

terroir

MANIFESTO

Manifesto (at least, according to *Merriam Webster*)

man·i·fes·to | \ ,ma-nə-'fe-(,)stō

plural manifestos or manifestoes

Definition of *manifesto*

: a written statement declaring publicly the intentions, motives, or views of its issuer

Manifesto Has Latin Roots

Manifesto is related to *manifest*, which occurs in English as a noun, verb, and adjective. Of these, the adjective, which means "readily perceived by the senses" or "easily recognized," is oldest, dating to the 14th century. Both *manifest* and *manifesto* derive ultimately from the Latin noun *manus* ("hand") and *-festus*, a combining form that is related to the Latin adjective *infestus*, meaning "hostile." Something that is manifest is easy to perceive or recognize, and a *manifesto* is a statement in which someone makes his or her intentions or views easy for people to ascertain. Perhaps the most famous statement of this sort is the *Communist Manifesto*, written in 1848 by Karl Marx and Friedrich Engels to outline the platform of the Communist League.

The **terroir** definition of manifesto is presently very much under construction and advisement (we have been working on it for 14 years now). If it appears like Woodstock 1969 at times (layers of confusion & rain & cool s*#t happening & more confusion & the greatest time of your life), we are cool with that. If it appears more like Altamont 1969 at times (my mom beating people up & abandoned cars everywhere & the Grateful Dead refusing to perform at their own damn festival), we sincerely apologize and will promise to do better.



**HAPPY
HOUR***
3oz. pour

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

VERMOUTH...these aromatized wines do cure all evils

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

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

Fino , Arroyuelo, Primitivo Collantes, NV, Chiclana de la Frontera	8.00*	10.00
Manzanilla , La Cigarrera, NV, Sanlúcar de Barrameda	9.00*	11.00
Amontillado , Almacenista Manuel Cuevas Jurado, Lustau, NV, Sanlúcar de Barrameda	13.00*	16.00
Palo Cortado V.O.S. , Dos Cortado 20 Years, Williams & Humbert, NV, Jerez de la Frontera	16.00*	19.00
Oloroso , 15 Years, El Maestro Sierra, NV, Jerez de la Frontera	12.00*	15.00

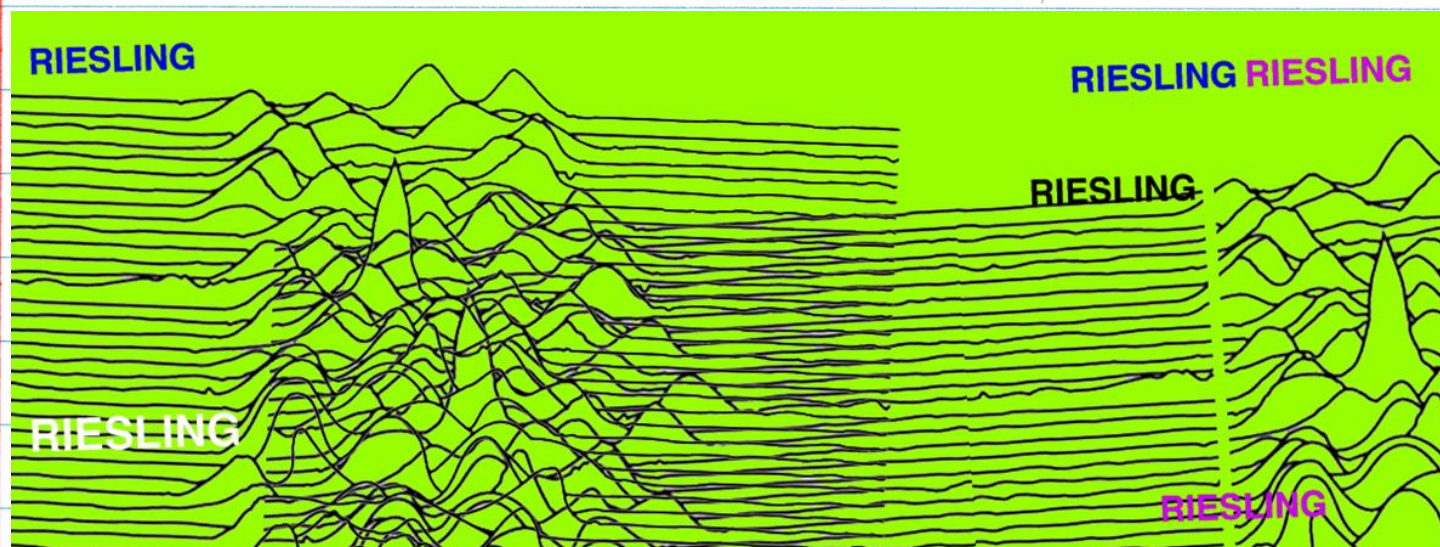
MADEIRA...it is Madeira Month, after all...just ask Erica

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	15.00*	18.00
Malmsey , 15 Years Old, Henriques & Henriques	20.00*	24.00

MINDFUL DRINKING...aka, we hold the booze, you bring the spirit, so to speak

Interstellar Overdrive - butterfly pea flower / black currant / the lemons life gave us -extra pop of color, extra pop of fun.	12.00
Get Out of My Swamp! - cucumber / elderflower / juniper / pink peppercorn -get your greens in. (and your gin, if you like. [5.]	12.00

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT			
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
Castel Juval, Gletscherschliff, 2024, Trentino – Alto Adige	20.00*	23.00	11.75
Galen Glen, 2020, Lehigh Valley	13.50*	15.00	7.75
Trocken, Wachenheim, Dr. Bürklin-Wolf, 2023, Pfalz	17.25*	19.00	9.75
Trocken, <i>Oh Mein Gott</i> , Selbach-Oster, 2020, Mosel --ORANGE WINE ALERT--	15.00*	16.50	8.50
Spätlese Trocken, Bopparder Hamm Ohlenberg, Weingart, 2021, Mittelrhein	18.25*	20.00	10.25
Stagård, Steiner Hund, 2020, Kremstal	20.00*	22.75	11.50
Trocken, Gimmeldinger Mandelgarten, Müller-Catoir, 2022, Pfalz	27.00*	30.00	15.25
San Fereolo, Terra Celeste, 2021, Piedmont	22.00*	25.00	12.75
QbA, Teppo, Fio, 2019, Mosel --maybe NATURAL WINE ALERT--	15.00*	17.00	8.75
-Fio is Portuguese for <i>thread</i> and references the union of Dirk & Daniel Niepoort (Portuguese) AND Philipp Ketterer (German)			
-Teppo translates as <i>time</i> and, accordingly, this wine spends a LOT of time on the lees (12 months) and in bottle before release			
Haarmeyer, Wirz Vineyard, 2022, Cienega Valley	21.00*	23.00	11.75

