

terroir

MANIFESTO



Manifesto (at least, according to Merriam Webster)

man·i·fes·to | \ ,ma-nə-'fe-(,)stō

plural manifestos or manifestoes

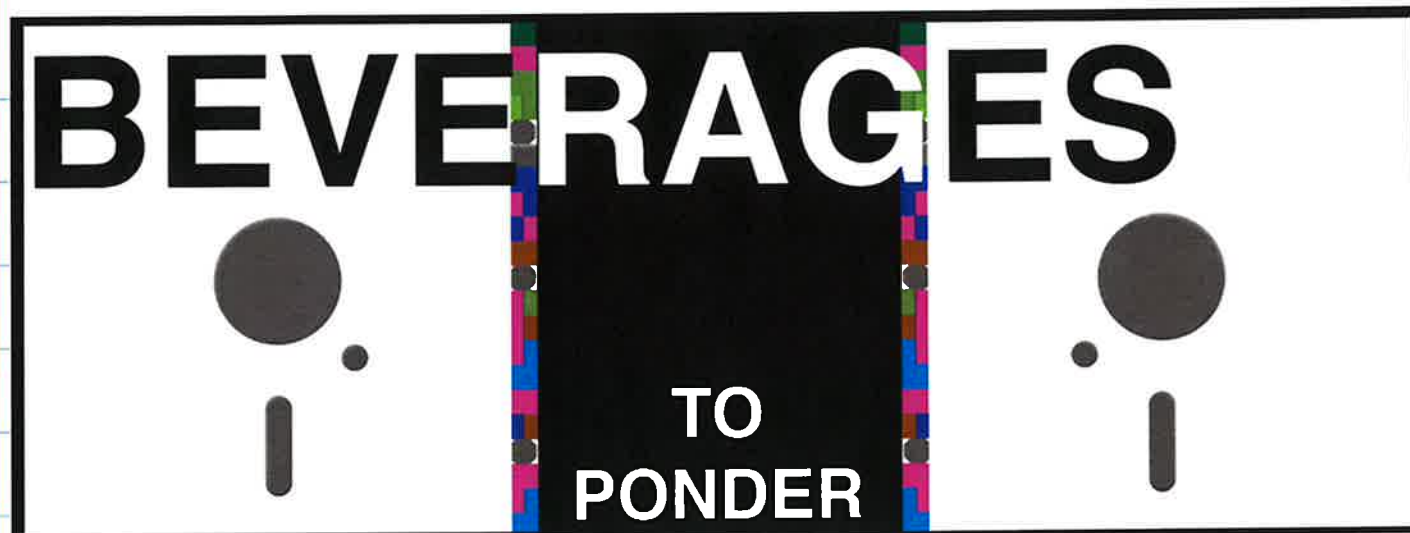
Definition of *manifesto*

: 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>		
Nonino , Italy (Friuli) --21°	16.00*	20.00
-a game changer from the game-changing Italian distillery...a distillate of the fragolino grape, infused with gentian, rhubarb +++		
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!**

BEVERAGES

TO
PONDER

**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	11.00*	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

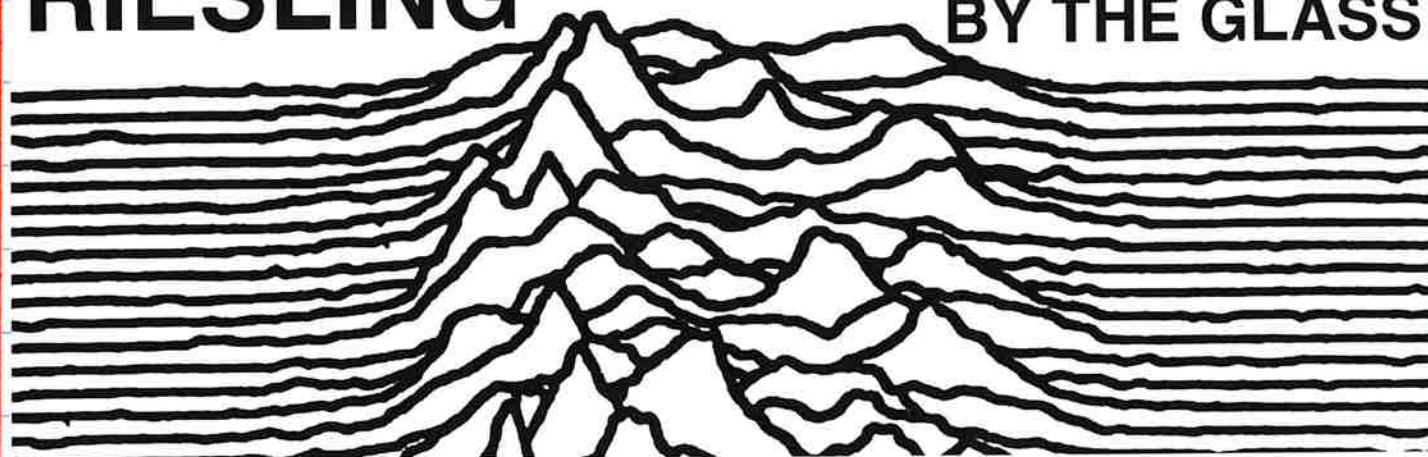
MINDFUL DRINKING... aka, we hold the booze, you bring the spirit, so to speak

Interstellar Overdrive - butterfly pea flower / black currant / the lemons life gave us -extra pop of color, extra pop of fun.	12.00
A Horse With No Name - oolong / soda / sugar / spice / everything nice -a different sort of bubble tea.	12.00

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RIESLING

BY THE GLASS



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

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

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

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

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

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

OR, the lack of perception of said residual sugar in a wine. Remember, we are dealing with taste which is the most subjective thing on the planet. Also note: we can measure sugar in wine...see below numbers.

Pewsey Vale, <i>The Contours "Museum Reserve,"</i> 2016, Eden Valley	20.00*	23.00	11.75
(Total Acidity 6.55 gr. / Residual Sugar 1.9 gr.)			
QbA, <i>Rüdesheim, Georg Breuer,</i> 2020, Rheingau	14.50*	16.00	8.25
(Total Acidity 7.8 gr. / Residual Sugar 8 gr.)			
Arndorfer, <i>Strasser Weinberge,</i> 2023, Kamptal	18.75*	20.50	10.50
(Total Acidity 6.4 gr. / Residual Sugar 3.8 gr.)			
QbA, <i>Lorch, Eva Fricke,</i> 2023, Rheingau	22.00*	26.00	13.25
(Total Acidity 7.1 gr. / Residual Sugar 6.8 gr.)			
Château Belá, 2019, Stúrovo	17.50*	19.00	8.75
(Total Acidity 7.3 gr. / Residual Sugar 5 gr.)			
Stagård, <i>Steiner Pfaffenberg,</i> 2019, Kremstal	19.00*	22.00	11.25
(Total Acidity 5.6 gr. / Residual Sugar 5.8 gr.)			
Hermann J. Wiemer, <i>HJW Vineyard,</i> 2022, Seneca Lake	21.00*	23.00	11.75
(Total Acidity 7.8 gr. / Residual Sugar 7 gr.)			
François Baur, <i>Grand Cru Brand "Clos de la Treille,"</i> 2021, Alsace	22.00*	25.00	12.75
(Total Acidity 6.38 gr. / Residual Sugar 7.1 gr.)			
QbA, <i>Ayl "Senior" N° 6,</i> Peter Lauer, 2023, Saar	17.50*	19.00	9.75
(Total Acidity 8.1 gr. / Residual Sugar 10 gr.)			
QbA, <i>Johannisberger Vegelsang "Alte Reben,"</i> Goldatzel, 2021, Rheingau	13.50*	15.00	7.75
(Total Acidity 8.3 gr. / Residual Sugar 13 gr.)			
Brooks, <i>Bois Joli Vineyard,</i> 2022, Eola-Amity Hills	18.00*	19.75	10.00
(Total Acidity 9.4 gr. / Residual Sugar 29 gr.)			

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RIESLING

BY THE GLASS



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

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

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

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

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

Spätlese Feinherb, Bopparder Hamm Ohlenberg, Weingart, 2021, Mittelrhein	14.50*	15.50	7.75
(Total Acidity 8.7 gr. / Residual Sugar 20 gr. / 11°)			
Kabinett, Ayler Kupp, Vols, 2021, Saar	13.50*	15.00	7.75
(Total Acidity 9.1 gr. / Residual Sugar 48 gr. / 9°)			
Kabinett, Scharzhofberger, von Hövel, 2021, Saar	19.00*	22.00	11.25
(Total Acidity 10.3 gr. / Residual Sugar 49.5 gr. / 7.5°)			
Kabinett, Bremmer Calmont, Franzen, 2020, Mosel	15.75*	17.50	9.00
(Total Acidity 6.8 gr. / Residual Sugar 48 gr. / 8.5°)			
Kabinett, Schlossböckelheimer Königsfels, Paul Anheuser, 2004, Nahe	16.00*	18.00	9.25
(Total Acidity 7.6 gr. / Residual Sugar 39 gr. / 8.5°)			
Spätlese, Ürziger Würzgarten, Alfred Merkelbach, 2021, Mosel	22.00*	24.00	12.25
(Total Acidity 8.4 gr. / Residual Sugar 69 gr. / 8°)			
Auslese, Piesporter Domherr, Später-Veit, 2005, Mosel-Saar-Ruwer	15.00*	3oz.	17.00
(Total Acidity 10.4 gr. / Residual Sugar 82 gr. / 7.5°)			

- *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**

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...)

the Subway Summer of Riesling t-shirt \$35.00

(the Ever Given has exited the Suez Canal...yaaaa, that was back in 2021...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 Merchandise Pack \$20.00

(why are you not buying this merch...you know you want it! you know you need it! you know you want to return to your office tomorrow morning and cover the office walls with these stickers! Only 1853 packs left to sell)

Total Acidity (as in total titratable acidity – malic / tartaric / citric ++...you feel this acid on the sides of your tongue): most white wines, such as Chablis or Sauvignon Blanc or Pinot Grigio have 5-6 grams per litre

