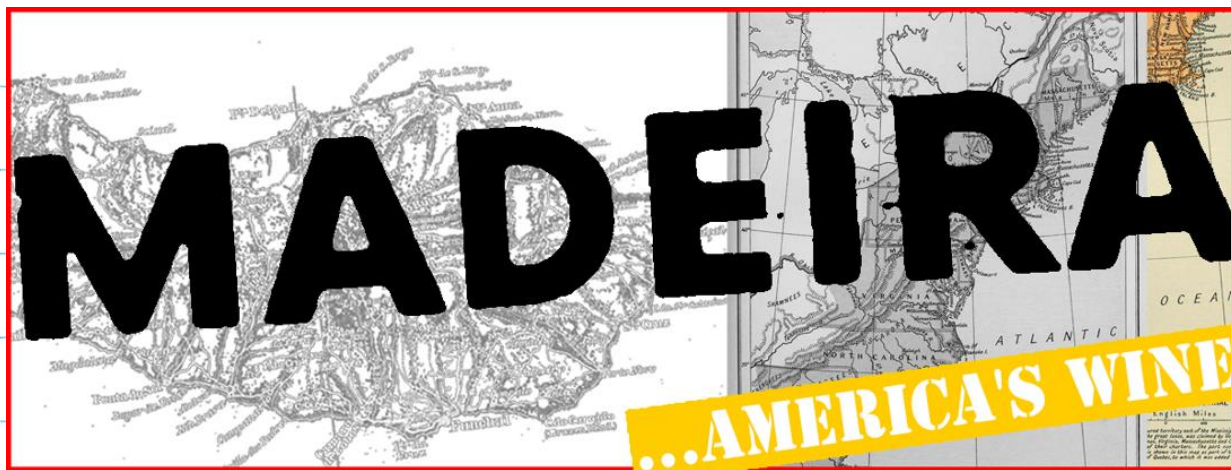
DID SOMEONE ACTUALLY INVENT MODERN VERMOUTH?

Thank you for asking...hell yah, there was an actual creature of god who showed up one day at my front door with this nectar of healing powers! His name was **Antonio Benedetto Carpano** and he was an herbalist in Turin, Italy. In 1786CE, at his wine shoppe across the street from the Royal Palace, Carpano blended herbs, spices, sugar, alcohol, muscatel wine. He named the product *Wermut*, which is the German name for wormwood, as it was a very popular botanical in Europe at the time, capable of curing cholera and impotence +++ (most likely, however, Carpano did NOT incorporate wormwood into his beverage...he just piggybacked on wormwood's popularity). He was able to use between 30-50 different herbs and spices as these were relatively plentiful and affordable at this time (HISTORY NOTE: remember that up through the 15th century, spices were more valued than gold; the aromatized wines of old most likely only had 2-5 ingredients because of this). Carpano brought a case of the Wermut to King Vittorio Amedeo III across the street, who savored it with vigor. Needless to say, Carpano's wine shoppe at Piazza Castello, 21, became the place to be every day at 5:00pm...sort of like **terroir**.

HOW WILL VERMOUTH MAKE MY LIFE BETTER?

There are some who maintain that a glass of vermouth a day can cure the plague...uhmmm, that should be considered a pretty good start to this evening.* Or, perchance you believe the Spanish lead their best lives every day, the Spanish happen to engage in *L' hora del Vermut* every damn day at 5:00pm; in fact, *to vermouth* is a Spanish verb...along with, to Sherry, to El Greco...!

*please note that we are not doctors or epidemiologists or the head of the CDC...we are just thirsty motherf#@kers looking for any excuse to imbibe.



MADEIRA

HAPPY HOUR*
3oz. pour

After 6:00pm
3oz. pour

Rainwater , Leacock's, NV	7.00*	9.00
Sercial , 5 Years Old, Blandy's	8.00*	10.00
Verdelho , 5 Years Old, Blandy's	8.00*	10.00
Bual , 10 Years Old, Broadbent	13.00*	16.00
Malmsey , 15 Years Old, Henriques & Henriques	19.00*	22.00

MADEIRA Tasting Flights

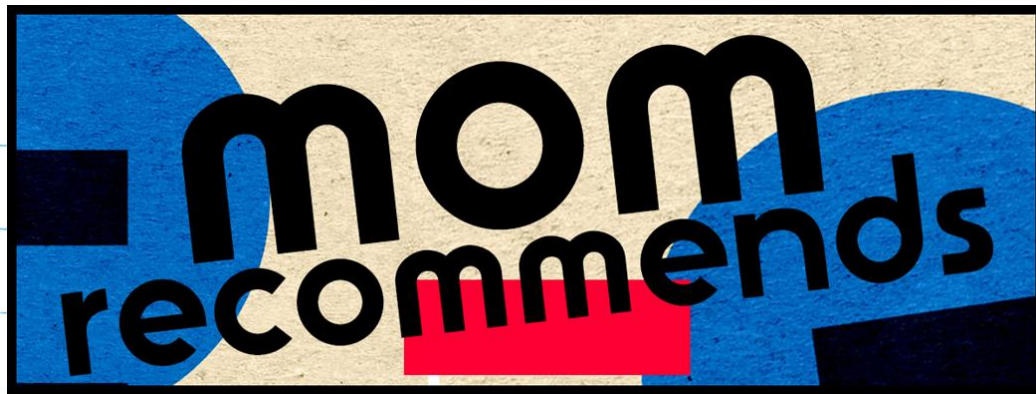
Tasting Flight of 5 Year Olds by Blandy's (1 oz. each)	10.00*	13.00
Tasting Flight of 10 Year Olds by Broadbent (1 oz. each)	20.00*	24.00
Tasting Flight of 15 Year Olds by Henriques & Henriques (1 oz. each)	28.00*	32.00
Tasting Flight of Fancy: 5 Year / 10 Year / 15 Year / 20 Year (1 oz. each)	36.00*	42.00
Tasting Flight of Barbeito / Rare Wine Company Historic bottlings (Five Wines) (1 oz. each)	34.00*	39.00
The Thomas Jefferson Tasting Flight of Three Different Post 1960 Vintage Bottlings (1 oz. each)	60.00*	75.00