-first planted in 1963 by Almaden Cellars...yes, that Almaden!!!!...the vines thrive on their own rootstalks, in a limestone base with decomposed granite overlaying / the vines are head-trained, spaced 10' apart (old school wine growing) / the wine went through ML

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

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

-the Bonneville Salt Flats are an oasis in comparison

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

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

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

Also note: we can measure sugar in wine so the General AND Manager can actually state: THIS WINE AIN'T SWEET, DAMMIT!

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
FRUITY* RIESLING: yes, Riesling is a grape**...and a grape is a fruit.			
Feinherb, <i>Winkeler Jesuitengarten</i> , Josef Spreitzer, 2022, Rheingau	14.50*	16.00	8.25
Feinherb, <i>Dhroner Hofberg "in der Sengerei,"</i> A.J. Adam, 2021, Mosel	22.00*	25.00	12.75
Kabinett, <i>Wiltinger Kupp</i> , Vols, 2021, Saar	20.00*	24.50	12.50
Kabinett, <i>Ürziger Würzgarten</i> , Markus Molitor, 2021, Mosel	21.25*	22.00	11.25
Kabinett, <i>Johannisberger Hölle</i> , Goldatzel, 2021, Rheingau	16.00*	17.50	9.00
Kabinett, <i>Niederhäuser</i> , Jakob Schneider, 2021, Nahe	14.75*	16.50	8.50
Kabinett, <i>Niersteiner Hipping</i> , Strub, 2021, Rheinhessen	15.00*	17.00	8.75

Spätlese – all your Spätlese dreams come true in two pages. And lordy, you damn well better have some Spätlese dreams.

If you presently do not, we are here to help...we offer counseling sessions / Riesling tarot card readings / Riesling massages /
a private dining space filled with Riesling mist / an amazing technicolor dream coat crafted from the skin of Riesling Spätlese grapes,
sewn by büffelschnabel. Terroir makes dreams come true!

Auslese, <i>Piesporter Goldtröpfchen</i> , St. Urbans-Hof, 2018, Mosel	11.50* 3oz.	-. -	13.00
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*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:**

Total Acidity (as in total titratable acidity – malic / tartaric / citric ++...you feel this acid on the sides of your tongue)...
suffice it to say, Riesling possesses huuuuuuuuuuuuuuuuuuuuuuuge acidity, of all the right types

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

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

And it is beneficial for your soul.

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

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

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

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SUMMER OF RIESLING MERCHANDISE STORE

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

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

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

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RIESLING... an important expression of... absolute f*#kin' yumminess			
Spätlese, <i>Trittenheimer Apotheke</i> , Unterlind, 2022, Mosel	24.00*	28.00	14.25
Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 2022, Rheingau	25.00*	30.00	15.25
Spätlese, <i>Niederberg Helden</i> , Schloss Lieser, 2021, Mosel	21.00*	23.00	11.75
Spätlese, <i>Meddersheimer Rheingrafenberg</i> , Hexamer, 2010, Nahe	22.00*	25.00	12.75
Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 2007, Rheingau	35.00*	45.00	22.75
*Flight of Three Tastes of Three Über Spätlese			42.00

the SPÄTLESE story* (because you must know the damn story!):

-the year is 1775...yes, 250 years ago

-a rider (let's call him Steve), on a horse (let's call her Shirley),

sent by the Benedictine monks (Schloss Johannisberg was a monastery, after all)

to the Prince Abbot of Fulda, Konstantin von Buttlar (the owner of Schloss Johannisberg)

to receive permission to harvest the grapes

NOTE: the rule in the Rheingau region at the time was that the grape harvest must be completed by St. Gall's Day (October 16th)

FOLLOW-UP NOTE: the Prince Abbot of Fulda thought this rule was bulls*#t and wanted to be his own decider.

He, therefore, asked to see a bunch of grapes from the Schloss Johannisberg vineyards to determine whether harvest should begin. This is why Steve & Shirley were on their way to see the Prince Abbot

-for reasons known only to Steve and his confessor, he arrived back at Schloss Johannisberg

two weeks later than he should have arrived at Schloss Johannisberg

-within those two weeks, the fully ripe grapes had become over-ripe, with some even affected by noble rot

-harvest had to happen because the monks needed grape juice to drink

and the Prince Abbot needed money from the estate's creations

-suffice it to say, when first tasted in the spring of 1776,

the initially disparaged wine became a masterclass in balance and yumminess

So, People of America, please say hello to the finest expression of yummy grape juice on the planet

*So, People of America, please know that Bordeaux or Burgundy or Barolo or Napa Cabernet

does not have as cool an origin story as a Riesling Spätlese from Germany!

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

RIESLING... an important expression of... a life well lived

Tatomer, *Steinhügel*, 2023, Monterey 15.00* 16.50 8.50

- 100% riesling / harvested on September 16th & 22nd / fermented in stainless steel / aged in stainless steel & old oak
- the grapes are from *La Estancia Vineyards* in the Santa Lucia Highlands / the vineyard is composed of decomposed granite (the translation of *steinhügel* is rock pile or stone hill)

Tatomer, *Kick-on Ranch*, 2021, Santa Barbara 19.75* 21.75 11.00

- 100% riesling / harvested on October 5th / 12-hour maceration / fermented and aged in stainless steel
- the *Kick-on Ranch Vineyard* is located in the Santa Rita Hills / it is composed of sandy loam / it is one of the coldest and windiest sites in Santa Barbara County / the exposure is to the southwest and the vines are therefore exposed to the cold Pacific wind (NOTE: please remember that the valley of Santa Barbara runs east-west and is, therefore, fully exposed to the cold Pacific VS. the other valleys in California which run north-south and are, therefore, very much warmer) / because of the wind, there is very little risk of botrytis or rot and the must can party with the skins without any fear of *disease* being spread

Tatomer, *Kick-on Ranch "Clone 239,"* 2021, Santa Barbara 22.00* 25.00 12.75

- 100% riesling...but specifically Geisenheim clone 239 (Graham Tatomer had suggested to the owner of the *Kick-on Ranch Vineyard*, Steve Lyons, that in grafting pinot noir to riesling...a brilliant move!...he should utilize this specific German clone. This came about after Graham had reached out to Weingut Knoll asking for counsel on the matter. The reason for the addition of more riesling fruit to *Kick-on Ranch* was that the demand for these kick-arse riesling grapes was so damn high...WE WANT MORE RIESLING the winemakers shouted!)
- harvested on October 15th / fermented and aged in stainless steel

***Flight of Three Tastes of the above American Rieslings 29.00**

Graham Tatomer is a riesling hound.