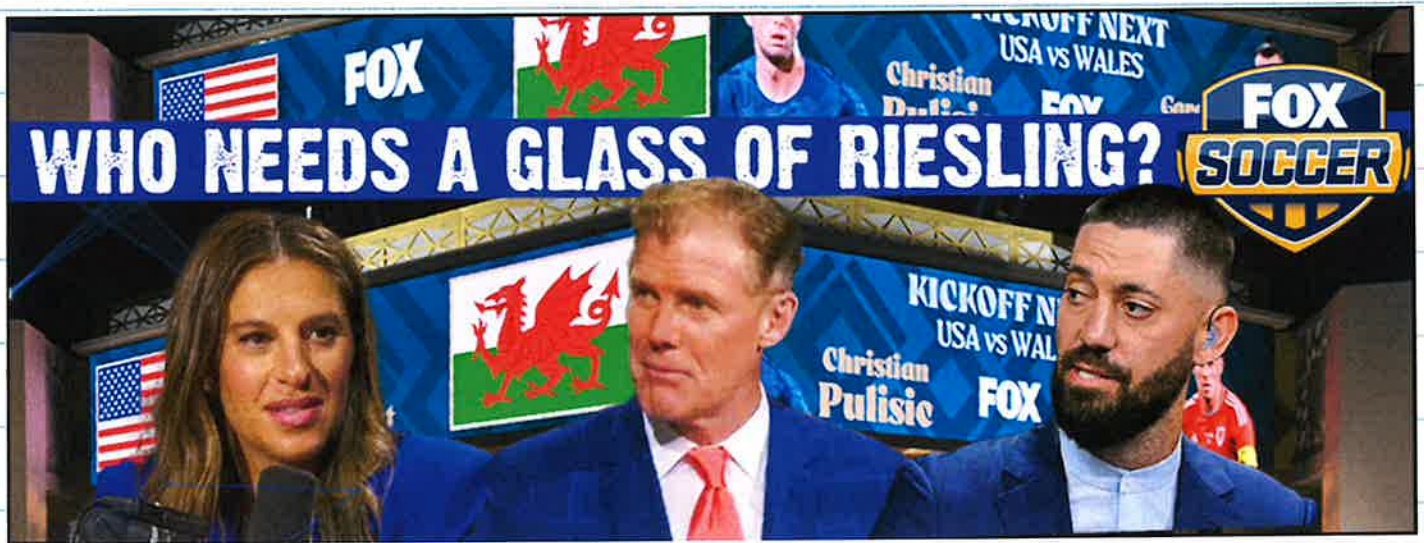
Residual Sugar (as in fructose and glucose): your palate detects anything above 4 grams per litre...and remember, that 12oz. can of Coke you enjoyed earlier today has 125 grams of high fructose corn syrup and that sugar is going to kill you

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.**

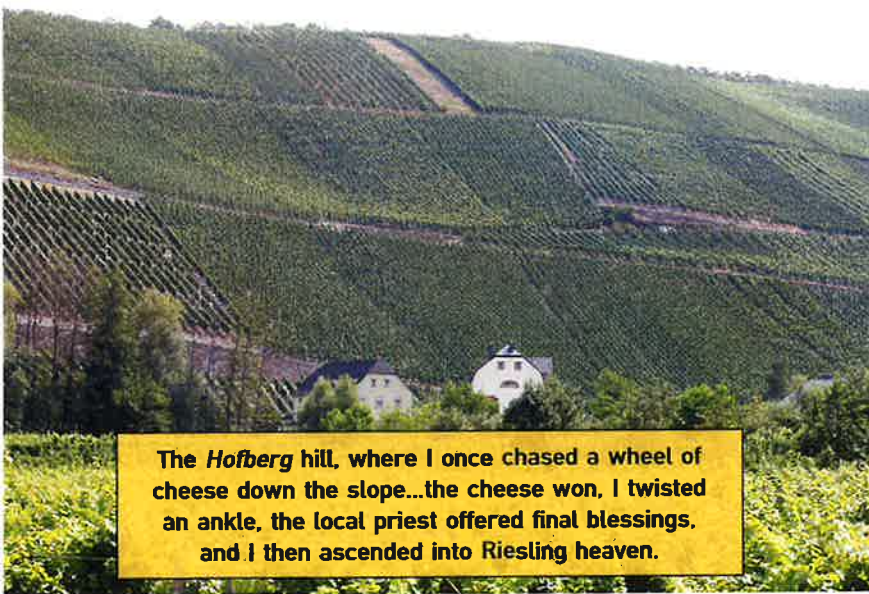
RIESLING... an important expression of... as important as a Cruiff turn

QbA, Dhroner Hofberg, A.J. Adam, 2020, Mosel

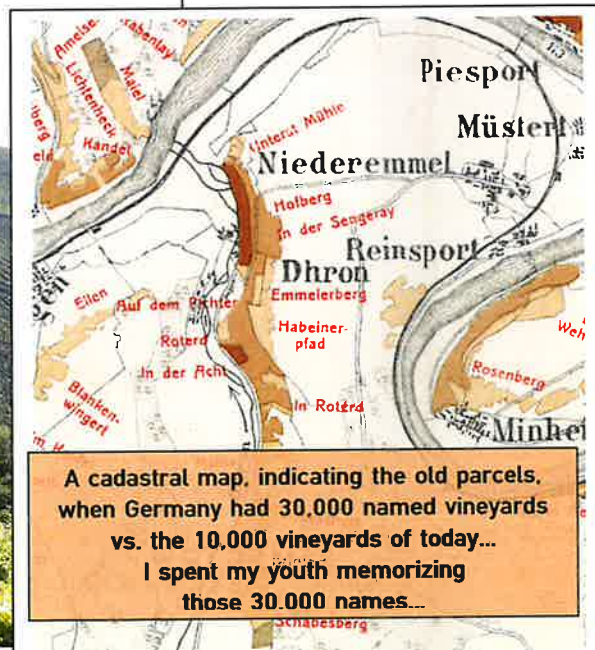
26.00* 30.00 15.25

(Total Acidity 8 gr. / Residual Sugar 8 gr.)

- the Dhron is a small river that runs into the Mosel before it takes a mighty turn towards Piesport
- Dhron is also a town...a small town...a town that could use a good taco stand and a barista who could pull a good espresso
- the Hofberg vineyard is super steep and was essentially abandoned in the 1960s because no one wanted to work that hard
- it is composed of very rocky, very grey slate with a heavy dose of iron oxide / the vineyard faces southwest
- the wines produced here are magisterial...very much unlike the footie commentary of the analysts at Fox Soccer



The Hofberg hill, where I once chased a wheel of cheese down the slope...the cheese won, I twisted an ankle, the local priest offered final blessings, and I then ascended into Riesling heaven.



A cadastral map, indicating the old parcels, when Germany had 30,000 named vineyards vs. the 10,000 vineyards of today... I spent my youth memorizing those 30,000 names...

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RIESLING... another important expression of... <i>the cure to el everything</i>			
Trocken, G.G. Kostheimer Weiss Erd, Künstler, 2021, Rheingau	27.00*	30.00	15.25

(Total Acidity 8.2 gr. / Residual Sugar 6 gr.)

- located just west of Hochheim, which is on the eastern end of the Rheingau (and south of Wiesbaden)
- Kostheim, the town, doesn't have much...so just go to Mainz and call it a day
- the vineyard, *Weiss Erd*, is something special, though...this *White Earth* parcel is composed of limestone and deep loamy loess. Apparently, at night, when Rammstein is playing nearby, the soil glows...it possesses some internal life force that is trying to get out
- and Gunter Künstler is the winemaker who has the power to extract greatness from this terroir



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WHO NEEDS A GLASS OF RIESLING?

terroir



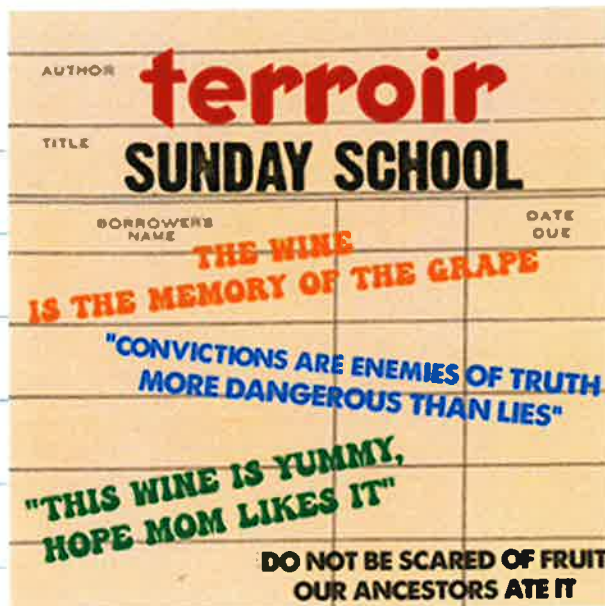
	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RIESLING... even another important expression of... better than Viserys			
QbA, Haardter Herrenletten, Müller-Catoir, 2022, Pfalz	25.00*	27.00	13.75

(Total Acidity 7.2 gr. / Residual Sugar 9 gr.)

- the town of Haardt is the place you do not want to go if you enjoy raves...just saying
- the *Herrenletten* vineyard was once owned by noblemen (the *herren*) and is composed of sand, clay and limestone (the *letten*)
- the vineyard faces south, southeast, allowing for maximum sunlight...these Pfalz wines are big because of that sunlight and warmth



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Sunday, March 23rd, 2025 2:30pm – 3:30pm

TUSCANY...in all its vinous glory

\$65.00

As wine countries go, there really is only one that can seemingly do it all pretty damn well...Italy.

And within the country of Italy resides a region that has set the standard for food and drink and simple beauty for the past 700 years: Tuscany. And wine-wise, there is primarily one grape that gives absolute voice to these hallowed hills of the majestic countryside: Sangiovese.

Together, we will explore its many facets and expressions (including Chianti / Brunello / Vino Nobile).

Sunday, March 30th, 2025 2:30pm – 3:30pm

a Point of Light

\$75.00

Not sure how to fully describe the idea behind this class, other than to say...the wines we will experience on this day all have an important statement to make / a certain energy that makes them reverberate across the palate / a series of notes that makes them immediately identifiable / a seeming zhuzh that is compelling and intoxicating. This class will be a journey, absolutely. But where we are going, we have no damn clue.

Sunday, April 13th, 2025 2:30pm – 3:30pm

CHILE...we really have no clue how great this country is

\$60.00

On the 8th day, God created Chile.

That is what it states unequivocally in the bible that sits on the settee in my wine room.

Yes, Chile has all the elements that allow for a region to grow great grapes: proximity to water to moderate temperatures / hills and mountains to create various aspects / astute farmers who allow mother earth to nurture her fruits. Chile has a wine history that stretches back almost 500 years. Chile has the ability to craft a multitude of wines for everyday enjoyment AND create wines that are worthy of worldclass epithets.

Chile is very much worthy of your undivided attention.

***YOUR SUNDAY WINE SCHOOL NOTES:**

- six wines will be tasted each class + an aperitif upon arrival
- there will always be a snack
- Paula / Abbey / Kyle / Paul are your instructors
- there will be conversation...nay, there will be many a verbal deep dive
- there might be a test...there probably won't be a test
- tickets available at www.wineisterroir.com

#SundaysAreforWineRelaxation

BLUEBERRY



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

SPARKLING BLUEBERRY WINE

Arkadia, R A S Wines, 2022, Maine

14.25* 16.00 8.25

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

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

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

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

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

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

-these farms are composed of rocky fields called barrens (it is primarily composed of sandy and a little clay and rests firmly on granite); they are located within Alexis Bessaloff-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

P.A.N.K. Pét-Nat (100% kékfrankos), *Báró*, 2023, Lake Balaton —DonAvon LOVES ALERT— 18.75* 21.00 10.75

- P.A.N.K. is Pálffy Attila – name of the winemaker – Nemes – noble – Köveskál – name of the village
- Attila was also apparently a punk rocker and the label reflects his rebellious past
- Báró is the name of his best friend's greyhound and the glorious creature is depicted on the label in noble attire
- the wine began its spontaneous fermentation in tank and then completed it in bottle, followed by 5 months of ageing
- for those keeping score, zero sulphur was added...and the total sulphur in the wine is 35mg/L
- apparently, the Pét-Nats of P.A.N.K. were the first ever released in modern Hungary

Case Paolin Asolo Prosecco, *Col Fondo*, NV, Veneto 14.50* 16.00 8.25

- 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, *metodo classico*) BUT without disgorgement (aka, *col fondo* "with sediment").