Madeira (the wine) Facts*

- SERCIAL**: originating on the mainland of Portugal where it is called Esgana Cão ("the dog strangler")
 - produces **DRY-ish** wine...big acidity...somewhat jarring, like a Miley Cyrus twerk
- VERDELHO**: the most planted noble grape, believed to have originated on the island
 - produces **MEDIUM DRY-ish** wine...a little smoky, with poignant acidity...Daniel Craig, as James Bond
- BOAL / BUAL**: also known as Malvasia Fina, it originated in the Douro / Dão region of Portugal
 - produces **MEDIUM SWEET-ish** wine...balance / balance / balance...not at all like Shia LeBeouf's life
- MALVASIA / MALMSEY**: originating on the island of Crete,
 - it was first brought to Madeira in the 15th Century
 - produces **SWEET-ish** wine...sweeter and richer...a warm embrace from Beyoncé

*PLEASE ASK YOUR PROFOUNDLY INSPIRED SERVER ABOUT ALL THE OTHER MADEIRA FACTS WE LOVE

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wine is terroir®

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

the SLUSHIE MACHINE has a mind of its own... and loves the winter!

SNOW – Brennivin Aquavit, Rothman & Winter Orchard Pear Liqueur, Caffo Maraschino, Lime Juice	10.00	14.00
YELLOW SNOW – coming soon	--	--

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

	3oz. pour	3oz. pour
Fino , <i>Ynocente</i> , Valdespino, NV, Jerez de la Frontera	7.00*	9.00
Manzanilla , La Cigarrera, NV, Sanlúcar de Barrameda	8.00*	11.00
Amontillado , <i>Almacenista Manuel Cuevas Jurado</i> , Lustau, NV, Sanlúcar de Barrameda	11.00*	14.00
Palo Cortado VOS , <i>Dos Cortado 20 Years</i> , Williams & Humbert, NV, Jerez de la Frontera	16.00*	21.00
Oloroso , <i>15 Years</i> , El Maestro Sierra, NV, Jerez de la Frontera	9.00*	12.00

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

	3oz. pour	3oz. pour
Salers , <i>Terres Rouge</i> , France (Massif Centrale) --16° -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	7.00*	9.00
Mezzodi , Caffo, Italy (Calabria) --15°	7.00*	9.00
Americano* , Cocchi, Italy (Piedmont) -16.5° -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>	8.00*	10.00
Contratto , Italy (Piedmont) -13.5° -a cold maceration in alcohol extracts the glory of 28 botanicals, including orange peel & blossom (the color is due to carrot & beetroot)	8.00*	10.00
Nonino , Italy (Friuli) --21° -a game changer from the game-changing Italian distillery...a distillate of the fragolino grape, infused with gentian, rhubarb +++	16.00*	20.00
Cappelletti , Italy (Trentino - Alto Adige) --16.5° -the classic of the classic red bitter aperitifs, utilizing trebbiano wine as a base; the red color is carmine (aka, cochineal), which is a pigment that is produced from carminic acid, which is extracted from insects...damn, I need a drink after all that!	6.00*	9.00
Caperitif , Kaapse Dief, South Africa (Swartland) --17.5° -apparently, this was the ghost ingredient in a bunch of cocktails, crafted in the late 19 th century. For many an obvious reason, this Cape Aperitif disappeared from view, only to be re-invented in the last decade by a Danish mixologist and a loony South African winemaker. -base wine: chenin blanc / botanicals: grapefruit, wilde als, konfettibos, rooibos, cinchona...35 in all	8.00*	11.00
Gentiane Quina , Bonal, France (Savoie) --16° -utilizing cinchona (quinine), gentian, and herbs from the Grande Chartreuse Mountains / alcohol is a blanc mistelle	7.00*	9.00
Grand Quinquina , Byrrh, France (Roussillon) --18° -utilizing a boat-load of quinine / alcohol is a mistelle	8.00*	10.00