In high school, he got a small gig working at Santa Barbara Winery, which led him to Lafond Winery, which has some of the oldest riesling plantings in the county. But Santa Barbara is all about pinot noir and chardonnay and syrah so he packed his bags in 2003 and ventured to the Wachau region of Austria where he apprenticed with the Knoll Family.

This is the landing page for the Tatomer website... the simplicity and poignancy is riesling-esque.



California producer of dry riesling.



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SPARKLING BLUEBERRY WINE

Arkadia, R A S Wines, 2022, Maine

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

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 barrenes (it is primarily composed of sandy and a little clay and rests firmly on granite); they are located within Alexis Besseloff-spitting 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.
SPARKLING			
Jus Naturae Pét-Nat* (100% riesling), 2022, Germany	19.25*	21.00	10.75
-the grapes are sourced from the <i>Kröver Steffensberg</i> vineyard, in the Mosel River Valley / it is composed of grey slate -after beginning spontaneous fermentation in tank, the wine was bottled in February 2023 with 10 grams of residual sugar remaining (to complete the fermentation, of course) and sealed with a crown cap -the wine is named after Florian Wecker's daughter Joséphine			
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 -1 st fermentation in tank, 2 nd fermentation in bottle (aka, <i>metodo classico</i>) BUT without disgorgement (aka, <i>col fondo</i> "with sediment").			
Pierre Moncuit Brut (100% chardonnay), <i>Cuvée Coulmet</i> , NV, Sezanne	30.00*	35.00	17.75
Artelium Rosé, 2019, East & West Sussex	30.00*	35.00	17.75
-66% pinot noir, 29% chardonnay, 5% meunier			

*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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terroir

presents...

ahhhhhh...uhmmmmmm...????????...%^&#@*&%\$#@

(well, this is going to be a first for us, simply put, so it is hard to describe)

Sunday, November 23rd, 2025

5:00pm – 7:00pm

the **WHAT**:

-it is a FUNDRAISER for a documentary film, called **OG***

the Right Side of History, the Wrong Side of the Law

(the film tells the extraordinary story of the outlaws AND entrepreneurs who pursued a different expression of terroir...the cultivation of cannabis...in the Emerald Triangle of California, from 1968 to 2016)

the **HOW**...will we activate this crazy night at terroir:

-a **walk-around tasting** of some unique expressions of California wines + **nibbles** that might be consumed after a night of blazing + a **conversation** with the director AND writer of the film, Michele Mitchell

\$125.00 + (terroir is donating \$50.00 of each ticket to the funding of this epic film)

Tickets available at www.wineisterroir.com

the **WHY**:

-**terroir** has always enjoyed exploring new terroirs and expressions of terroirs and communing with the artists / rebels / magicians who create these elixirs.

AND, we are **BIG** fans of Michele Mitchell, a storyteller who captivates and heightens our senses.

And we want / need to help her complete this incredible story.

the **WHERE**:

-at **terroir**, of course...the vibes will be heightened on this incredible night

the **WHEN**:

-on a Sunday night, before Thanksgiving...

a perfect time to expand one's mind and experience before communing with all manners of our family

MORE NOTES...if you truly need more notes:

-the producer of the film is Woody Harrelson / the co-producer is Oren Moverman / the film features harmonicaist, Mickey Raphael

-yes, the film is about "the War on Drugs" and what a war it has been

-a recognition that cannabis is legal in some states but not federally legal...ahhhh, the juxtapositions!

-our love of history itch will be scratched hugely on this evening as we learn the stories of some incredible farmers / pioneers.

We very much look forward to celebrating the **OG*** with you.

#theREBELSalwaysblazeatrail

I. WHITE:

WINE BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
GREEN & YELLOW GRAPES			
Aligoté (100% aligoté), Du Grappin, 2023, Burgundy	20.00*	22.50	11.50
Mâcon Milly-Lamartine, Carrette, 2023, Mâconnais	19.25*	21.00	10.75
-100% chardonnay. as a young god intended chardonnay to taste like...the old god created Rombauer			
Condrieu, <i>Les Terrasses de L'Empire</i> , Christine Vernay, 2020, Rhône Valley	30.00*	35.00	17.75
-100% viognier			
Maison Marchandelle (100% chenin blanc), Vincent Bergeron, 2022, Loire Valley	25.00*	28.00	14.25
-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			
So, say it with me, People of America: "CATS BALLS."			
Ani, Osvaldo Barberis, 2024, Langhe	15.25*	17.00	8.75
-100% nascetta, a grape that has existed for roughly 175 years but we had no clue of its existence until Elvio Cogno produced a varietal bottling in 1994. Until then, it was blended into Piedmontese bianco blends and served in the dark of night, at underground goth clubs in Cuneo. I vaguely recall my first interaction with this wine at a tasting in 1998 but since I didn't have an iPhone at the time, I really can't remember much and, therefore, the interaction may have never happened.			
Barat, Iuli, 2021, Piedmont	16.50*	18.00	9.25
-100% baratuciat...uhmmmm, the translation of this word from the Val di Susa dialect is "cats balls" as the grapes are small & oval. Truth be told, of all the words we have penned over the decades, I never thought I would ever script "cats balls." But here we are. The world is changing and I am getting on in years. Things that I once took for granted...a single job lasting my entire work life / David Gahan remaining forever sexy / never going to a dominatrix / going to hell if I put cheese on my seafood pasta...are being swept aside. So, say it with me People of America: "CATS BALLS."			
Pecorino (100% pecorino), Tiberio, 2024, Abruzzo	19.00*	21.00	10.75
Salina, Caravaglio, 2024, Sicily	16.25*	17.50	9.00
-90% malvasia delle Lipari, 10% whatever the cat dragged in...but this cat is very discerning			