José Dhondt Brut Blanc de Blancs, NV, Côte des Blancs 30.00* 35.00 17.75

- 100% chardonnay, grown primarily in the town of Oger (though some grapes from the Sezanne might sneak in)
- the grapes go into a traditional wood press, which is operated by Paul Bunyan and Babe the Blue Ox (apparently, they do only one "retousse" on the first pressing...no clue what this really means but I have a feeling it might have something to do with my bowels being put into a knot after I watch *White Lotus* Season 1 multiple times); the wine is fermented in stainless steel
- the final blend contains 30% reserve wine
- disgorged 4 times a year...I have no clue what ¼ this occurred (let's say the 2nd); 6 grams dosage

Gamet Extra Brut **Rose**, NV, Vallée de la Marne 30.00 35.00 17.75

- 85% meunier, 15% pinot noir...includes 8% still pinot noir
- base year is 2021
- disgorged January 2024

*the fact that **terroir** has 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
- 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 5 days
- the San Diego Padres are world champions...at least in Bryce's mind
- my spiritual master, Donavon, is definitely going to harangue me with missives on his Comment Cards...and he does...and I tear them up!
- the next President of the United States of America is going to be...Mark Cuban
- the New York Rangers definitely will win the Stanley Cup in 2030
- the governments of Canada and Ontario will need to pay their indigenous people about \$5 billion for screwing them over the past 150 years
- the U.S. Government possesses alien biology

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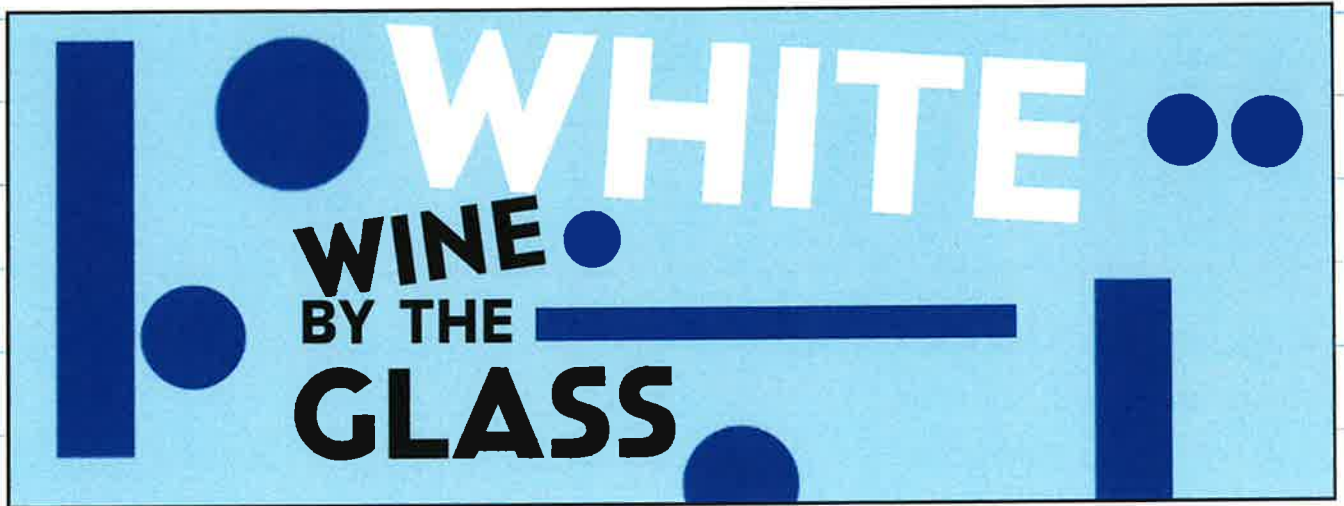
WINE BY THE GLASS

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

GREEN & YELLOW GRAPES

Sylvaner (100% sylvaner), <i>Bollenberg</i> , Valentin Zusslin, 2016, Alsace	16.25*	18.00	9.25
Pinot Auxerrois (100% auxerrois), "H", Josmeyer, 2020, Alsace	20.00*	25.00	12.75
-just so you are fully aware, the "H" referenced is the <i>Grand Cru Hengst</i> vineyard, in the town of Wintzenheim / the vineyard terra firma is a combo of limestone, sandstone, clay (the soil is warm, literally, and also provides great drainage – the vinous equivalent of Mayor Eric Adams luxuriating in a luxury hotel in Istanbul) / because pinot auxerrois is not a NOBLE GRAPE, this wine cannot be a Grand Cru (just ask Paula to explain the Alsatian Grand Cru system...she will need a shot of tequila) / "Hengst" means "stallion"...uhmm.			
Menetou-Salon Morogues, <i>Vignes de Ratier</i> , Domaine Pellé, 2022, Loire Valley	20.00*	22.00	11.25
-100% sauvignon blanc			
-just west of Sancerre is this A.O.C. that mimics Sancerre in every way...save for the fame and fortune. Yes, the landscape is flatter and the vineyards less compact, thereby creating a different mesoclimate. Regardless, the clay-limestone soils produce a sauvignon blanc as bright and snappy as a Megyn Kelly verbal tirade against the hosts of MSNBC.			
Saint-Bris, <i>Vieilles Vignes</i> , Clotilde Davenne, 2020, Yonne	22.50*	25.00	12.75
-100% sauvignon blanc			
-okay, so here we have a decidedly non-Burgundian variety grown in the Kimmeridgian heart of Burgundy. An oddity. A Marilyn Manson re-do of an Eurythmics masterpiece. There are those...my mom...who say that it lacks breed and concentration. On the other hand, there are those...my mom...who say that Perry Como was the greatest singer ever. Do not believe everything you read.			
Le Grand Blanc, Maison Stephan, 2022, Rhône Valley	18.50*	20.00	10.25
-50% roussanne, 30% marsanne, 20% viognier			
Malvasía Volcanica (100% malvasia), Los Bermejós, 2023, Lanzarote	15.75*	17.50	9.00
Vinho Verde (50% loureiro, 50% arinto), <i>Azahar</i> , Gota, 2023, Minho	12.50*	14.00	7.25
Rabigato (100% rabigato), <i>Curtimenta</i> , Dona Berta, 2022, Douro	19.75*	22.00	11.25
-soooooo, the translation of "curtimento" is "tanning"...as in: I go to Miami Beach every February and lather myself up with Coppertone and then return to NYC with the appearance of a brighter Georgia peach. Alas, in this case, it references the making of this white wine as if it was a red wine, with 8 days of skin contact + lots of purposeful oxidation + 10 months in barrel			
Pico (100% arinto dos açores), <i>Insula Vinus</i> , 2022, Azores	24.00*	28.00	14.25
Weissburgunder Trocken (100% pinot blanc), <i>Löss</i> , Stefan Meyer, 2023, Pfalz	15.00*	16.50	8.50
Gelber Muskateller (100% yellow muscat), Katharina Gessl, 2023, Weinviertel	19.00*	21.00	10.75
-100% gelber muskateller aka, yellow muskateller (vs. the roter muskateller than one finds in northern Italy)			
-a combo of 30 hours of maceration on the skins for some of the grapes + fermentation on the skins for another part = maximum aromatics...you really need a seat-belt when you interact with this wine			
Plyto (100% plyto), <i>Psarades</i> , Lyrarakis, 2021, Crete	16.50	17.75	9.00
Telti-Kuruk (100% telti-kuruk), Beykush, 2022, Mykolaiv	20.00*	23.00	11.75
—WINE FROM UKRAINE ALERT—			
Bug Dope, Paul Brady Wine, 2023, Finger Lakes	15.00*	16.50	8.50
-63% gewurztraminer, 27% seyval blanc, 10% riesling			
-Bug Dope is Paul Brady parlance for insect spray			
Grüner Veltliner (100% grüner veltliner), <i>Freund</i> , Brij Wines, 2022, Santa Barbara	20.00*	23.00	11.75
Wabi-Sabi, Populis Wine, 2023, California	13.50*	15.00	7.75
-57% sauvignon blanc, 30% chenin blanc, 8% picpoul, 4% albariño, 1% orange muscat, 4% Gavin Newsom's aura			
Semillon (100% semillon), <i>Poligonos</i> , Zuccardi, 2022, Valle de Uco	19.00*	22.00	11.25

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



HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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A YELLOW GRAPE, FROM THE INDUSTRIALIST PLACE ON THE PLANET

Palomino, <i>The Scythians</i> , Scythian Wine Co., 2023, Cucamonga Valley	22.00*	25.00	12.75
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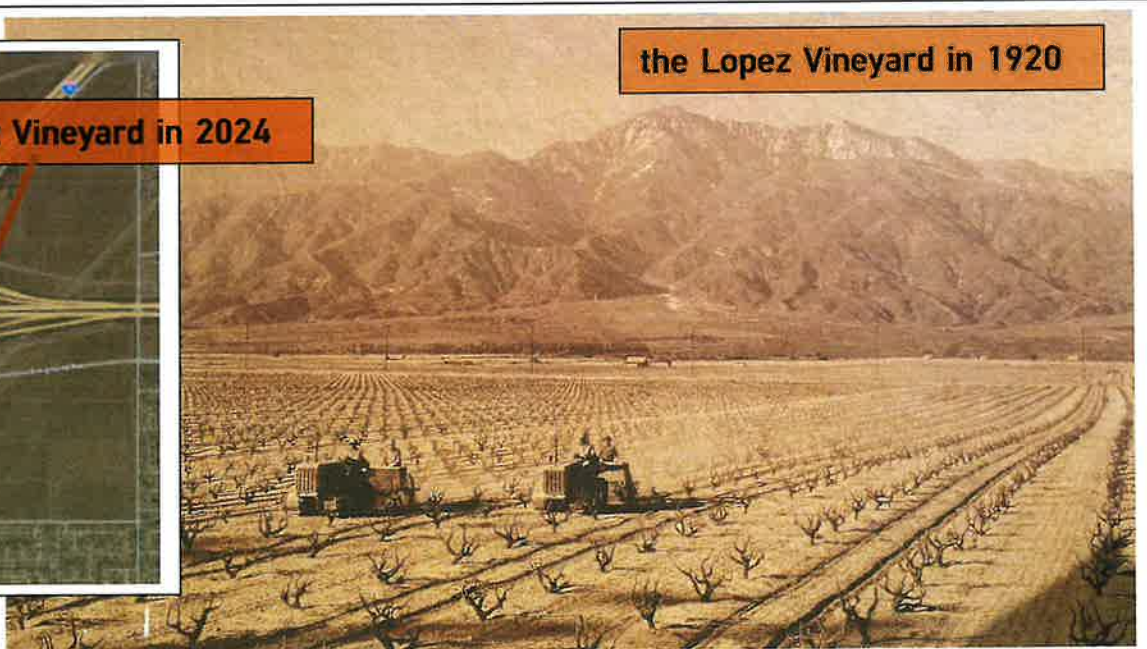
-100% palomino