***Flight of Three 2oz. Tastes of the Apéritifs... we pick'em 18.00**

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Bründlmayer, <i>Ried Steinmassl</i> , 2017, Kamptal (Total Acidity 7.2 gr. / Residual Sugar 4.6 gr.)	15.00*	17.00	8.75
Trocken, <i>Besigheimer Wurmberg</i> , Dautel, 2019, Württemberg (Total Acidity 6.9 gr. / Residual Sugar 4.1 gr.)	18.00*	20.00	10.25
Trocken, <i>Piesporter Domherr Réserve</i> , Später-Veit, 2016, Mosel (Total Acidity 7.7 gr. / Residual Sugar 7 gr.)	18.00*	20.00	10.25
Trocken, <i>Lorch</i> , Georg Breuer, 2019, Rheingau (Total Acidity 8.2 gr. / Residual Sugar 9.6 gr.)	18.75*	20.75	10.50
QbA, <i>Enkircher Escheburg</i> , Immich-Batterieberg, 2019, Mosel (Total Acidity 6.5 gr. / Residual Sugar 5 gr.)	19.75*	22.50	11.50
Federspiel, <i>Dürnstein</i> , Alzinger, 2018, Wachau (Total Acidity 7.5 gr. / Residual Sugar 5.9 gr.)	16.00*	18.00	9.25
QbA, <i>Thornicher</i> , Hermann Ludes, 2020, Mosel (Total Acidity 6.4 gr. / Residual Sugar 21.4 gr.)	15.75*	17.50	9.00
Hermann J. Wiemer, <i>HJW Vineyard</i> , 2019, Seneca Lake (Total Acidity 7 gr. / Residual Sugar 6 gr.)	20.00*	23.00	11.75
Maurice Schoech, <i>Grand Cru Kaefferkopf</i> , 2019, Alsace (Total Acidity 6 gr. / Residual Sugar 9 gr.)	21.00*	24.00	12.25
Kabinett, <i>Ürziger Würzgarten</i> , J.J. Christoffel Erben, 2020, Mosel (Total Acidity 8.1 gr. / Residual Sugar 62 gr.)	17.00*	19.00	9.75
Spätlese, <i>Bernkasteler Doctor</i> , Dr. H. Thanisch, Erben Thanisch, 2019, Mosel (Total Acidity 8.1 gr. / Residual Sugar 83.8 gr. / 8.5° / harvested on October 8 th , 2019)	25.00*	30.00	15.25
Auslese, <i>Ürziger Würzgarten</i> , Alfred Merkelbach, 2018, Mosel (Total Acidity 8.5 gr. / Residual Sugar 101 gr.)	19.00*	22.00	11.25

***Flight of Three Tastes of any of the Rieslings... we pick'em 30.00**

***Flight of Five Tastes from the world of Riesling... yup, we definitely pick'em 48.00**

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

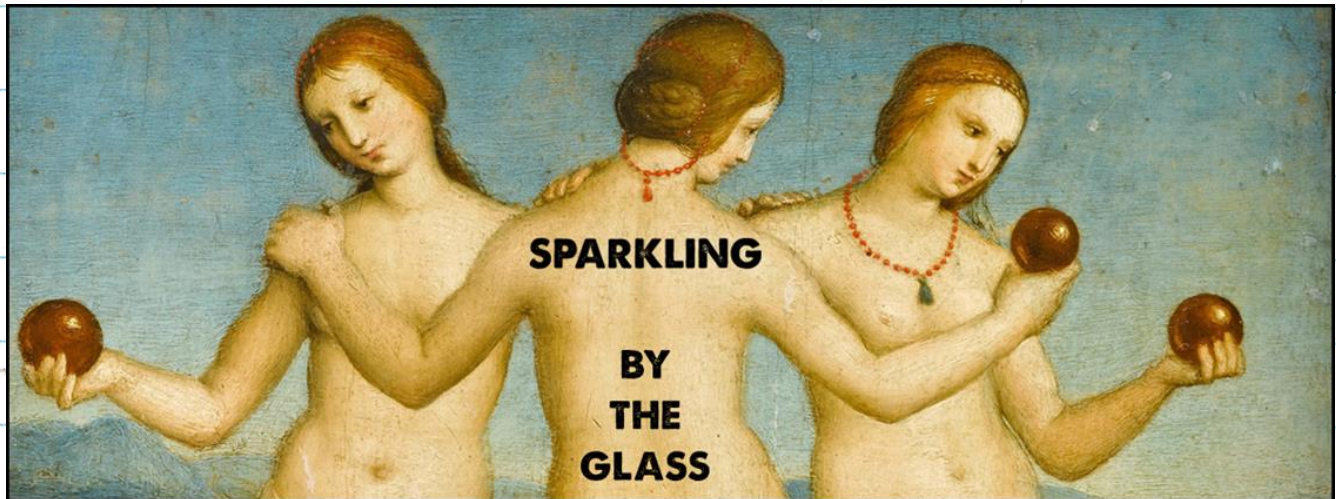
Residual Sugar (as in fructose and glucose): your palate detects anything above 4 grams per litre...and remember, that 12oz. can of Coke you enjoyed earlier today has 125 grams of high fructose corn syrup and *that* sugar is going to kill you

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 truly what the Riesling conversation is all about.

