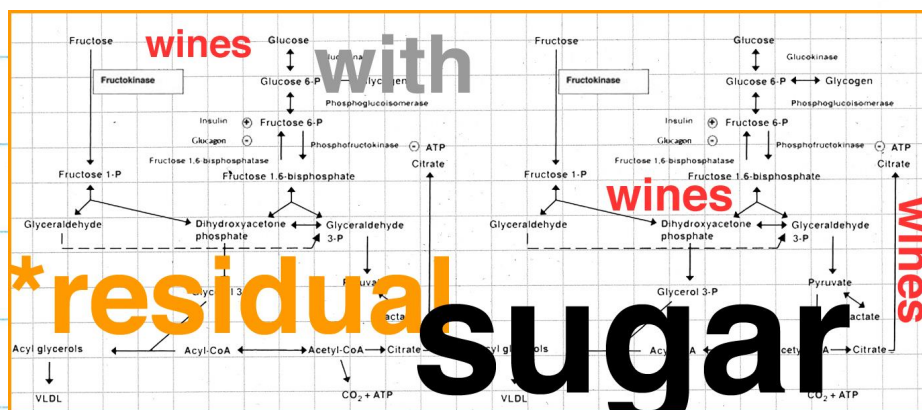


	3oz. glass	bottle
Brännland Cider, <i>Iscider</i> , 2022, Sweden --HOLY F*#KING CRAP, THIS IS GREAT ALERT--	18.00	72. (375ml)
<ul style="list-style-type: none"> <li>-100% apple, of the varieties Cox Orange, Kim, Gloster, Belle de Boskoop</li> <li>-the apple juice is frozen / naturally concentrated in the cold Baltic Winter / somehow, the apple juice is coaxed into fermenting, even though there is so much sugar present that the Rock would be required to agitate the yeast to start doing its work / post-fermentation, the wine is aged in tank for 6 months</li> <li>-total acidity 15.5 grams per litre (this is an astonishing figure...your favorite wine generally has 5.5 grams total acidity)</li> <li>-residual sugar 165 grams per litre (this essentially means that if this wine was in a litre Bottle, 16.5% of the contents would be sugar)</li> </ul>		
Château Biac (88% sémillon, 12% sauvignon blanc), <i>Secret de Château Biac</i> , 2013, <b>Cadillac</b>	--	100. (500ml)
Château Coutet (75% sémillon, 23% sauvignon blanc, 2% muscadelle), 2019, Barsac	15.00	60. (375ml)
Château de Fargues (80% semillon, 20% sauvignon) blanc), 1997, <b>Sauternes</b>	--	300. (750ml)
-barrel-fermented, then aged in one-year-old Château d'Yquem barrels, for 42 months		
Château Suduiraut (90% semillon, 10% sauvignon blanc), 1996, <b>Sauternes</b>	--	180. (750ml)
-barrel-fermented, then aged 20 months in a combo of new and used barriques		
Château Lafaurie-Peyraguey (93% sémillon, 6% sauvignon blanc, 1% muscadelle), 1988, <b>Sauternes</b>	--	165. (750ml)
Coteaux du Layon (100% chenin blanc), Domaine Belargus, 2018, <b>Loire Valley</b>	--	95. (375ml)
Quarts de Chaume (100% chenin blanc), Domaine des Baumard, 1997, Loire Valley	--	250. (750ml)
Jurançon (50% petit manseng, 50% gros manseng), <i>Cuvée Domaine</i> , de Souch, 2016, <b>Pyrénées Atlantique</b>	--	88. (750ml)
<i>Fosso della Rosa</i> (100% brachetto), G. Almondo, NV, <b>Piedmont</b> --ONLY 5° & BUBBLY ALERT--	10.00	60. (750ml)
<i>Vino di Visciola</i> (100% sour cherries...no shit!), Lucchetti, 2016, <b>Piedmont</b>	--	54. (500ml)
Recioto della Valpolicella Classico, Rubinelli Vajol, 2013, <b>Veneto</b>	--	94. (500ml)
-50% corvina, 25% corvinone, 15% rondinella, 5% molinara, 5% oseleta		
Malvasia delle Lipari Passito (100% malvasia), <i>Na'jm</i> , Colosi, 2015, <b>Sicily</b>	--	85. (375ml)
Passito di Pantelleria (100% zibibbo), Ferrandes, 2007, <b>Sicily</b>	--	120. (375ml)
<b>CRAZY COOL RICH WINES THAT ARE BREATH-TAKINGLY DRY... and richly fruited</b>		
Vecchio Samperi, Marco De Bartoli, NV, <b>Sicily</b>	24.00	192. (750ml)
Marsala Superiore Oro Riserva, Marco De Bartoli, 2004, <b>Sicily</b>	35.00	175. (500ml)
Marsala, <i>Vecchio Samperi, Riserva</i> , Marco De Bartoli, 1945, <b>Sicily</b>	--	1900. (750ml)
Marsala, <i>Vecchio Samperi, Riserva</i> , Marco De Bartoli, 1935, <b>Sicily</b>	--	2300. (750ml)