-grown in the Lopez Vineyard, which was planted in 1918, on sandy, granite soil / it is dry farmed and nary a man-made product has been applied to this landscape, ever / the vineyards original mandate was to grow and ship grapes to home winemakers in the East -yes, it is truly in Cucamonga, CA., the wasteland of factories & warehouses & highways & headquarters in SoCal. But that is Cucamonga's history in the modern era. Back in the OG days of California viticulture, this is where vineyards were first planted. And by all accounts, this parcel should have been sold off many a decade ago but for the insane vinous outlook of the Galleano clan who still insist on farming the damn thing

-Raj Parr came upon this parcel back in 2019, with his mate, Abe Schoener...they were searching for Cali's viticultural heritage -the grapes are hand-harvested, direct pressed and fermented in neutral barrel, *THEN*, the wine rests in 4 barrels purchased, from Ramiro Ibanez in Jerez, Spain, and YES, the wines rests under a veil of flor...holy smogolies, I just had a new world sherry erection.

the Lopez Vineyard in 1920

the Lopez Vineyard in 2024



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

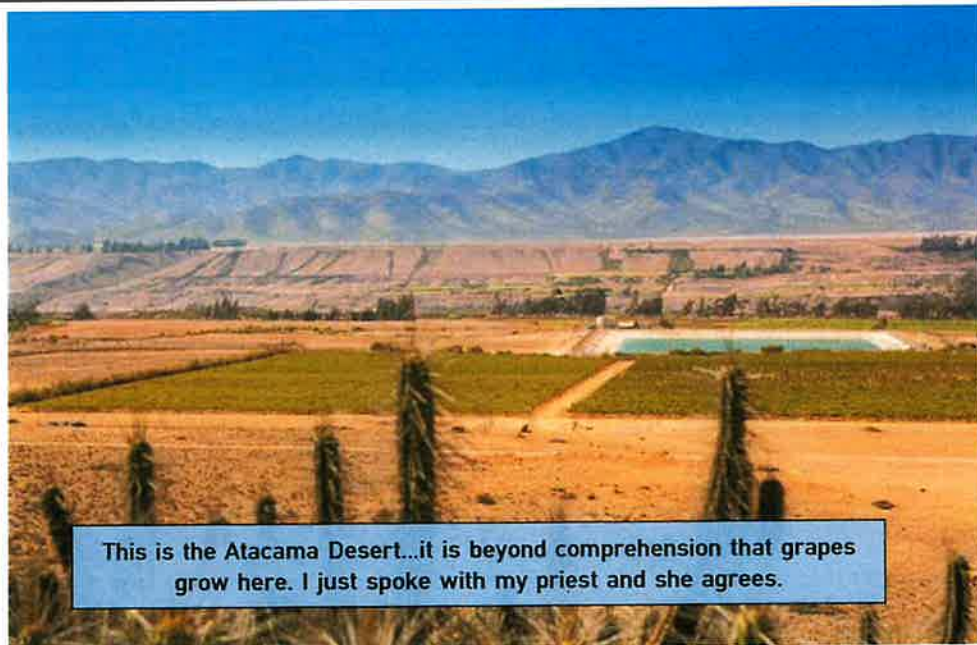


HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

A YELLOW GRAPE, FROM THE PUREST PLACE ON THE PLANET

Viognier "6th edition," Tara, Viña Ventisquero, NV, Atacama **--A VERY ODD ALERT--** 22.00* 25.00 12.75

- 100% viognier, grown in the *Nicolasa Vineyard*, which is composed of calcareous soils with a lot of alluvial components from the Huasco-River (for reasons beyond my understanding, there is a very high saline content in the river)
- 30%-50% of the grapes were whole-cluster pressed, followed by a spontaneous fermentation
- the wine is then aged 10 months in barrel
- the differentiator of this wine occurs NOW...as it then goes through solera ageing (now is the time to acquaint yourself with Jerez and the wines of Jerez and the method of making those insane fortified wines from Jerez...the solera system is a fractional blending program, envisioned by Jesus as He was awaiting his guests on Holy Thursday night...needless to say, He was not able to act on his vision)
- the solera began with the 2011 vintage and each subsequent vintage wine was added to the barrels / tanks
- this wine is the 6th extraction from that solera
- Tara is the name of this somewhat insane project...not sure of the origin of the name as tara translates as *defect* in Spanish... I think I prefer the Sanskrit translation...*star*



This is the Atacama Desert...it is beyond comprehension that grapes grow here. I just spoke with my priest and she agrees.

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



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

AHHHHHHH, THE CLASSIC WAY TO MAKE A WINE... just ask my mom

Wiener Gemischter Satz, Nussberg "Ried Rosengartel," Wiener, 2021, Vienna 22.50* 25.00 12.75

- 50% grüner veltliner + 50% weissburgunder, traminer, riesling, neuburger
- during the Habsburg Empire, this vineyard produced one of the almighty wines.
- the Nussberg vineyard is composed of calcareous clay-loam / it sits comfortably at 594', with perfect southerly exposure - the Ried Rosengartel is a micro-parcel, located in the middle of the almighty Nussberg vineyard.
- the Nussberg vineyard is very much the most famous vineyard in the vine-covered hills surrounding Vienna...it was known as "wine mountain." Because of the great geological differences in the Nussberg...the limestone content differs from 25% - 65%, in combination with loam + clay + sand...a multitude of varietals could thrive here. In addition, one of the many greatnesses of the Vienna winemaking scene is the heuriger, a tavern where a winemaker serves their newest wine. And all the grower needed to say was the wine comes "from Nussberg" and the customers knew what Nussberg was because they saw it out their back windows. Specific varietals were not asked for...the place was all that mattered
- the vineyard is cultivated biodynamically
- the grapes were fermented in stainless steel, then aged a few months on the fine lees
- the first vintage of this wine was 2005

this is the city of Vienna

this is the Danube River...
you can think of it as the lazy river
of Central Europe

these are the vineyards that
are within AND overlook the
city of Vienna

Wiener Gemischter Satz (Viennese Mixed Planting) your Cliff Notes:

- it is a reference to a multi-variety blended wine from vines within the city of Vienna
- at least 3 varieties must be planted in the vineyard and they must be harvested and pressed together (and therefore made into wine together)
- no one grape can account for more than 50% of the blend
- and the 3rd grape must be at least 10% of the blend
- the new world and its consumers are used to single varietal wines...this ain't that at all
- the rationale for this type of wine growing was risk management...Mother Nature is a b*^h and, since different grapes ripen at different times, these mixed plantings at least guaranteed some type of harvest in the worst case scenario
- AKA...this wine style is NOT a new invention
- AKA...that monovarietal wine in your glass is a NEW invention

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

WHITE WINE BY THE GLASS

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

THESE MOUNTAINS ARE VERY MUCH ALIVE

Chignin, <i> Vieilles Vignes</i> , Denis & Didier Berthollier, 2023, Savoie	16.00*	17.50	9.00
<ul style="list-style-type: none"> -100% jacquère, grown biodynamically, with the vines averaging 80 years of age -the vineyard is composed of alluvial clay scree & limestone, and has a south, south-west aspect -spontaneously fermented, in stainless steel, followed by lees-ageing for 3 months 			
Chignin Bergeron, <i> Les Salins</i> , Denis & Didier Berthollier, 2021, Savoie	24.00*	27.00	13.75
<ul style="list-style-type: none"> -100% roussanne, grown organically -the roussanne grape is indigenous to the Rhône Valley (it is either a parent of OR a child of the marsanne grape) -as to why it is called "Bergeron," it is to avoid confusion with the below Roussette OR...it is named after a local apricot...I LOVE APRICOTS -the vineyard is composed of a luminous white chalk...I once saw my reflection...and is a perfectly south-facing, terraced hillside -spontaneously fermented in stainless steel, followed by ageing 12 months in 30% barrel, 30% amphora, 30% tank, 10% bathtub 			
Roussette, <i> Baron Decouz</i> , Denis & Didier Berthollier, 2022, Savoie	21.00*	23.00	11.75
<ul style="list-style-type: none"> -100% altesse, grown organically -altesse is considered the bestest of the local varieties / it is apparently related to Chasselas...my mom is completing DNA testing now -even though the grape is grown in Chignin (one of the 16 Savoie crus), it MUST be called "Roussette"...this name came into play because when fully ripe, the grape has a reddish hue -in high French, "altesse" means "Highness"...it, therefore, must have a noble upbringing...just waiting for mom to confirm -the vineyard is composed of limestone and clay scree, and has a south, south-west aspect -fermented in stainless steel and barrel, followed by lees ageing for 9 months 			

***Flight of Three Tastes of three crisp...relatively... mountain wines** **28.00**



Well, is this not the most beautiful wine area you have every glimpsed?! It is monumental, this combo of Savoie & Haute-Savoie ++, tucked beside Switzerland and Italy, and officially now residing in France (to the history buffs, that only happened in 1860...before then, the region was part of the House of Savoy in Italy). Of course, the Romans oversaw grape growing here originally, along with a local Gallic tribe, the Allobroges...Pliny did reference a Vitis Allobroges grape, which might have been syrah or mondeuse noire (we do not know for sure as Mom drank my last bottles). Unfortunately, the Alps were a literal barrier and most grapes / wines remained local...truly, this wine area remained obscure to even the most avid oenophile until the 1990s, unless you were skiing or hiking here. Of late, though, YOU, the almighty consumer, is in search of cool s*st to savor...and you are especially in search of lighter, fresher, less boisterous beverages that mimic a mountain breeze billowing your golden locks. So, ENJOY DAMMIT!

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



HAPPY HOUR* **Glass Size** **Taste Size**

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

Côtes du Jura (100% savagnin), *Vin Jaune**, Domaine Pecheur, 1995, Jura 25.00* 2oz. --- 30.00 2oz.

"Ladies & Gentlemen, your General & Manager has turned on the Fasten Seat Belt sign. If you haven't already done so, please stow your sense of *what a wine is supposed to taste like* underneath your seat or in a dark cloud above. Please make sure your palate is ready for a roller coaster ride and your brain is ready to be melted. If you are seated next to my mom, please assuage her with promises of a glass of Rombauer Chardonnay after we land. Our flight today will be in the 4th dimension and we have no clue what the altitude or time frame will be. At this time, please ensure your seat belt is securely fastened and that all electronic devices that can alert friends / family members / emergency workers are set to 'stun' mode. Enjoy the flight."