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Cacique Maravilla*, <i>Gutiflower</i> , 2021, Secano Interior de Yumbel —PET NAT ALERT--	14.75*	16.25	8.50
<ul style="list-style-type: none"> -a combo of 68% muscatel de Alejandria, 16% torontel, 16% chasselas...please confirm that equals 103% -one day of maceration, followed by two months in fiber glass tanks, then bottled without a single damn thing added *apparently, this winery was the 33rd registered winery in Chile...that is the entire history of Chile...this joint is oooooooooooooold! **these bottles are prone to explode, please keep your distance 			
Case Paolin Asolo Prosecco, <i>Col Fondo</i> , NV, Veneto	14.50*	16.00	8.25
<ul style="list-style-type: none"> -a combo of 100% glera and 200% love from the most seductive vineyards on the planet -1st fermentation in tank, 2nd fermentation in bottle (aka, <i>metodo classico</i>) BUT without disgorgement (aka, <i>col fondo</i> "with sediment"). 			
Bruno Dangin Crémant de Bourgogne Brut, <i>Cuvée Blanche</i> , NV, Molesme	16.00*	19.00	9.75
<ul style="list-style-type: none"> -100% pinot noir -located in the Côte Chatillonnaise, just on the border with the Champagne region...PLEASE NOTE: we are NOT saying that for all intents and purposes, it IS Champagne (capital "C") but it IS so close that even I could throw a baseball into the officially designated A.O.C. Champagne area from its limits (apparently, we are 3280' feet away from the border and, on second thought, I cannot throw the ball that far...from the front door of terroir, I can barely hit Zona Tribeca on the opposite side of the street). But it is champagne-esque (small "c"). And knowing how the Champenoise are into the big land grab, it would not come as a surprise that one day soon, Bruno becomes a Champenoise. -P.S. in the 1920s, the town of Molesme was part of the Petite Champagne appellation; however, when the Aube was added to Champagne proper in 1927, the entire Côte Chatillonnais was excluded and relegated to the Crémant designation -fermented in tank, followed by ML, aged 2 years sur lattes / bottled with 8 grams dosage / disgorged November 15th, 2020 			
Gatinois Brut Rosé (90% pinot noir, 10% chardonnay), NV, Grand Vallée	25.00*	30.00	15.25
<ul style="list-style-type: none"> -the pinot noir is primarily from the village of Petit Pinot d'Äy; apparently, this is a special, smaller berried clone of the almighty pinot noir -the chardonnay is from Äy itself, the grandest of grand cru villages...almost as grand as King's Landing -the wine is primarily from the 2016 vintage, with a smidgen of reserve juice (a modicum of still pinot noir from 2013 is added for a little jeuje / zhoosh / zhuzh...a new word for me, introduced by Amber...she is dragging me into the 21st century) -the wine was fermented in stainless steel and then underwent full ML; it then remained sur lattes for 3 years (the still pinot noir remained in barrel for 1 year) -disgorged July, 2021, with 6 grams dosage 			

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

GREEN & YELLOW GRAPES

Pinot Grigio, Le Vigne di Zamo, 2020, Friuli	--RAMATO WINE ALERT--	17.00*	18.50	9.50
Fiano (100% fiano), <i>Don Chisciotte</i> , Zampaglione, 2019, Campania	--BRONZE WINE ALERT--	19.75*	22.00	11.25
-pushing the envelope of grape growing, at 2600', with the wind whipping through your MeUndies, is what the Zampaglione family is doing here...sort of like Cervantes' Don Quixote (aka, <i>Don Chisciotte</i> in Italiano) with his windmills				
-the fiano grapes are fermented on their skins for 10 days, followed by ageing on the fine lees in tank for 12 months				
Viaria, (100% moscato), Mortellito, 2020, Sicily		17.25*	19.00	9.75
-maybe I should have paid more attention at school but damn, how is it exactly that a vineyard, which is a stone's throw from the Mediterranean, has a foundation of limestone. And that this limestone gives those grapes and subsequent wine tension and freshness and a saline smack. And yes, the aromatics of this wine alone are worthy of the price of admission.				
Heida-Paien (100% savagnin), <i>Les Bernunes</i> , Cave Caloz, 2018, Valais		20.00*	25.00	12.75
Chinebuli (100% chinebuli), Kapistoni, 2018, Kartli	--MODERATE ORANGE WINE ALERT--	14.25*	16.00	8.25
-fermented and aged with skins and seeds, in qvevri, for 6 months				
-People of America, please stand and salute the chinuri grape, whose name derives from "chini" ("reddish-green," as in it turns that shade upon ripening) or "chinebuli" ("excellent," as in it has a superb, sexy appearance, color and flavor).				
Italia (100% italia, aka, muscat of Alexandria), Murga, 2020, Valle de Pisco		17.75*	20.00	10.25
Moscatel Blanco (100% moscato), <i>Finca Maggio</i> , Cara Sur, 2019, Valle de Calingasta		12.25*	14.00	7.25

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

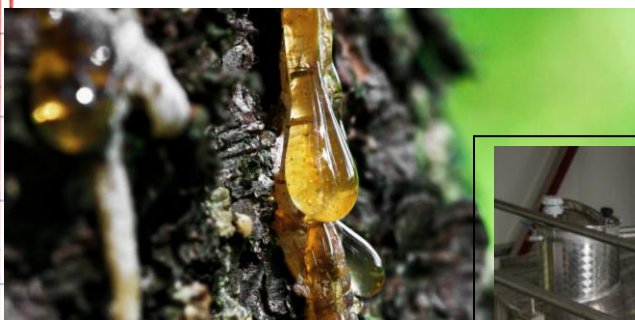
THIS WINE IS NOT FIT FOR HUMAN CONSUMPTION