3oz. glass bottle

## CRAZY COOL SWEETi... a little fortified even

**Moscatel Especial** (100% moscatel), César Florido, NV, **Chipiona** – located 5 miles from Sanlúcar 12.00 48. (375ml)  
 -the late-harvested moscatel grapes begin fermentation, which is then arrested with the addition of a grape spirit (my grape spirit is called Harvey and Harvey really needs a shower); then arrope is added...WTF!!!!...yes, arrope is boiled moscatel must which is essentially a syrup (it is aged in its own solera); it adds complexity and depth and oomphhhhhh to a base wine...sort of like the bass line in the Cure's *Fascination Street*

**Victoria #2** (100% moscatel of alexandria), Jorge Ordoñez & Co.\*, 2018, **Málaga** -- 60. (375ml)  
 -this is a partnership between Jorge Ordoñez and Gerhard Kracher

**Pandorga** (100% pedro ximenez), Bodegas Cota 45, 2016, **Jerez --MAGNUM-- --SUGAR BOMB--** -- 250. (1500ml)  
 -the grapes are dried in the sun (as per usual for P.X. and Moscatel grapes in the Sherry region) for 10 days; the grapes are fermented and left in bota (500 litres) for 12 months WITHOUT FORTIFICATION. It is only 10.5°.

## VINHOS GENEROSO... all hail CARCAVELOS, the smallest wine appellation in Portugal

**Carcavelos** (34% arinto, 33% gallego dourado, 33% ratinho), 12 Years, Villa Oeiras, NV, **Lisbon** 11.00 66. (500ml)  
 -Villa Oeiras is the ONLY producer of Carcavelos left...and there are only 25 ht. in production....all the other vineyard land was consumed by Elon Musk, in his quest to build a Tesla factory near Lisbon, on the coastline

**Carcavelos** (a blend of branca & tinta grapes, co-fermented), Quinta dos Pesos, 1991, **Lisbon** 18.00 108. (500ml)  
 -the Quinta dos Pesos ceased operations after 2005 with the untimely passing of proprietor Manoel de Boullosa; we know about and relish these wines today because of the great folks at Haus Alpenz who discovered these wines and preserved their spirit and history

**Muscat de Rio Patras** (100% muscat), Parparoussis, 2017, **Patras** -- 75. (500ml)

**Kabar + Kővérszölő**, Somlói Vándor, 2022, **Somló** 11.00 66. (500ml)  
 -50% kabar (a cross of bouvier and hárslevelű) + 50% kővérszölő / grown on the basalt + loess + clay + sand soils, smack in the middle of the Somló Hill / the grapes are affected by botrytis and late harvested

**Tokaji Aszú** (100% furmint), 5 **Puttonyos**, Hétszölő, 2010, **Tokaj** 18.00 108. (500ml)  
 -Total Acidity 11.4 grams per litre / Residual Sugar 140 grams per litre...these metrics are awesome AND compelling AND crazy

**Vin de Constance\***, Klein Constantia, 2018, **Constantia** 25.00 135. (500ml)  
 -100% muscat di frontignan

-the grapes are harvested in 21 different batches, some super early in the process (to preserve acidity & freshness), some super late (to get that unctuous balanced sweetness but NOT botrytis) / as each batch arrives at the winery, it is added to the already fermenting wine / aged lasts 3 years in French oak barrels, 50% of which are new  
 -Total Acidity 6.2 grams per litre / Residual Sugar 172 grams per litre

\*about 200 years ago, sweeter wines ruled the world. And the one wine, other than the ethereal Tokaji Essencia, that ruled the mostest was the Vin de Constance, South Africa's greatest vinous foreign emissary...just ask Napoleon...he enjoyed a glass a day while in exile.

**Straw Wine** (100% chenin blanc), Mullineux, 2022, **Swartland** -- 100. (375ml)

-the grapes are harvested at normal ripeness and then left outside to dry in the sun, for roughly 16-30 days (this is an ancient method of making sweet wines...and raisins) / once 50% shrivelled, but without any botrytis, the grapes are fermented in barriques, lasting 11 months  
 -Total Acidity 10.7 grams per litre / Residual Sugar 342 grams per litre

**Golden Semillon** (100% semillon), Elderton, 2019, **Barossa Valley** 13.00 52. (375ml)