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
GREEN & YELLOW GRAPES			
Albariño (100% albariño), Do Ferreiro, 2023, Rias Baixas	23.00*	25.00	12.75
-proximity to the Atlantic Ocean + protection from its extremes + granitic soil + OG Rias Baixas cred = vinous profundity			
Blanc d'Orto (100% garnatxa blanca), Orto, 2021, Montsant	19.00*	20.75	10.50
Lumière (100% palomino), Muchada-Léclapart, 2022, Andalucia	23.00*	25.00	12.75
Vino de Pueblo, Tres Miradas "Cerro Macho," Alvear, 2021, Montilla-Moriles	22.00*	25.00	12.75
-100% pedro ximenez -fermented in old butts that once contained a Fino -after malolactic fermentation, the wine remained in the same casks where a very light flor formed -the consulting wine maker is Ramiro Ibáñez of Cota 45 -Montilla-Moriles has a longer history of growing unfortified wines than Jerez...note the appellation name is present as opposed to Jerez where the D.O. demands that Jerez D.O. can only used for wines above 15°...this obviously needs to come of present wine age			
Giro Ros (100% giro ros), Oliver Moragues, 2024, Mallorca	21.00*	23.00	11.75
-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			
Vinho Verde (50% loureiro, 50% arinto), Azahar, Gota, 2024, Minho	13.00*	15.00	7.75
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, Somló	18.00*	19.75	10.00
Poc a Poc, Barbichette, 2024, Seneca Lake	15.00*	16.75	8.50
-a boatload of muscat, splashed with a dollop of grüner veltliner, whole-cluster stomped in an open tank, with feet not washed since last Thursday / macerated for 7 days to extract all the Sydney Sweeney-esque aromatics one can possibly extract / punched down twice a day by members of the local Boy Scout troop (do the Boy Scouts even exist anymore?) / aged in an old oak barrel, on the fine lees, for six months and prayed over by local wiccans named Sara / bottled with minimal SO2 addition and possessing only 9.5°...it is perfect for drinking in a bathtub with anyone of possible interest -Poc a Poc means "little by little" in Catalan...it is a reference to the winegrowers of Barbichette			

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



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

AN ITALIAN GRAPE UNLIKE ALL OTHERS...except itself

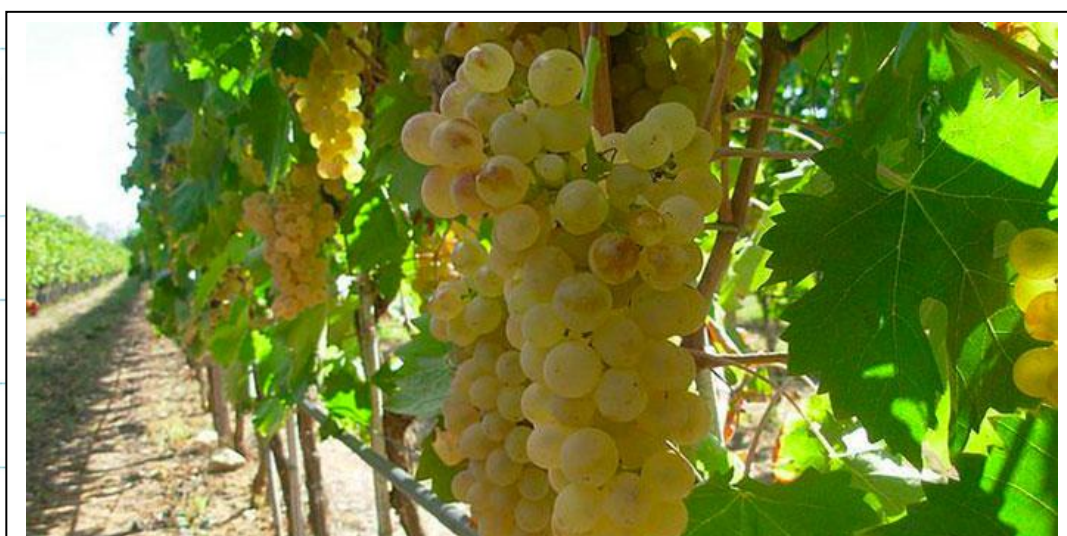
Pigato, Claudio Vio, 2024, Liguria	21.00*	23.00	11.75
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- 100% pigato, which is exactly the same grape as Vermentino (according to the academics and the DNA researchers) but a completely different grape if you discuss with the producers
- the name "pigato" derives from the dialect "pigau", which means spotted (as in the freckles you see on the below grapes)
- the famiglia Vio has its vineyards located 7 miles from the sea, at an altitude of 900' / the vineyards are composed of gravel & clay
- macerated on the skins for 18 hours / fermented in stainless steel, followed by 2 months resting on the lees

Vermentino, Margett Vineyard, Fioritura, 2024, Paso Robles	21.00*	23.00	11.75
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- 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

***Flight of Two Tastes of some saline-driven wines** **20.00**



Uhhmmmmmmmmmmmmmmmmmmmm, is this a bunch of pigato grapes OR vermentino grapes?

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



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

A WINE UNLIKE ANY OTHER...

Chardonnay, *Cuvée W*, Kalin Cellars, 2001, Livermore Valley

22.50* 25.00 12.75

-well, not so sure what to say here...hopefully, you will say: "is this wine real?!"

OR:

"Am I capable of communing with this grape juice that tastes unlike most other chardonnays from the United States of Wine?"
(of course you are...we have faith in you!)