*your *Vin Jaune* Cheat Sheet:

- yes, it is a vin jaune...aka, **yellow wine** (but not the Yellow King)...aka, a vin de garde
- it must be made from the Savagnin grape, which originated in the region and is the exact same varietal as Traminer
 - it must be grown on the local, grey, marl soil
- a **vin jaune** begins life like any other wine, with an alcoholic fermentation, followed by a malolactic fermentation
 - once it goes into barrel to age, though, things take a turn for the dark / glorious side:
 - specifically, the barrels are not filled to the top (every winegrower *DOES* fill their barrels to the top to ensure minimal interaction with oxygen, which is the mechanism for ageing...as my 3rd grade teacher, Ms. Bell, instructed us, the ageing of wine is an oxidative process and you very much want to sloow that down by topping up the barrels always)
 - because of this now "open space," a layer of yeast is allowed to form on the surface of the wine; the yeast strain is *Saccharomyces*, which is the same strain as is found in Jerez...**PLEASE NOTE HERE:** terroir (and not this joint!) is a magical thing!...and it is flying around everywhere, naturally, in huge populations (having said that, producers can also choose to inoculate their barrels and this process, *ensemencement*, allows for greater control over the process.
- Can you taste the difference between a vin jaune crafted from natural yeast or laboratory-bought yeast...
 - uhmmmmmmmmmm, just ask Pascaline Lepeltier).
- this *veil* of yeast...or *voile*...actually protects the wine from oxidation, all the while feeding on the sugars in the wine
 - both acetic acid (a little) and acetaldehyde (a lot) are created during the 60-month minimum ageing process,
 - along with the compound sotolon (this gives the wine its nutty or curry aromatics)
 - during the ageing in barrel, the wine is also evaporating, and it is losing a lot of liquid
 - (the bottling in a 620ml vessel - called a clavelin - essentially indicates that 1000ml of wine lost 38% of its volume)
 - it might be similar to Sherry aromatically but it is not at all like Sherry

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



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

ZWEI DEPICTIONS OF THE CURRENT WACHAU LANDSCAPE

Riesling, Loibner Ried Loibenberg, F.X. Pichler, 2022, Wachau

27.00* **30.00** **15.25**

(Total Acidity 8 gr. / Residual Sugar 5 gr. / 13°)

- 100% riesling...if that is ever not the case, take it as a sign the 4 Horsemen are at our door
 - in the town of Loiben resides the *Loibenberg* vineyard, a super steep, terraced parcel with perfect southern exposure
 - the terra.firma is bedrock with Gföhler gneiss, providing good drainage
 - the grapes were harvested on October 20th, 21st, 27th...these are relatively late harvest dates, especially in this ever-warming environment
 - after 6-9 hours of skin contact, fermentation is in tank and old cask, followed by 8 months of ageing on the fine lees
- GEEK NOTE: as of the 2021 vintage, F.X. Pichler is no longer part of the Vinea Wachau, which means that you will not see the harvest designations (steinfeder / federspiel / smaragd) on their labels. The issue for Lucas Pichler was the move towards a later harvest, with riper grapes, to get the "smaragd" designation which was viewed by many as a "better" wine. Too often, these wines were just too big and exaggerated. Now, Lucas harvests when he believes the grapes are at their apex of expression... of fruit, of terroir, of the gods

Weissburgunder Smaragd, Franz Hirtzberger, 2021, Wachau

22.50* **25.00** **12.75**

(Total Acidity 6 gr. / Residual Sugar 4 gr. / 13.5°)

- 100% pinot blanc
 - in the town of Spitz resides the *Steinporz* vineyard...okay, the vineyard source is not on the label...you just need to trust me
 - the terra firma is granodiorite gneiss, combined with amphibolite; the various rifts in the ground are filled with carbonite
 - the grapes were harvested on October 20th...and there might be some botrytized grapes in the final mix
 - fermentation is in tank, followed by 5 months in foudres (Franz is not a fan of the wine resting on the fine lees)
- GEEK NOTE: the Vinea Wachau was created in 1983 as a marketing vehicle to tell the story of the Wachau region and as an instrument to spur a renewed focus on only quality wine production. Franz Hirtzberger, the grandpa, was a co-founder of this organization (along with F.X. Pichler). Franz the III is still very much crafting wines like his father and grandfather, relishing terroir and fruit expression, coupled with a flamboyant majesty.

***Flight of Two Tastes of these grand & important wines**

26.00

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



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

THIS IS IMPORTANT... and yummy

- | | | | |
|---|--------|-------|-------|
| Vinho do P. Santo, António Maçanita + Nuno Faria, 2023, Madeira | 22.00* | 25.00 | 12.75 |
|---|--------|-------|-------|
- 100% caracol, with the vines ranging from 40-80 years of age...NOTE TO SELF: apparently this grape is unique to the island of Porto Santo, though our friend Chris says that it is planted in Minho. Regardless, it is a uniquely Portuguese grape / it is susceptible to botrytis / there are only 33 hectares on the planet, with 10 hectares on the island / yes, the translation is "snail"
 - the grapes are grown on the island of Porto Santo (which is roughly 28 miles from Madeira and Madeira is roughly 600 miles from mainland Portugal). The island is the result of a volcanic eruption 14 million years ago vs. the 5 million-year-old island of Madeira. Porto Santo differs dramatically from the very mountainous Madeira as erosion has essentially flattened the island. Most importantly, the grapes love the terra firma of clay, sand and limestone (the result of marine deposits). Due to the winds whipping across the island, the grapes are cultivated low to the ground and protected by reed walls
 - the grapes were pressed directly into tank, with no added SO2 (this allows for some purposeful oxidation) / a spontaneous fermentation was followed by 10 months of ageing in various size steel tanks, on the fine lees
 - the team making the wine is António Maçanita (famous for reviving obscure Portuguese varietals, in unique terroirs, AND crafting glorious wines in the Azores) + Nuno Faria (a restaurateur in Madeira) Friends for many years, Nuno challenged his wine-making mate in 2021 to craft something not just good but profound from the forgotten Porto Santo. They created a company called "Companhia de Vinhos des Profetas e Villões." The "prophets" ("profetas") are the folks from Porto Santo and the "villains" ("villões") are the residents of Madeira...it is a playful rivalry. And do remember that Porto Santo was discovered one year before Zarco and crew ventured to the foreboding island of Madeira in 1419



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ORANGE

BY THE GLASS

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
green grape must + skins + purposeful oxidation = f*#ked up wine			
Macerto, Rapillo, 2022... uhmmm, might be 2023, Lazio	14.00*	15.75	8.00
<ul style="list-style-type: none"> -100% passerina -fermentation in stainless steel tanks, with 8 days of skin contact, followed by 5 months of ageing in tank 			
Zakynthino, Sclavos, 2022, Cephalonia	20.00*	23.00	11.75
<ul style="list-style-type: none"> -100% zakynthino, grown on red clay soils with limestone -fermentation is in a large foudres, with 30 days of skin contact -aged 1 year in foudre 			
Tsolikauri, Andrias Gvino, 2021, Imereti --ORIGIN STORY QVEVRI ALERT--	15.00*	16.50	8.50
<ul style="list-style-type: none"> -100% tsolikauri -fermentation is in qvevri (these are the traditional terracotta clay pots that are used for the fermentation of wine vs. amphora, which are clay pots traditionally used for the transportation of wine...they have handles afterall), on the skins, for 3 days -fined in qvevri but no filtering, bottled with minimal SO2 added 			
Rise, Old World Winery, 2021, California	16.00*	17.50	9.00
<ul style="list-style-type: none"> -67% white zinfandel, 33% white merlot...so, both of these grapes are actually red grapes (but you knew that)...the juice was fermented OFF the skins to an extent to make them their white selves (uhmmmm, does this production methos seem anti D.E.I.?!) -fermented in old oak barrels...the wine remained on the skins for 2 days -the winemaker, Darek Trowbridge, is the grandson of legendary winegrower, Leo Martinelli -the farm is very old school...everything is grown organically and dry-farmed / the grapes are hand-picked and foot-stomped...watch out for toe-nail clippings / the processes are natural and intuitive, much like the thought processes of Tulsi Gabbard...oi vey... 			
Salsa Verde*, Yetti & The Kokonut, 2021, McLaren Vale	19.00*	20.75	10.75
<ul style="list-style-type: none"> -100% verdelho, from the Gemtree Vineyard, 20-year-old vines, grown on silty clay loam -fermentation is in stainless steel...the wine remains on the skins for 4 days -aged in old French oak for 11 months on the gross lees -total SO2 is 21 ppm -the name resulted from Dave & Koen (they are the Kokonuts of Yetti & the Kokonut...I think) not wating to write "VDLHO" on the wine barrels and finding it easier to just say "salsa verde" 			

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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...

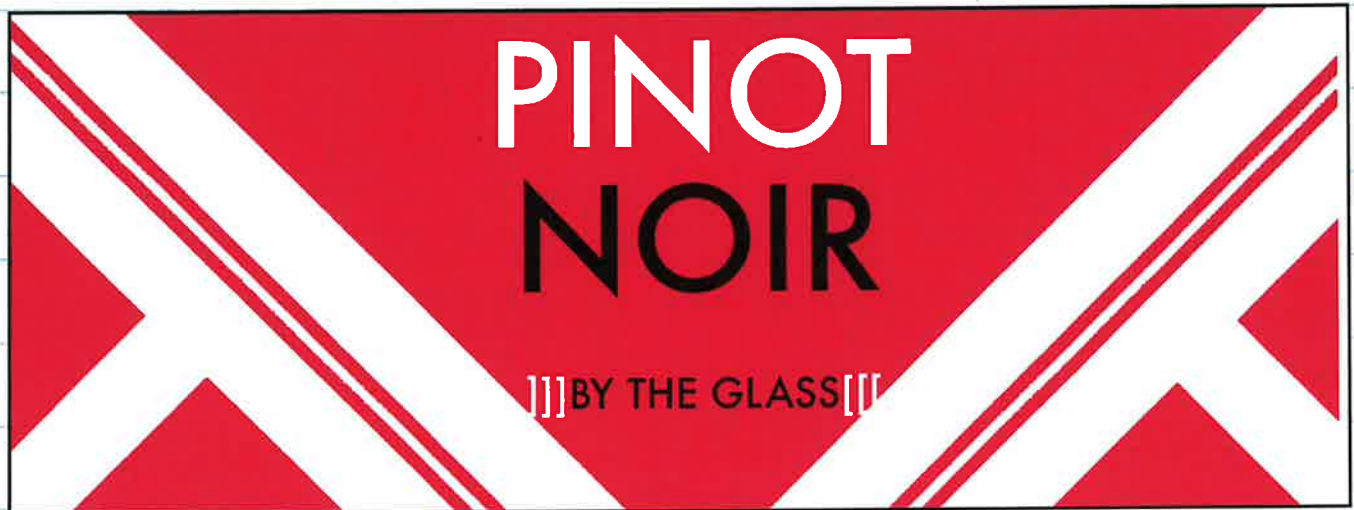
we have enough trouble keeping proper inventory of the wine and spirits much less clothing items