Retsina (50% assyrtiko, 50% roditis + Aleppo Pine), Kamara, NV, Attica 9.00* 10.50 5.50

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

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



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

YOUR NEW NEW FAVORITE GREEN GRAPE: chasselas

Dézaley (100% chasselas), *Grand Cru L'Arbalète*, Testuz, 2010, Vaud 19.75* 23.00 11.75

-the Vaud is the north shore of Lac Léman (aka, Lake Geneva). Wine growing was introduced here by the Cistercian monks about 900 years ago...they were travelling from Burgundy to the promised land of German Riesling. Proximity to water moderates temperature so this is a cooler growing area than the Valais. There are two Grand Cru vineyards in the Vaud, Dézaley and Calamin; their designation is very Burgundian (the culture of the terroir reigns supreme).

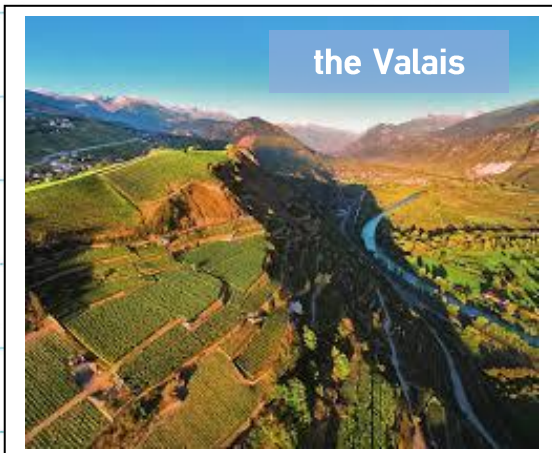
Fendant (100% chasselas), *Grand Cru, Cave Les Ruinettes*, 2020, Valais 19.75* 23.00 11.75

-the Valais is a valley, carved out of the Alps by the Rhône River. It is dramatic, simply put...some of the highest and steepest vineyards on the planet, especially those on the north side of the valley. In these alpine conditions, there is maximum sunlight and minimal rainfall, making rather generous wines, to be consumed by a fire, with raclette, and some Orchestral Manoeuvres in the Dark on the 8-track. In the Valais, the system of Grand Crus is a little more Alsatian...a varietal, from a specific, heralded town, gets the status

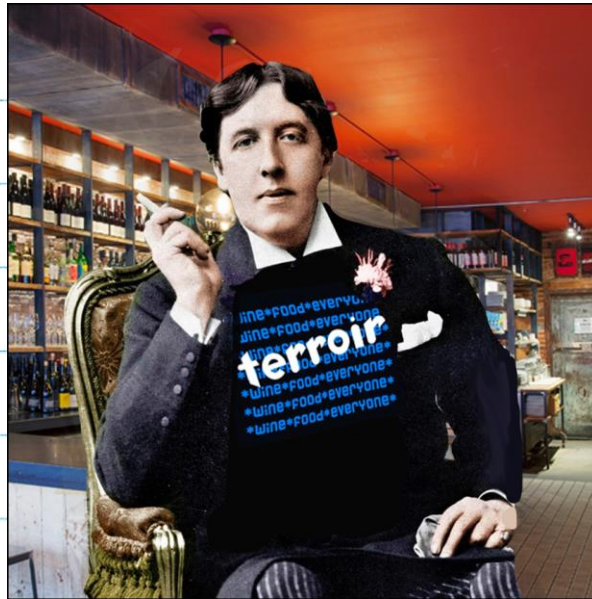
***Flight of Two Tastes of your new favorite varietal 20.00**

SWITZERLAND...they really grow wine there?: well, they really do but we never get to see it because they drink all of it (well, okay, they export about 1% of their production). In addition to their domestic consumption, they also import a tonne of wine, from all parts of Europe. So, to be Swiss, is to be always on time / never takes sides / have a phat bank account / never go into battle / drink a s*#t tonne of wine...damn, I love these people. Viticulturally, they need to deal with a lot of steep slopes, which means no mechanization, which means lots of manual labor, which means very expensive wines. And being Swiss, it appears that every vineyard is more of a tended garden. The Swiss grow over 250 different grapes, in six designated zones, in a multitude of terroirs. Unfortunately, we have to venture to this glorious country to discover all their vinous offerings...but at least they give us a piece of cheese when we land at the airport!

CHASSELAS...Mom never told me about this grape!: most likely because it is of Swiss origin, we are relatively unfamiliar with this varietal. And in Switzerland, it is the dominant green grape, producing important and focused white wines, especially in the regions of the Vaud (these are serious and mindful expressions) and the Valais (these are a little bit more fun and fruit-forward). In the Vaud, they call the grape by its birth name, while in the Valais it is called "fendant" (this means "splitting" as in the grape splits when you squeeze it between your fingers vs. bursting). While it is also grown in France, Germany (known as gutedel), Austria (also known as Gutedel) and David Chang's rooftop garden, it is in Switzerland where it shines supreme.