FACTS:

- Terry and Frances Leighton, both microbiologists at U.C. Berkeley, first tried their hand at winemaking in 1975
- the official start of official vintage wine from Kalin Cellars is 1977 / their winery was in a warehouse in Novato, located in Marin County
- they never owned any vineyards...they just drove around California and identified vineyards that they believed embodied terroir of a certain magnitude, in a cooler climate area, where the vines were not vigorous (their intuition and vision were impeccable, as they were the first to ever buy fruit from Charles Heintz / Dutton Ranch / Lorenzo vineyards, now all iconic grape growing sites)
- per their scientific backgrounds, they really, really, really fixated on fermentations, both the alcoholic and the bacterial. Apparently, the Leightons were the first ones to barrel-ferment chardonnay in California...it is crazy to even write that! More importantly, the Leightons selected very specific yeast strains for their fermentations, each allied to the vineyard site. Sometimes those fermentations lasted up to 8 months (most fermentations today last 7-21 days). Their wines all went through malolactic fermentations, which is a conversion of malic acidities into lactic acidities...softens the wines...and this was a very fraught thing back in the old days
- the Leightons never released wine until they felt it was ready, which generally meant at least 10 years in the cellars (one of the mottos of Kalin Cellars was that "every wine is a library wine.") Of course, this also generally meant that the wines of Kalin Cellars were generally overlooked by a consumer who was fixated on the newest release of the newest wine, just newly reviewed by an august critic
- the *Cuvée W* designation for this chardonnay refers to the Wente clone of the chardonnay grape (apparently 75% of chardonnay planted in America is this clone). The grapes in this wine come from the original plantings, at Wente Vineyards, going back to Ernest Wente and his wine grape companion, Charles Wetmore (the O.G. vine stock is from Meursault and Montpellier, originally planted in 1912, which then mutated over time to create this singular vine stock)



This is Terry Leighton.

This is the motto of Terry and Frances Leighton's Kalin Cellars:
"Produce no wine with less character than yourself."

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

UHMM...WTF!?

30.00 **3oz.** --.-- 35.00

-unlike all other vin jaunes produced, which must be aged in barrel for 75 months minimum. Monsieur Dorbon ages his 10 years

Enjoy the flight."

***Vin Jaune...aka, yellow wine...aka, a vin de garde...Cheat Sheet:**

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

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
green grape must + skins + purposeful oxidation = f*#ked up wine			
Popolka, <i>Pata-trava</i> , Vaimaki Family, 2021, Ioannina	17.00*	18.50	9.50
-100% popolka...aka, xinomavro -by the by, you are in Greece...I guess I could have written Greece above but alas...my therapist accuses me of being obtuse -there is NO time on the skins for this wine (<i>pata-trava</i> means "no maceration")...since this is a red grape, the only potential color extraction comes during the pressing of the berries			
Ravan, <i>Ravan</i> , Kabaj, 2019, Brda	18.00*	20.00	10.25
-100% Ravan...aka Friulano aka...Tocai Friulano... aka Sauvignonasse...aka Sauvignon Vert. - fermented for 24 months oak barrels (French oak) and additional 6 months in the bottles. Macerated for 7 days in wood and concrete.			
Khikhvi, <i>Abdria Gvino</i> , 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			
Torontel, <i>Naranjo</i> , Maturana, 2023, Maule	16.50*	18.00	9.25
-100% torontel -fermented and aged 8 months in stainless steel, with 8 months of skin contact			

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



terroir t-shirts* for sale

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

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

-all sizes available, except children's small

Madeira – the *vermelha 2025* edition \$30.00

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

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

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

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

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

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

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

terroir stickers for sale

a collectors' package of kick-ass stickers NA

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

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

ROSÉ

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
a ROSÉ wine in the colder months...i must be crazy			

Calipso (100% aglianico), Luigi Tecce*, 2022, Campania	25.00*	30.00	15.25
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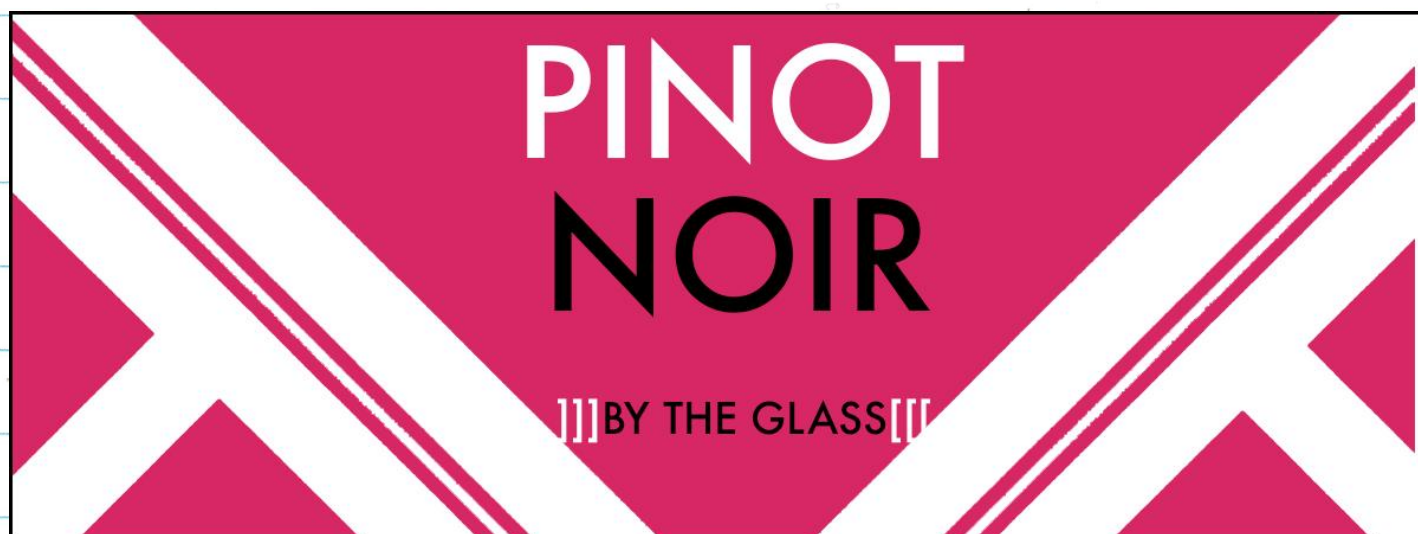
-well, People of America, this is *THE ONLY ROSÉ WINE* on our list at present...an expresión of grape and place and humankind that is essentially unrivalled. And yet, you have heard too little about this appellation and know nothing about Luigi Tecci.