terroir stickers for sale

a collectors' package of kick-ass stickers \$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			
Passetoutgrains, <i>Grande le Duc</i> , Bitouzet-Prieur, 2022, Burgundy	17.25*	19.00	9.75
-yes, yes, this wine is 66% pinot noir (planted in 1974) + 34% gamay (planted in 1953), all grown in the commune of Volnay			
Santenay, <i>Clos des Gatsulards</i> , Louis Jadot - Famille Gagey), 2012, Côte de Beaune	22.50*	24.00	12.25
Saint Pourçain, <i>Chambre d'Edouard</i> , Grosbot Barbara, 2022, Loire Valley	16.00*	17.50	9.00
Sancerre, <i>Les Pichons</i> , Paul Prieur, 2020, Loire Valley	22.00*	24.50	12.50
Steintal, <i>Buntsandstein</i> , 2020, Franken	22.00*	23.75	12.00
Little Trouble Wine Co., <i>Tiny Horse Blend</i> , 2021, North Coast	18.25*	19.75	10.00
-GEEK ALERT: only 3 day maceration of the fruit = a glou glou wine from all the kids from Dime Sqaure			
Joseph Swan Vineyards, <i>Saralee's Vineyard</i> , 2019, Russian River Valley	24.00*	28.00	14.25
-GEEK ALERT: 80% destemmed + 20% whole-cluster fruit / grapes grown on sand & gravel loam			
-if you really want to GEEK OUT, deep dive into where Joseph Swan might have sourced some of his vines that he planted in 1969			
Talley Vineyards, <i>Estate</i> , 2022, San Luis Obispo	25.00*	27.00	13.75
-GEEK ALERT: 86% destemmed + 14% whole-cluster fruit / grapes grown on clay & loam			
Läberinto, <i>Cénizas</i> , 2023, Maule Valley	16.25*	17.75	9.00
-GEEK ALERT: 80% destemmed + 20% whole-cluster fruit / grapes grown on volcanic soil			
Ben Haines, 2023, Yarra Valley	20.00*	22.00	11.25
-GEEK ALERT: 50% destemmed + 50% whole-cluster fruit / grapes grown on loam + clay + granite			
*Flight of Three Tastes of the above Pinot Noirs... we select them			35.00
*Flight of Five Tastes of the above Pinot Noirs... we definitely select them			55.00
PiNOT NOiR FOR YOUR SENSUAL PLEASURE: yes, i mean the "p" spot			
Aloxe-Corton, <i>1er Cru Les Fournières</i> , Antonin Guyon, 2012, Côte de Beaune	25.00*	30.00	15.25
*unfortunately, this wine cannot be included in the yummy flights of Pinot			

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HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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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
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- the grapes are grown by the family of Sergio Pérez, in the Maule subregion of Coronel de Maule
- the vines are roughly 200-300 years old...this is apparently NOT an alternative fact but a truth, which shocks the crap out of me...so much so that I might actually hunger for a household cat or dog, living in Springfield, Ohio...but I digress
- the vines are dry-farmed, which means they are watered by Mother Nature, and they are bush vines, which means they are not trellised
- the vineyard is composed of iron-rich clay and granite and quartz
- the bunches are manually destemmed using a zaranda
- the grapes are spontaneously fermented, in an open-wood lagar
- the wine is aged in a large wooden tank called pipas
- the wine is bottled by the ghosts of Conquistadores, with a light filtration and a kiss of SO2



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.



HAPPY HOUR*	Glass 6oz.	Taste 3oz.
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PEDRO PARRA... he ain't a grape but he is terroir, in his soul & to the bone

Cinsault, HUB*, Pedro Parra y Familia, 2021, Itata Valley

20.75*	22.50	11.50
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- 90-year-old, dry-farmed cinsault vines (the vines were brought from France in the 1920s)
- vineyard is stony and sandy, with quartzite granite, located at moderate altitude in 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
HOUR*** **Glass
6oz.** **Taste
3oz.**

CARMENERE... what was lost, now is found

Carmenere (100% carmenere...maybe), **Alto de Piedras***, De Martino, 2018, 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
- the winemaker in 2018 was Marcelo Retamal, who is the Steve Albini of winemakers (listen to Nirvana's *In Utero* to understand)
- 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
- YES, that is Pablo Neruda pictured above, a giant of South American poetry**



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

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

Carmenere (100% carmenere), *Cornellana*, Viña La Rosa, 2022, Cachapoal Valley 19.00* 21.00 10.75

- the grapes are grown in the Cornellana Valley, which is located in Peumo, which is where the massive Viña La Rosa estate exists
- the soils in this Cornellana Valley are hyper unique, a result of the creation of the Coastal Mountain Range...which might just be slightly cooler in origin than the almighty Andes Mountains / they are of **volcanic** origin and possess mighty fracturing, which allows the roots to penetrate through many a layer of dirt and rock, all the way to the black heart of Morrissey.
- the wine is aged for 15 months in clay vats and a small portion of old oak
- Pedro Parra is the one who directed me to this property, very much against my will (I was in a pissy mood that day), where I fell into a bunch of the calicatas he had dug, to reveal that black heart of Morrissey
- the winemaker is Gonzalo Cárcamo, who is the Johnny Marr of winemakers

OKAY, MORE OF THE STORY OF CARMENERE, THE ONCE FORGOTTEN GRAPE

-in Chile, however, it very much existed BUT was mistaken for the Merlot grape.

More specifically, the growers knew they had Merlot grapes but also a later-ripening version of the grape that they took to calling Merlot Chileno (even though it was Carménère). None of this was vitally important as the grapes produced wines called Merlot or were blended into the Cabernet dominant wines that helped to make Chile famous.

-this mistaken identity was first noticed by the Frenchman and wine authority Dr. Claude Valat in 1991.

He visited many a vineyard and questioned the growers when they identified the varietal as Merlot Chileno remained

-but it wasn't until 1994, when the French ampelographer, Jean-Michel Boursiquot (who was in Chile for the VI Latin American Congress of Viticulture and Enology), armed with murmurings from Valat, was walking through the vineyards of Viña Carmen and noticed the misnamed variety.

Through DNA testing, Boursiquot officially proved that Chile was now the proud owner of 10,000 hectares of Carmenere AND an updated 0 hectares of Merlot. And he also pronounced that the previously bottled Merlot was in actuality Carmenere (imagine being a winemaker in that hotel ballroom during Boursiquot's big reveal and saying to yourself... "holy crap, I have 4000 cases of Merlot waiting to be sold and it is actually another damn grape in there?!?!).

At present, Chile is the official home of this grape and needs to be celebrated for that...

because we love stories and we really love unique wine stories!

- the first official bottling of Carmenere was by Viña Carmen and was labelled Grand Vidure (this is an historic name of the varietal)
- the first official *official* bottling of Carménère as Carmenere was by De Martino...and it was a struggle because the government of Chile did not have the grape on its registry...for reasons cited above...and therefore it was illegal to sell it.

But Mamma De Martino persevered...as the women in Chile generally do.

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Jeune, Chateau Musar, 2021, Bekaa Valley -50% cinsault, 35% syrah, 15% cabernet sauvignon	16.75*	18.50	9.50
Hochar Pere et Fils, Chateau Musar, 2020, Bekaa Valley -50% cinsault, 40% grenache, 10% cabernet sauvignon	22.00*	25.00	12.75
Grand Vin Blanc, Chateau Musar, 2016, Bekaa Valley —WHITE WINE ALERT— -60% obaideh, 40% merwah, 2% fairy dust, 1% unicorn tears	35.00*	45.00	22.75
*Flight of Three Tastes of the Chateau Musar celebration of vigor and resilience			40.00

The Facts:

- the vineyards are located in the Bekaa Valley of Lebanon (gravelly soil with a limestone base; the area is frost and disease free)
- the winery is located on Mount Lebanon; the Road to Damascus connects them
 - the first vineyard was planted in 1930 by Gaston Hochar
 - as the French controlled Lebanon at the turn of the 20th Century, the French influenced the grapes planted and the winemaking practices
 - the Barton family of Bordeaux, owners of Langoa Barton, taught the Hochars about the ageing of wine in barrique
 - the French army were the first real customers of the wine; they departed the country after WWII taking the majority of the customers away
- the next 30 years, however, were a golden period for Lebanon as it became a cosmopolitan sanctuary
- the Civil War, from 1975 to 1991, decimated the country but ever resolute Serge Hochar (son of Gaston) and his crew only missed one vintage, 1976
- the Tipping Point for Chateau Musar came in 1979 at the Bristol Wine Fair in England when the illustrious Michael Broadbent tasted the 1967, 1961, and 1959 vintages and declared:

"hard to describe, full, soft – a bit of claret, a touch of Burgundy."

An Ode to Serge Hochar...because he is my spirit animal:

Simply put, the world of wine had never before seen a Serge Hochar
(and I am going back to Noah and his boat-filled-with vinous wonders).

Born into a family whose roots extend back 800 years in Lebanon
(they came originally from France as Templar Knights to purge the Holy Land of infidels).

Serge became history manifest, fully understanding /-exhibiting/- expounding the glories and wonders of his land. Lebanon, and its Bekaa Valley, were a wonder to Serge, and he reveled in the energy of the people and the bounty of the terroir.

Why his father, Gaston, started the winery in 1930, Serge never understood.

But, in 1959, after studying engineering, Serge joined the winery as an aspiring winemaker.

It would take about 20 years and the unlearning of techniques taught by Emile Peynaud at the University of Bordeaux before Serge fully realized the wine he wanted to craft. For such a man of the world and a partaker of all of its joys, he was also a man of God and felt that wine was God's gift to us...and that, through wine, we could sense God's humanity.

God must truly be a crazy cat because Serge created wines that arrested your senses and were sometimes completely insensible. But, boy, those wines had vim and vigor...and a life force that touched your heart, your mind, your toes and your soul. Serge did not want us to dwell on his passing as the absence of life was of completely no interest to him.

He demanded that we continue to live life and to relish all its vagaries.

And to taste wine...yes, we must taste wine so that our hearts can be filled with joy.

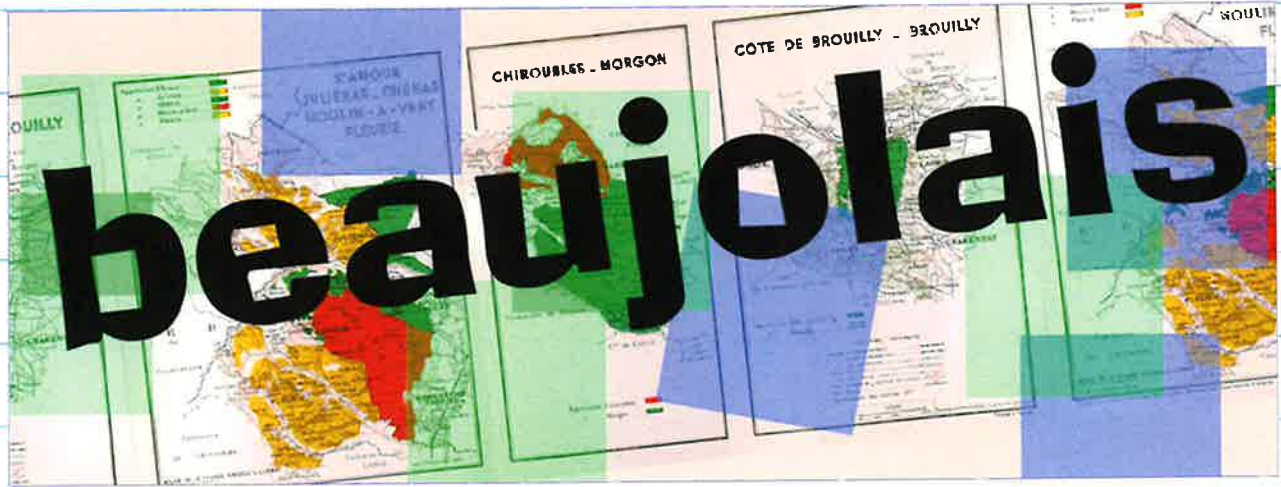
Serge Hochar, we raise a glass of wine to you nightly, because it is the righteous thing to do.