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



terroir t-shirts* for sale

(is there really a better thing to wear when you are being sworn in as the Minister *Without* Portfolio, by the 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 \$22.00

Wine / Food / Everything – the *Covid Survival* edition \$22.00

Summer of Riesling – the *Subway* edition \$28.00

(the Ever Given has exited the Suez Canal...I think...and all sizes of the *greatest t-shirt to ever be created by humankind* since the FGTH "Relax" edition are now available...I think)

Summer of Riesling – the *Summer of Love tie-dye* edition \$25.00

(truly, we got in the **terroir** time machine and returned to the Haight-Ashbury 'hood, circa 1967... we explored new Riesling dimensions / we expressed ourselves in a greater Riesling vocabulary / we became more aware of our Riesling existence...and we listened to a s*@t-ton of Jefferson Airplane)

Summer of Riesling – the *Heritage* editions \$25.00

(unfortunately, only large and xlarge sizes exist now...

I used all the small & medium ones on my pre-Covid physique)

Madeira – the *Declaration of Independence* edition \$22.00

Bartolo Mascarello – the *O.G. Terroir-ist* edition \$22.00

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

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

terroir stickers for sale

a collectors package of kick-ass stickers \$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			
Bourgogne Rouge, Pavelot, 2018	20.00*	23.00	11.75
Givry, Desvignes, 2019, Côte Chalonaise	20.00*	23.50	12.00
Sancerre, <i>Bellechaume</i> , Pierre Morin, 2018, Loire Valley	19.75*	21.75	11.00
Marcel Deiss, <i>St.-Hippolyte Rouge</i> , 2020, Alsace	20.00*	23.00	11.75
-95% pinot noir, 5% pinot gris & beurot & blanc...this is a typical Deiss field blend (he calls it a complantation), from the most untypical papa Jean-Michel and son Mathieu / the vineyard is composed of degraded granite, allowing for an early harvest / Saint-Hippolyte is an actual hamlet in Alsace, in addition to a vineyard, and is the birthplace of St. Fulrad, whose musical stylings are the inspiration for NIN.			
Bechtold, <i>Obere Hund</i> , 2019, Alsace	19.50*	22.00	11.25
Dr. Heger, <i>Ihringer</i> , 2016, Baden	19.75*	21.50	11.00
Brick House, <i>House Red</i> , NV, Ribbon Ridge	19.75*	22.00	11.25
Maison Noir, <i>OREGOGNE</i> , 2019, Willamette Valley	22.00*	25.00	12.75
Coteaux de Trumao, 2020, Austral	18.50*	20.25	10.25
Mt. Beautiful, 2018, North Canterbury	19.50*	21.50	11.00
Giant Steps, 2020, Yarra Valley	23.00*	26.00	13.25
*Flight of Three Tastes of the above Pinot Noirs... we select them			31.00
*Flight of Five Tastes of the above Pinot Noirs... we definitely select them			49.00

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Baron de Brane, 2012, Margaux -60% cabernet sauvignon, 33% merlot, 7% cabernet franc FROM Château Brane-Cantenac, 2 nd Growth	23.00*	26.00	13.25
Les Hauts de Smith, 2015, Pessac-Léognan -50% cabernet sauvignon, 50% merlot FROM Château Smith-Haut-Lafitte, Cru Classé,	25.00*	28.00	14.25
Petit Corbin-Despagne, 2016, Saint-Émilion -85% merlot, 15% cabernet franc FROM Château Corbin Despagne, Grand Cru Classé,	19.00*	22.00	11.25
*Flight of Three Tastes of Bordeaux Rouge			32.00

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

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.

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SICILIAN VINO... your wine lord & savior

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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Nero d'Avola (100% nero d'Avola), Siclys, ArmosA, 2011, Sicily 15.00* 17.00 8.75

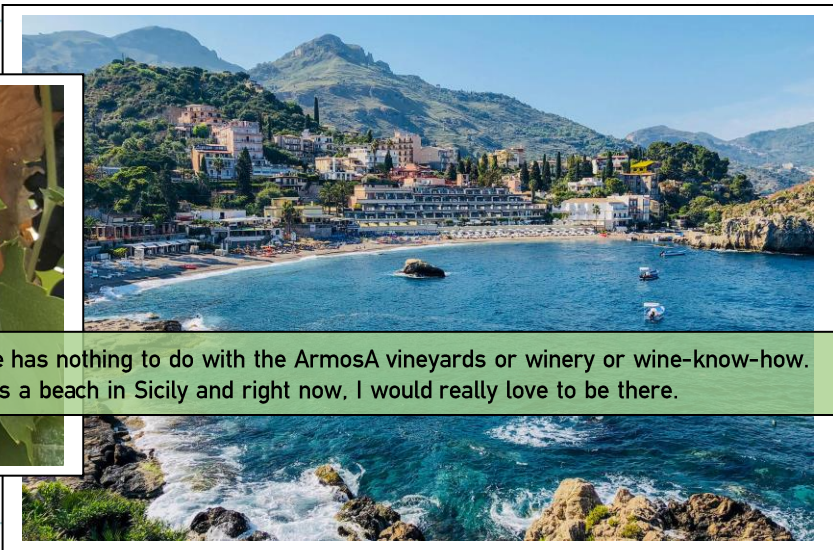
- these nero d'avola grapes are grown near the Mediterranean sea AND on a hillside about 500m away / limestone is the soil
- these vineyards were planted in 2005 and 2008, with cuttings from the 6 Nero d'Avola biotypes
- the fermentation is in stainless steel, with maceration lasting 20 days, followed by ageing in used barrique for 18 months and then a long time in bottle...yes, this is the CURRENT release
- the name *Siclys* comes from the original inhabitants of the island, the Sicani & the Siculi, and the town where ArmosA is based, Scicli