That needs to change now. So, some notes for you to ponder as you get ready to blow your wine mind:

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

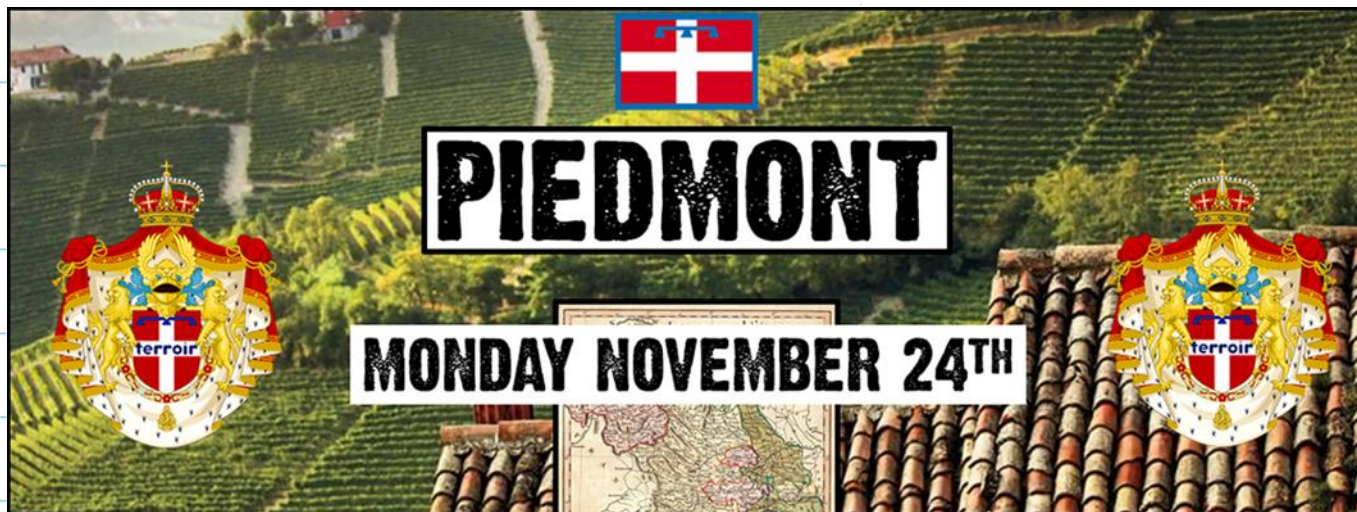
*Luigi Tecce is a nobody, at least wine-wise. He was working in Rome, as an assistant to a Parliamentarian, when his papa passed away in 1997. He returned to the family farm (la masseria) in Campania, where he was greeted by goats, sheep, olive trees and grape vines BUT he possessed no knowledge of what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

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOiR: Philip the Bold loved this grape above all others			
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 <i>1er Cru Les Caillerets</i> -the original vine material came from a massale selection of Pommard's <i>1er Cru Clos des Epenots</i>			
Masút da Rive, 2022, Friuli	19.00*	20.50	10.50
Dr. Hermann, 2023, Mosel	22.75*	24.50	12.50
Koehler-Ruprecht, 2023, Pfalz	18.00*	19.50	10.00
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Dôle des Monts (60% pinot noir, 40% gamay), Maison Gilliard, 2020, Valais	21.00*	22.50	11.50
Felton Road, <i>Bannockburn</i> , 2022, Central Otago	25.00*	30.00	15.25
*Flight of Three Tastes of the above Pinot Noirs...we select them			36.00
*Flight of Five Tastes of the above Pinot Noirs...we definitely select them			57.00

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terroir

presents

PIEDMONT

(yes, this is the region in the northwest of Italy that is responsible for Fiat cars, mushroom risotto, Nutella and wines that make you dream of the 1950s)

Monday. November 24th, 2025

8:00pm - 10:30pm

-a **walk-around tasting of at least 35 wines**, exploring the many indigenous grapes and unique wines and terroirs and histories of this glorious winescape

-**foodstuffs**...there will be all the glories of the autumn table

(still trying to figure this out but Bryce is presently having fever dreams of risotto and pasta and 'shrooms and truffles and braised meats and San Diego Padres winning the World Series)

-a **conversation** about all that is cool in Piedmont

\$118.00

Tickets available at www.wineisterroir.com

NOTES:

-**PIEDMONT** is all about agricultural despite its capital city, Turin, being the home of Fiat

-**PIEDMONT** is royalty...the last King of Italy lived here and was obsessed with food & drink

-**PIEDMONT** is about mountains, the Alps and the Apennines, and is primarily about vino rosso (generally, higher altitudes and the subsequent cooler temperatures generally speak of vino bianco)

AND, lordy, do these Piedmontese drink red wine...

they have crafted an entire range of vino rosso that can take us from our first sip with our breakfast cereal to the last sip of the day before we dream sweet dreams about Gianni Agnelli & Juventus

-**PIEDMONT** is primarily about indigenous grapes

-PIEDMONT is about footie...Juve is the *Vecchia signora*, after all

We very much look forward to celebrating **PIEDMONT** with you.

#PiedmontWineMakesMeSeeStars



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

PEDRO PARRA...he ain't a grape but he is terroir, in his soul & to the bone

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

20.75*

22.50

11.50

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

Some random thoughts from a gringo:

- the Itata Valley, where the above grapes are grown and the indomitable Pedro Parra has set up shoppe, was one of the first places that the conquering Spaniards set up shoppe in the 16th century, to grow grapes and make wine
- but with all due reference to the Spaniards, this is the land of the Mapuche...and they are really big-time indomitable
- today, Itata is still very rural (the modernity of Santiago has not fully reached this southern region)...lots of carts being led by horses and many a multi-generational family lineage in the overseeing of vineyards, that are bush-trained (there are roughly 10,000 hectares of vineyards and roughly 10,000 farmers tending those vineyards)...this ain't the manicured vineyard garden of the Central Valley. And yes, many an important Chilean had completely forgotten about this area, from a wine perspective...it was the backwater of the backwater. And while the industrial winemakers did come here to buy grapes to bulk up their bulk wines, they generally paid 100 pesos per kilo of grape (the equivalent of \$0.10)...that is a poverty wage for a farmer's annual effort...but it does allow you to buy a bottle of Chilean wine in the supermarket for \$8.99
- about 70% of the vines are País and Moscatel de Alejandria
- while the center and northern parts of Chile are suffering from drought conditions, Itata has plenty of rain
- while the center and northern parts of Chile are suffering from high summer heat, Itata enjoys a close proximity to the super cold Pacific Ocean...as Julio Alonso Sr. states, we are "slaves to the Pacific!" (of course, I was just reminded by the daughter of Julio Alonso Sr. that Chile is also "slave to the energy and backbone of the Andes Mountains"...I will not take sides here)
- if you want the old world mindset in the new world of wine, there is only one place to be: ITATA