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Mission, Somers, Monte Rio Cellars, 2023, Lodi	14.50*	16.00	8.25
<ul style="list-style-type: none"> -100% mission...which is the same grape as the país of Chile...both descending from the listan prieto grape of Spain...THIS IS O.G. stuff -the grapes are grown in the Somers Vineyard -100% whole-cluster maceration for 10 days in concrete, then pressed into concrete and stainless steel to complete a 7-day fermentation / aged 6 months in old oak -Monte Rio Cellars is Patrick Cappelletto (the dude pictured above) / he was a highly awarded & regarded sommelier in NYC before recognizing the insanity of our industry and moving west to then jump headlong into the even greater insanity of winemaking / Patrick learned his craft at the side of Pax Mahle 			
Grenache, Hofer Vineyard, A Tribute to Grace, 2022, Cucamonga Valley	21.00*	24.00	12.25
<ul style="list-style-type: none"> -100% grenache, from an old, dry-farmed sandy vineyard in Rancho Cucamonga, planted in 1919 (apparently, at its peak of productivity, the vineyard was 965 acres...it now is only 5 acres in size) / the grapes were 100% de-stemmed before a 9-day fermentation, with daily punchdowns, followed by 11 months ageing in neutral French oak -A Tribute to Grace is Angela Osborne, a Kiwi who moved to California in 2006 solely to craft yummy wines from grenache grapes 			
Valdigué, Violet Sky, Emme Wines, 2023, Mendocino	21.00*	22.50	11.50
<ul style="list-style-type: none"> -100% valdigué, from the Ricetti Vineyard, in Redwood Valley -Rosalind Reynolds is Emme Wines...she is from Philadelphia / she was on a medical school track / she said f*ck it, after working a summer internship at Gallo Winery in Modesto...she got to still play with biology but then make some yummy juice (and her mother told her she didn't have a "bedside manner" so truly taking care of people might have been an emotional stretch) -this wine is a result of the 2023 growing season which was cold, and therefore long, and the grapes were not gaining sugar quickly / Rosalind decided to harvest at 19° brix, which resulted in a finished wine of 10° alcohol / the grapes were partially foot-crushed, then whole-cluster fermented for one week, following by ageing 5 months in neutral oak / zero SO2 was added 			
Cabernet Pfeffer, Siletto Vineyard, Donkey & Goat, 2022, San Benito	23.00*	24.50	12.50
<ul style="list-style-type: none"> -100% cabernet Pfeffer...so, this is NOT cabernet sauvignon (nor related to it) / it is apparently an ancient grape from the Bordeaux region, where it was called "mourtaou" / it was apparently brought to California by William Pfeffer in the late 19th century and planted in San Benito Valley -the grapes are from the Siletto Vineyard, which was planted in 1992 / fermentation was in concrete vat and last 9 days, with 20% whole-cluster grapes and foot-treading / the wine was aged for 7 months in neutral oak -Donkey & Goat was created in 2003 by Tracey & Jared Brandt BUT it was really in 2004 when they became natural wine pioneers in CA. 			
Red Table Wine, Sandlands*, 2022, Lodi	19.00*	21.00	10.75
<ul style="list-style-type: none"> -1/3 cinsault, from the Bechtold Vineyard, planted in 1886, by Joseph Spenker -1/3 carignane, from the Spenker Vineyard, planted in 1900, by Joseph Spenker -1/3 zinfandel, from the Kirschenmann Vineyard, planted in 1915, by the Kirschenmann family -Sandlands is Tegan Passalacqua. And Tegan is to the preservation of super-old vine vineyards in California as J.P. Getty was to the collecting of art and staging it in California...just a lot nicer 			

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



GAMAY THAT EVEN PHILIP THE BOLD WOULD LIKE

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Beaujolais Vieilles Vignes, <i>L'Ancien</i> , Terres Dorees, 2022	15.25*	16.00	8.25
<ul style="list-style-type: none"> -100% gamay, from the oldest vines on the property (roughly 40-60 years of age) -the vineyards are located in the southern part of Beaujolais -the soils are composed of sand, clay, and a golden limestone interspersed with iron -the grapes are de-stemmed, fermented and aged in concrete vats 			
Morgon, <i>Corcelette</i> , Louis Claude Desvignes, 2023	18.75*	21.00	10.75
<ul style="list-style-type: none"> -100% gamay, from 50-year-old vines -the soils are composed of sandy pink granite -the grapes are 80% de-stemmed, followed by partial carbonic fermentation in concrete vat, with a maceration of 14 days / the wine is then aged in concrete for 7 months 			

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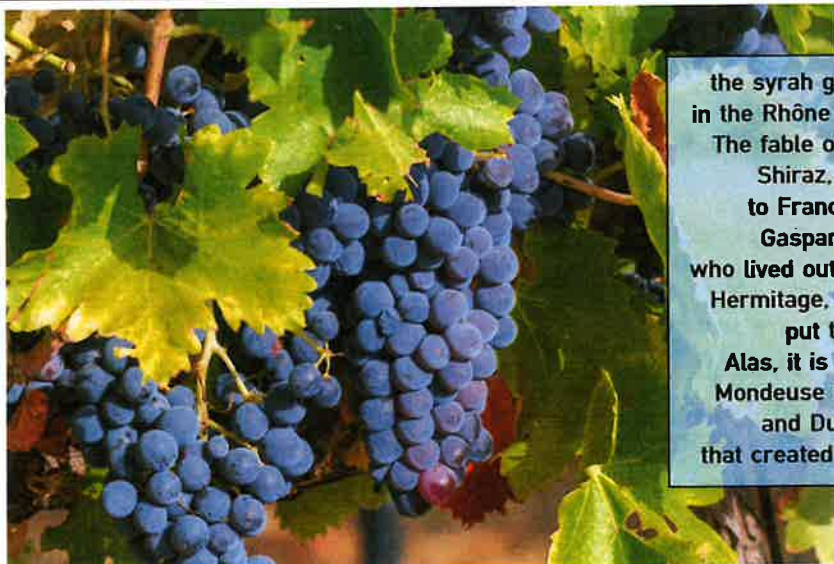
**HAPPY
HOUR*** **Glass
6oz.** **Taste
3oz.**

SYRAH

Saint-Joseph, <i>Petit Père</i> , Aymeric Paillard, 2020, Northern Rhône	22.00*	25.00	12.75
<ul style="list-style-type: none"> -100% syrah, with the vines averaging 40 years of age, grown in the village of Sarras -the terra firma is degraded granite...so degraded that it is very much like sand -the grapes are 100% whole-cluster fermented, with a smidgen of carbonic fermentation, followed by 24 months of ageing in old oak 			
Crozes-Hermitage, <i>Georges</i> , Les Bruyères, 2022, Northern Rhône	19.00*	21.00	10.75
<ul style="list-style-type: none"> -100% syrah, with the vines averaging 25 years of age, grown in Beaumont-Montoux -the terra firma is a combo of clay and limestone, with some gravel -fermentation is in concrete vat, with a 30-day maceration, followed by 12 months in concrete and old barrel -the "Georges" referenced is the grandfather of the present vigneron David Reynaud 			

***Flight of Two Tastes of these brutish & feral wines**

20.00



the syrah grape, in its birthplace in the Rhône River Valley of France. The fable of a *birth* in the city of Shiraz, then transported to France by the crusader Gaspard de Sterimberg, who lived out his years in a hut atop Hermitage, is a beautiful story to put the kids to bed. Alas, it is simply a crossing of Mondeuse Blanche (the mother) and Dureza (the father) that created this titan of a varietal.

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



THE TUSCAN WINE THAT SAVED YOUR GRANDPARENT'S MARRIAGE

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Chianti Colli Senesi*, Torre alle Tolfe, 2022, Tuscany	13.50*	15.00	7.75

-100% sangiovese

-fermentation lasted 30 days...only a shepherd would do that / followed by 12 months ageing in cement

Chianti Colli Senesi Riserva*, Torre alle Tolfe, 2020, Tuscany	18.25*	20.00	10.25
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-100% sangiovese, from the estate's oldest vines, planted in 1993 (the same year that Nirvana released "In Utero", a masterpiece produced by the almighty Steve Albini, whose abrasive but pure sound and lack of adornment mirror the seriousness of this wine)

-fermentation lasted 30 days (15 days longer than it took to record "In Utero") / followed by 16-18 months of ageing, first in cement vat, followed by a 1000L chestnut vat

*NOTE: there are 8 zones in which Chianti is produced. The most famous is Chianti Classico...say hello to my little black rooster! Please do not mistake fame for quality, for...in Italiano, *classico* is just an historical reference. These wines come from the hills surrounding the magnificent town of Siena. In general...I am not a fan of absolutes...Siena produces a lighter style of sangiovese. Let's see if that is the fact.

Flight of Two Tastes of these wines crafted for a shepherd **15.00**

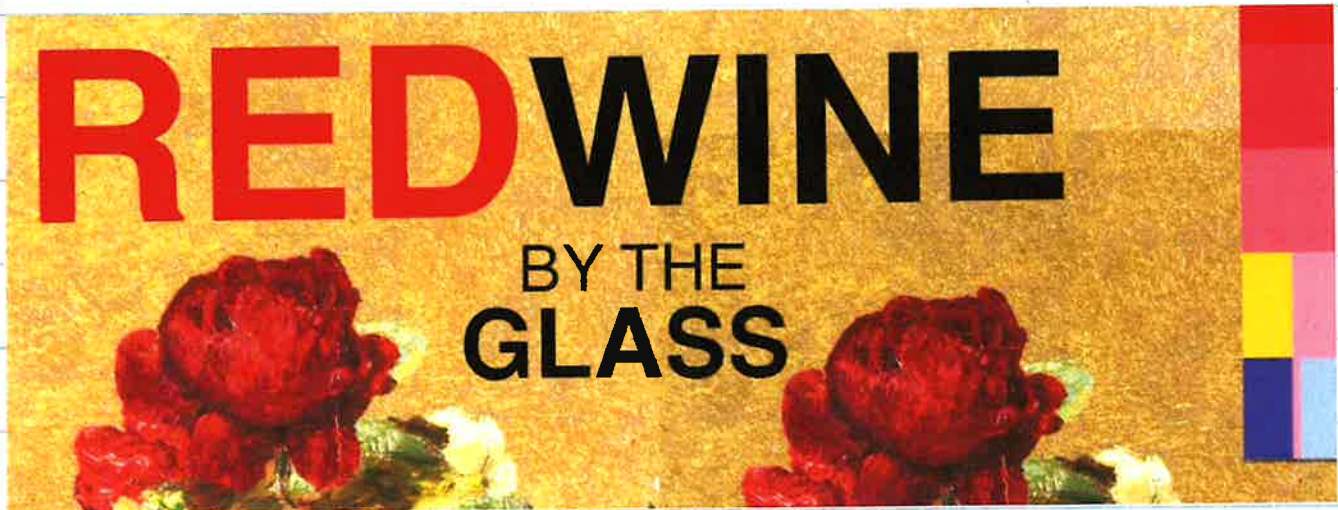
A Piece of Italian Wine-crafting Lore, a Recipe for Sangiovese Superstardom:

"I was convinced by the results of the first experiments, that the wine receives from the Sangiovese grape most part of its bouquet (for which I particularly aim) and some vigor of sensation; from Canaiolo it gets the sweetness which moderates the roughness without taking away any bouquet. Malvasia which could be left out of wines due for long maturation, has a tendency to dilute the products of the first two grapes. It increases the taste and by making it lighter, makes the wine ready for-everyday consumption."