Nero d'Avola (100% nero d'Avola), Curma, ArmosA, 2013, Sicily 19.00* 22.00 11.25

- these nero d'avola grapes are grown on flattened dunes, right up against the Mediterranean sea / the vineyards are composed primarily of sand, with a little bit of limestone and cuttings from my many Speedos
- the vineyard was planted in March, 2003, with cuttings from the 6 Nero d'Avola biotypes
- the fermentation is in stainless steel, with maceration lasting 25 days, followed by ageing in used barrique for 30 months and then a long time in bottle...yes, this is the CURRENT release
- the name *Curma* comes from the local dialect "le Curme", which translates as *dunes*

***Flight of Two Tastes of Sicilian Glory** **32.00**

NERO D'AVOLA...don't I know this grape by another name?: well, yes Virginia, you do! The varietal's official name in Italy's National Registry is Calabrese (just in case you want to be very specific, its code # is 46). It originated on the island of Sicily...the nero (dark) grape from the town of Avola became Nero d'Avola. It could become an important grape of a warming planet as it loves the heat AND does not lose acidity, which is about as odd as an Italian rock band winning the Euro Song Vision contest. In the days of Sicily as a bulk wine producer primarily, the wines of Nero d'Avola were valued throughout Italy and France for their dark, brooding color, which would then be added to other wines to correct them. For us, we love unique grapes from their homelands, where they shine brightest.



Okay, so this image has nothing to do with the ArmosA vineyards or winery or wine-know-how. But it is a beach in Sicily and right now, I would really love to be there.

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
BEAUJOLAIS... uhhmmm... Philip the Bold, you suck!			
Beaujolais – Lantignié (100% gamay), <i>aux Vergers</i> , Château des Vergers, 2019	17.75*	19.50	10.00
Chiroubles (100% gamay), Camille Mélinand, 2019	21.25*	23.00	11.75
Côte de Brouilly (100% gamay), <i>La Baraquée</i> , Les Roches Bleues, 2020	17.50*	19.25	9.75
Régnié (100% gamay), Prunelle de Navacelle, 2019	21.75*	24.00	12.25
Morgon (100% gamay), Marcel Lapierre, 2020	22.50	25.00	12.75
*Flight of Five Tastes of Gamay Gorgeousness			48.00

Yes, we know, we know, the Nouveau debacle has tainted everyone’s opinion about what Beaujolais can truly be. And actually *is*, if you search beyond and beside those once flowery labels. As in most things in life, the region cannot be boiled down to a singular expression. The facets of Beaujolais mirror most fine wine regions of the world:

- enjoyable, quaffing wine...simple Beaujolais and Beaujolais Supérieur (a little more alcohol and flavor crystals)
- seriously good juice...Beaujolais-Villages and the **10 Beaujolais Crus** (an über amount of flavor crystals & stuff)

The 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 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 (*hello, Beaujolais Nouveau, you crushable and flippant little minx*) 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 two 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”) and sent south. Geologically, however, Beaujolais appears to be closer in form to the even more southern Northern Rhône Valley where incredible granite outcroppings exist and exalt and mesmerize.

In addition to the terroir difference with the northern stretches of Burgundy, the Beaujolais region often 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.

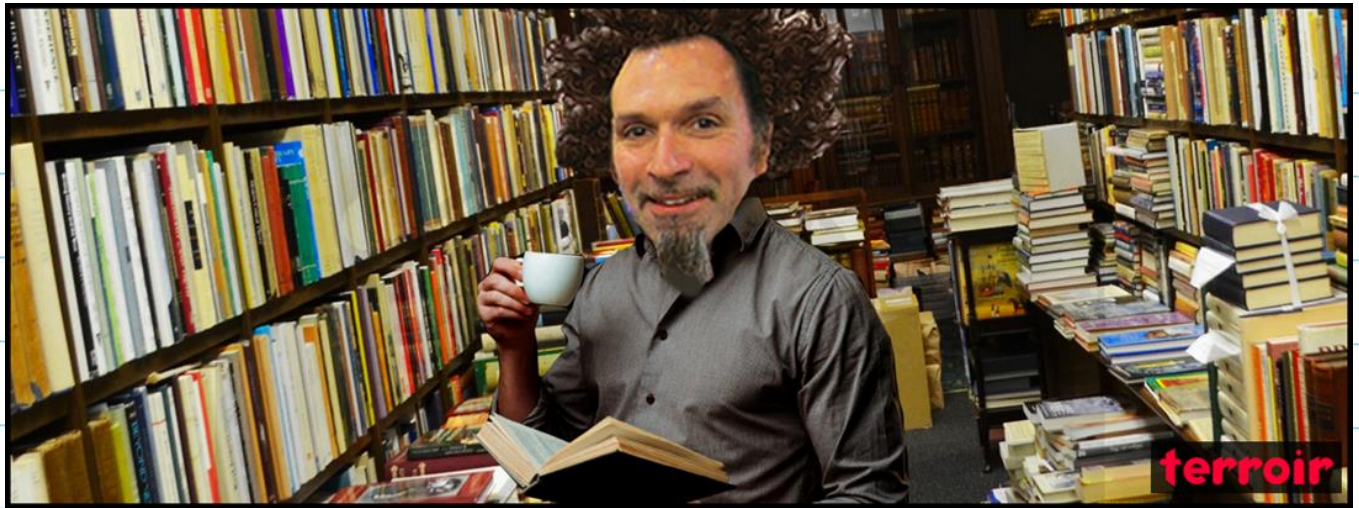
So, to all you pinot-obsessed Burgundy lovers out there, Beaujolais IS also Burgundy and it AIN’T...we love the “AIN’T”!