Yes, this is the Itata Valley...
I think I slept here under the stars one night, after a dinner with Pedro, Hector, John, Rodrigo and the ghost of Victor Jara



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

PAÍS...the grape to remind you that Chile is the wine promised land

Pipeño, Louis-Antoine Luyt, 2022, Maule 10.75* 12.00 6.25

- 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



This is Louis-Antoine Luyt. He is French. He is not from a wine-making family. He ventured to Chile and fell in love...with the rustic country wines he found at farmer's markets. He then decided to champion these *pipeños*. Thank god for Louis-Antoine Luyt.

YES, that is Victor Jara pictured above, a giant of protest musicians



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

CARMENERE... what was lost, now is found

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

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

OKAY, NOW FOR THE STORY OF CARMENERE, THE ONCE FORGOTTEN GRAPE

- born in France, to a father who was a relentlessly self-improving boulangerie owner from Belgium with low-grade narcolepsy and a penchant for buggery (aka, Cabernet Franc) and a mother who was a fifteen-year-old French prostitute named Chloe with webbed feet (aka, Gros Cabernet)
 - its first mention was in 1783, in Bordeaux
 - it was brought to Chile in the 1830s, in a basketful of Bordeaux varietals...
 - please note that each vine stalk was not individually identified...
 - they roughly knew what they had and back then,
 - varietally labelled wines were not the thing that they very much are now
- in the 1860s, the phylloxera epidemic started destroying all of the old world of vines, beginning its devastation in France. Once the vigneron figured out the cure to this aphid's lust for indigenous rootstalk, their next important decision was what vines to replant their vineyards with.
 - And Carménère was not high on any Bordelais's wish list...
 - unpredictable yields / late ripening / did not take easily to grafting.
 - And the grape was now essentially disappeared from the French wine map.

the story continues on the following page...because terroir cannot be edited down to just one page!

YES, that is Pablo Neruda pictured above, a giant of South American poetry

[illegible]

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



BORDEAUX

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<i>Esprit de Saint-Pierre</i> , Château Saint-Pierre, 2016, Saint-Julien	22.00*	25.00	12.75
-75% cabernet sauvignon, 15% merlot, 10% cabernet franc / fermented in stainless steel, followed by 14 months ageing in old oak			
<i>Le Petit Vauthier, Grand Cru</i> , Les Vignobles Vauthier, 2015, Saint-Émilion	23.00*	26.00	13.25
-80% merlot, 20% cabernet franc / fermented in concrete, followed by 12 months of ageing in barrel			
-the Vauthier family are the same folks who own Château Ausone...not a guarantee of greatness but a guarantee of f*#king greatness			

Flight of Two Tastes of these Jeffersonian wines

23.00

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 6oz.** **Taste 3oz.**

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

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

Flight of Two Tastes of these gamay wonders **19.00**

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.

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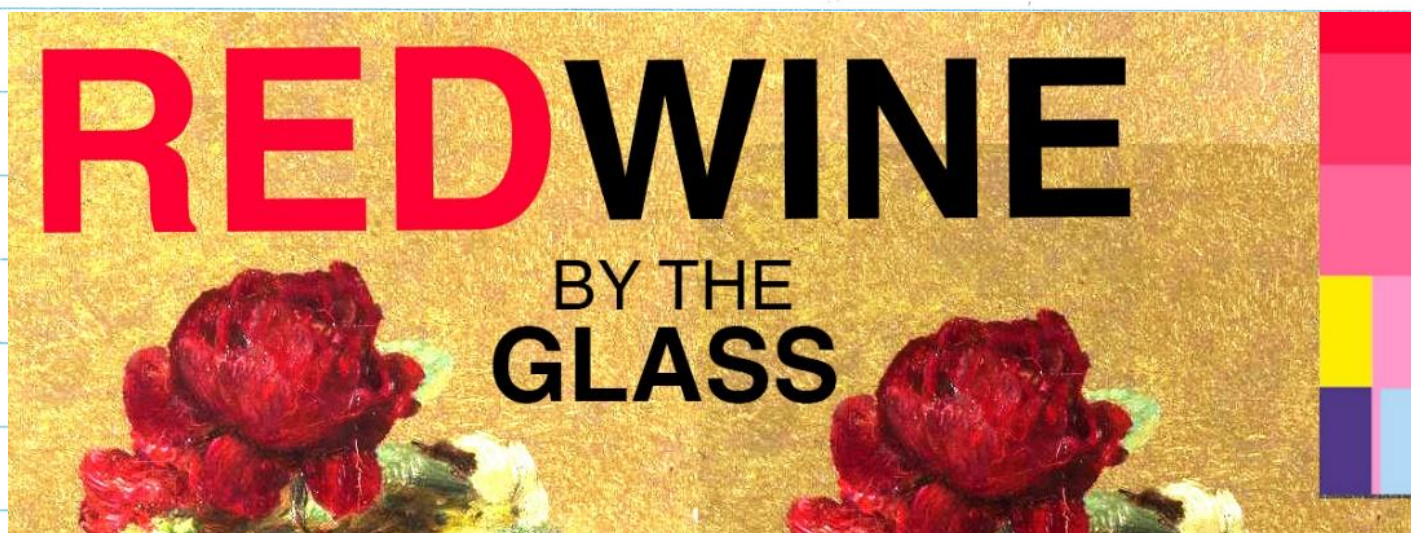


**HAPPY
HOUR*** **Glass
6oz.** **Taste
3oz.**

RED & PURPLE & STRANGE GRAPES

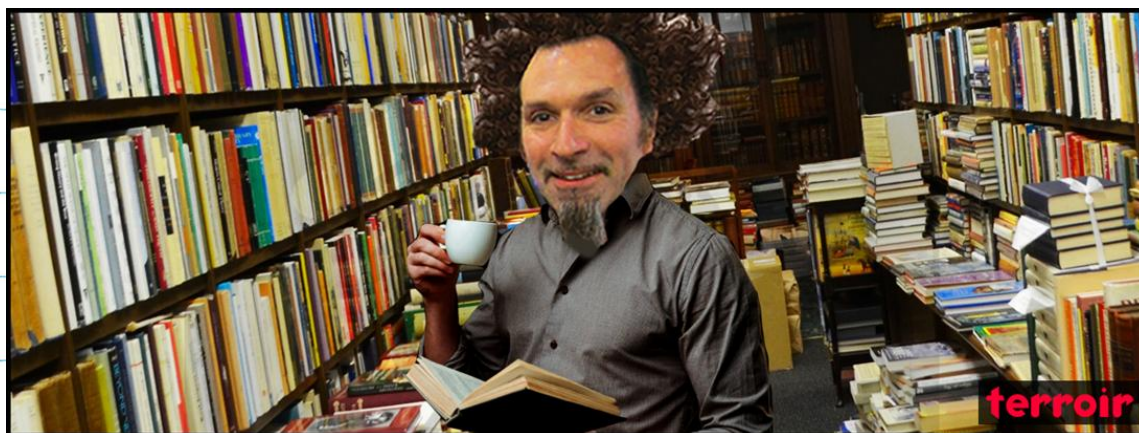
Genouillet, (100% genouillet), Domaine Tremblay, 2023, Loire Valley	16.50*	18.00	9.25
-well, this is new...so new that Pascaline Lepeltier might not even know about it (just kidding...she knows everything!). the varietal is an old one, cultivated in centre France until phylloxera wiped it out. Was it 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.			
Saint-Joseph (100% syrah), <i>Terres d'Encre</i> , Christine Vernay, 2020, Rhône Valley	26.00*	30.00	15.25
Crozes-Hermitage (100% syrah), <i>Albéric</i> , Gilles Robin, 2022, Rhône Valley	20.00*	23.00	11.75
Syrah (100% syrah), Herve Souhaut, 2024, Rhône Valley	23.00*	26.00	13.25
<i>La Souteronne</i> , (100% gamay), Herve Souhaut, 2023, Rhône Valley	22.25*	24.00	12.25
<i>Brama</i> (100% carcachjolu nera), Clos Venturi, 2023, Corsica	21.00*	23.00	11.75
Teroldego (100% teroldego), Marion, 2019, Veneto	22.00*	25.00	12.75
Valtellina (100% chiavennasca), <i>Tei</i> , Sandro Fay, 2024, Lombardy	17.25*	19.00	9.75
Cornalin, Rosset, 2023, Valle d'Aosta	19.00*	21.00	10.75
-100% cornalin, an indigenous grape to the Valle d'Aosta región, named after <i>corniolo</i> , a very yummy cherry			
-apparently there is only 1 ht. of the variety planted...in essence, that would be a vineyard the size of Gramercy Park			
Grignolino (100% grignolino), Sette, 2023, Piedmont	18.50*	20.00	10.25
Pugnitello (100% pugnitello), <i>Leopoldo</i> , Santa Vittoria, 2022, Tuscany	20.00*	23.00	11.75
-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 it's 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 Pugnietello became an oficial Italian varietal in 2002 (to become "oficial," a grape must know all the lyrics to all the songs of Dean Martin).			
Mandrolisai, <i>Marrudu</i> , Merue, 2023, Sardinia	17.25*	19.00	9.75
-35% muristeddu (aka, bovale), 30% monica, 35% cannonau, all grown together, all harvested together, all fermented together like a big pot of feral stew conjured by the Weyward Sisters			

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
<i>Martiñolo</i> (100% mencia), Entre Cantos, 2019, Galicia	18.50*	20.00	10.25
-30% whole cluster fermentation + 50% ageing under a veil of flor = a nueva AND vieja española			
Rioja, Anza (Diego Magaña), 2022, La Rioja	21.00*	23.00	11.75
-Mostly tempranillo + garnacha, graciano, mazuela, viura, malvasía riojana and anything else Diego could find in his vineyard.			
Monastrell, <i>Vestigium</i> , Llámallo X, 2022, Castilla --TINAJAS ALERT--	15.00*	16.25	8.25
-100% monastrell			
Vino de la Tierra de Cádiz, <i>Terracota</i> , Forlong, 2022, Andalucia	17.25*	19.00	9.75
-100% tintilla			
Fitapreta, <i>o Iluminista</i> , Antonio Maçanita, 2023, Alentejo	18.25*	20.00	10.25
-30% castelão, 26% aragonés, 24% moreto, 14% alicante bouschet, 3% alfrocheiro, 3% tinta carvalha			
<i>Isabella a Proibida</i> , Paulo Machado & António Maçanita, NV (but really 2019), Azores	24.00*	26.00	13.25
-100% isabella, which is a hybrid grape (a combo of vitis vinifera & vitis labrusca)			
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)!			
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!			
Naoussa (100% xinomavro), Oenos Mittas, 2022, Macedonia	20.00*	22.00	11.25
<i>Mouklos</i> (100% mavro), Tsiakkas, 2024, Cyprus --SERVED CHILLED--	15.75*	17.00	8.75
<i>Breath of the Volcano</i> , Jász Laci, 2023, Nagy-Somló	18.25*	20.00	10.25
-100% kékfrankos			
Asuretuli Shavi, Kapistoni, 2021, Kartli	19.50*	22.00	11.25
-100% asuretuli shavi			
Manseng Noir (100% manseng noir), Castel Pujol, 2023, Rivera	15.00*	16.50	8.50
-for all those fans of gros manseng and petit manseng...we know the 7 of you!...this red grape is of no relation			
-apparently, it is a kissing cousin of courbu and originated in the Basque region			
San Francisco, <i>Passageiro Escondido</i> , Garage Wine Co., 2023, Maule Valley	13.25*	15.00	7.75
-100% san francisco			

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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