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
Crozes-Hermitage (100% syrah), <i>Cuvée Albéric</i> , Gilles Robin, 2018, Rhône Valley	18.75*	20.50	10.50
Châteauneuf-du-Pape, Mas de Boislauzon, 2011, Southern Rhône Valley	25.00*	30.00	15.25
-70% grenache, 30% mourvèdre / the vineyards are located in all the soil types of CdP: sand, clay – limestone, galets roulés			
<i>Terroirists 5</i> , Domaine Plageoles, NV, Tarn	16.50*	18.75	9.50
-a field blend of everything in their Gaillac AOC: Mauzac Rose, Gris, Roux, Vert et Noir, Verdanel, Ondenc, Duras, Braucol, Prunelart, Mourtes, Morrastel, Piquepoul Gris, Jurançon Noir ++, fermented together, aged together, animal cosplay together			
Terrasses du Larzac, <i>Les Clapas</i> , Pas de L'Escalette, 2019, Languedoc	15.00*	17.00	8.75
-50% syrah, 30% carignan, 20% grenache			
Cornalin (100% cornalin), Grosjean, 2020, Valle d'Aosta	17.25*	19.00	9.75
<i>Trasto</i> (100% prieto picudo), Noelia de Paz, 2018, Tierra de León	12.50*	14.25	7.25
Raspay (100% monastrell), Primitivo Quiles, 2016, Alicante	13.25*	15.00	7.75
Tintilla (100% tintilla), Frontón de Oro, 2018, Gran Canaria	16.75*	18.50	9.50
Castelão (100% castelão), Hugo Mendes, 2020, Lisbon	15.75*	17.50	9.00
Syrah, <i>Rhodter Klosterpfad</i> , Stefan Meyer, 2018, Pfalz	18.75*	20.50	10.50
Sankt Laurent (100% st. laurent), Rosi Schuster, 2018, Burgenland	13.00*	15.00	7.75
Blaufränkisch (100% blaifränkisch), <i>Eisenberg</i> , Straka, 2018, Burgenland	12.75*	14.25	7.25
Rotburger (95% rotburger, 5% syrah), Kolfok (aka. Stefan Wellanschitz), 2019, Burgenland	12.75*	14.50	7.50
Rapsani, <i>Terra Petra</i> , Thymiopoulos, 2017, Thessaly	19.75*	21.50	11.00
-50% xinomavro, 35% krassato, 15% stavroto			
Mercouri (85% refosco, 15% mavrodaphane), 2017, Peloponnese	16.75*	18.50	9.50
Nemea Reserve (100% agiorgitiko), Seméli, 2017, Peloponnese	14.00*	15.75	8.00
Syrah, The Ojai Vineyard, 2019, Santa Barbara	18.75*	20.50	10.50
País (100% país), <i>Segundo Flores</i> , Macatho, 2019, Valle del Maule	18.25*	19.00	9.75
Syrah, <i>Lucero</i> , Kingston Family Vineyards, 2018, Casablanca Valley	15.00*	17.00	8.75
Grenache, <i>The Green Room</i> , Ochota Barrels, 2021, McLaren Vale	22.00*	25.00	12.75

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terroir wine books* for sale**

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

Cork Dork - \$15.00

by Bianca Bosker

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

The 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 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.

Godforsaken Grapes - \$22.00

by Jason Wilson

editor's note: Jason once criticized the Riesling grape and the Summer of Riesling...I am still pissed.

Champagne - \$64.00

by Peter Liem

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

Riesling: Best White Wine on Earth - \$18.00

by Stuart Pigott

editor's note: Stuart is to Riesling as John Lydon is to the history of music

Volcanic Wines - \$30.00

by John Szabo, MS

editor's note: John is Canadian...which makes him one of the nicest folks on the planet

Wine Simple - \$26.00

by Aldo Sohm & Christine Muhlke

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

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

The Wines of Georgia - \$48.00

by Lisa Granik MW

editor's note: Lisa is the Noah of the Georgian wine ark...she is leading us to a better place.