Baron Bettino Ricasoli writes to Professor Studiati at the University of Pisa about his experiments at Castello di Brolio in 1851

Chianti was once viewed as a grande vino (as evidenced by the recipe above, crafted by the Iron Baron over 150 years ago, his formula of 7-8 parts Sangiovese and 2-3 parts Canaiolo results in a damn good structured wine). It was then viewed as a requisite part of a red sauce-centric meal with "O Solo Mio" playing on the sound system. So, what happened to this blueprint for success, drawn up over 170 years ago? EVERYTHING (...it is Italy-afterall)! From roughly 1870 to 1960, root louses to World Wars to fungal diseases to financial disasters to societal implosions rocked the Oenotrian landscape. A renewed faith by winemakers in their abilities only began to surface in the 1970s, led by the noble hand of Piero Antinori (his Tignanello is the grape juice revolutionary wine dreams are made of). This faith and its accompanying search for Sangiovese truth has resulted in the renaissance of Chianti, the wine. Today, Chianti is a benchmark for red wine making in Italy; so much so the mythical fiasco is a collector's item. Even the Iron Baron himself would have to acknowledge that Chianti, the land, finally has an appropriate partner to mirror its beauty.

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



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
Chinon, <i>Le Chene Vert</i> , de la Haute Olive, 2022, Loire Valley -100% cabernet franc	15.25*	17.00	8.75
Trousseau (100% trousseau), Philippe Vandelle, 2023, Jura	16.50*	18.00	9.25
Poulsard (100% poulsard), Jean-Louis Tissot, 2023, Arbois	18.00*	19.50	10.00
Côtes du Rhône, <i>La Gerbaude</i> , Domaine Alary, 2022, South Rhône -50% grenache, 35% syrah, 15% carignan – 20 year old vines, grown on the stony soils around the village of Cairanne -think about this property and its wine another way...please watch <i>Kami no Shizuku...Drops of God</i> ...and imagine yourself in the Rhône Valley with Camille Léger and Issei Tomine, visiting the estate where Camille's father taught her about wine. Dare I say it...and I am daring...Alary is that estate and its owners are as obsessive as the vigneron depicted in the movie (Please note the actual domaine where the movie was filmed is Château de Beaucastel).	13.50*	15.00	7.75
Châteauneuf-du-Pape, Moulin-Tacussel, 2000, Rhône Valley ---ALERT--- -75% grenache, 10% syrah, 10% mourvèdre, 5% cinsault, counoise, muscardin +++ ALERT: are you really NOT to going to try this wine. Holy crap, that would be like Eric Adams not accepting a 1 st class flight to Istanbul on Turkish Airways (note to Turkish Airways: I have never been to Turkey and I think I would look grand in a fez). This wine has been aged in ancient cellars in Westfield, New Jersey. It is not a palimpsest...it is the real f*cking thing!	22.50*	25.00	12.75
Ruchè di Castagnole Monferrato (100% ruchè), <i>Monterosso</i> , Crotin, 2021, Piedmont	15.50*	17.50	9.00
Freisa di Chieri (100% freisa), <i>Surpreisa</i> , Balbiano, 2023, Piedmont	15.75*	17.25	8.75
Dogliani (100% dolcetto), Francesco Versio, 2023, Piedmont	17.75*	19.25	9.75
<i>Cala Niuru</i> (75% frappato, 25% nero d'avola), Mortellito, 2023, Sicily	17.50*	19.00	9.75
Cebreros (100% garnacha), <i>Paso de Cebra</i> , Ruben Diaz, 2022, Sierra de Gredos	15.75*	17.50	9.00
<i>Telescópico</i> , Frontonio, 2022, Aragón TRANSCENDENT ALERT-- -46% garnacha, 28% garnacha peluda, 24% mazuela, 2% macabeo -grown at 1800' / planted on slate & clay, limestone / fermentation & maceration in cement tanks, for 5 weeks / aged 12-14 months in foudres	17.25*	19.00	9.75
<i>Viña Tondonia Reserva</i> , R. López de Heredia Viña Tondonia, 2012, Rioja -70% tempranillo, 20% garnacha, 10% graciano & mazuelo -the Tondonia vineyard is the foundational parcel of the López de Heredia estate (which was established in 1877). The vineyard is 100 hectares in size and is composed of alluvial clay with a high proportion of limestone; it is located on the right bank of the Ebro River and mimics the curvature of a shell carved out of the terrain...even for a new wine lover, you would see this vineyard and proclaim something great must emanate from here. -the grapes ferment in old wooden vats, crafted by Noah before the flood; the wine is then aged in old American oak for 6 years	26.00*	30.00	15.25
Tacoronte Acentejo (100% listán negro), Ocampo, 2022, Tenerife	22.50*	25.00	12.75
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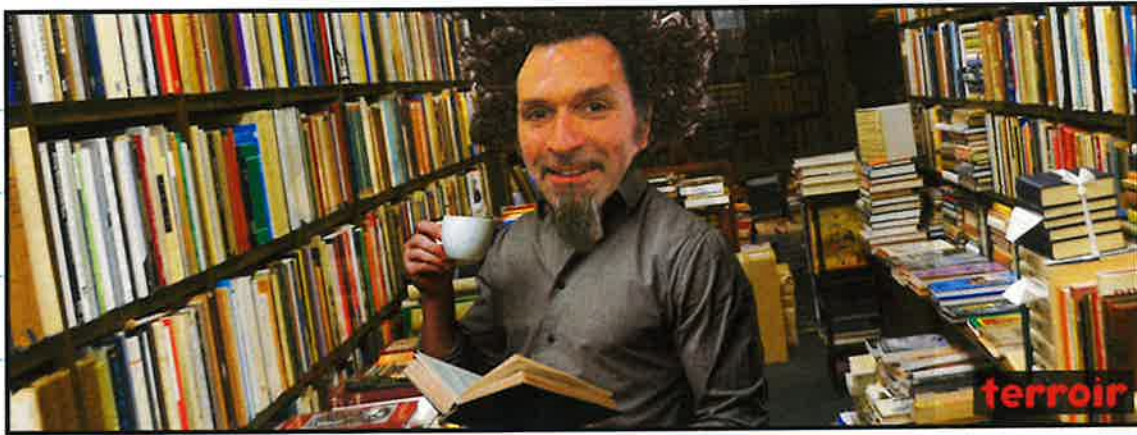


HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

MORE RED & PURPLE & STRANGE GRAPES

Nativas (100% castelão), Manuel Francisco Ramilo, 2022, Lisbon	16.25*	18.00	9.25
-the grapes were fermented in an old school lagar for 7 days, where they were foot-trodden...please be wary of toe nail clippings			
IV, Chão de Sal, NV, Azores --ILLEGAL WINE ALERT--	20.25*	22.00	11.25
-the principal grapes are: verdelho, arinto do acores + isabella*			
-the grapes are grown together, in an old vine vineyard, on the southern coast of Pico, and then harvested together and fermented together, in stainless steel / the maceration is super short, to preserve aromatics rather than texture			
-Chão de Sal translates as "Soil of Salt" because the Atlantic Ocean seemingly washes over these vines			
*the inclusion of the isabella grape is what makes this wine illegal; it is a non-vinifera hybrid and the E.U. forbids the growing of these grapes...at least until now; as America proved to be the source of the problem AND the cure of phylloxera 160 years ago in Europe, the future of fine wine in Europa might just include these American grapes that are anathema to many a European winegrower			
Trollinger, Alte Reben, Schnaitmann, 2022, Württemberg --SERVED CHILLED--	18.75*	20.50	10.50
-100% trollinger			
Acheron (100% kolliniatiko), Markogianni, 2022, Ilia	16.50*	18.00	9.25
Limniona, Andreas Kontozisis, 2018, Thessaly	18.00*	19.50	10.00
-100% limniona, grown in the Agrafo Mountain Range (during the 400-year Ottoman rule of Greece, this was the only área that remained autonomous...this degree of independence remains as fierce today as it did then)			
-maceration & fermentation last 25 days, in stainless Steel / aged for 6 months in that stainless steel vessel / no added sulphur			
Kadarka (100% kadarka), Heimann & Fiai, 2022, Szekszárd --SERVED CHILLED--	18.25*	19.75	10.00
Pinotage (100% pinotage), Lovely Creatures...aka, Stephanie Wiid, 2023, Western Cape	13.50*	15.00	7.75
*yes, Lovely Creatures is a tip of the hat to Nick Cave & the Bad Seeds...because we all need more Nick Cave in our night lives			
Shiraz + Viognier, The Laughing Magpie, d'Arenberg, 2017, McLaren Vale	18.25*	20.00	10.25
-94% syrah + 6% viognier,			
-co-fermented AND foot-treaded 2/3 of the way through (watch out for toe-nail clippings), then basket-pressed and aged in French & American oak for 10 months			
-apparently, the native Australian bird, the Kookaburra, has a more distinctive laugh than Fran Drescher. But I digress.			
The Osborn family, the folks behind d'Arenberg, own 2 of these birds as pets and address them as the laughing magpies			
Syrah, N° 2, Place of Changing Winds, 2021, Heathcote	19.25*	20.50	10.50
-the soils are a red dirt composed of eroded basalt over limestone, with smatterings of greenstone and jasper...this terroir provides grip and bite and crunch and length and purity and whispers of goth hair spray to the wine			
-fermented with 60% whole clusters, aged in Stockinger barrels (all the cool kids are using these) and concrete vats			

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



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 gobsmailed

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



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

DRAFTED BEER (16oz.)

PILSNER – *Well Earned* – Bronx Brewing – Bronx, NY (5.4°) 8.00 10.00

-what tastes better than a beer after a hard day of work? nothing! be honest! That is why we get excited seeing guests fill terroir after the "end of the day" whistle blows. This crisp, refreshing pilsner - crafted under the supervision of founders, Chris Gallant and Damian Brown - brings a little extra divinity, if you will. The hops add a subtle spice and citrus flavor that we know you deserve. Allow us to pour a pint and let's see what happens. You've earned "it."

CZECH PALE LAGER – *Gertrude's Brew* – Kills Boro – Staten Island, NY (4.9°) 8.00 10.00

-The name "Kills Boro" is a reference to the tidal straits on Staten Island, which were called "kills" by the original Dutch settlers and found to be an integral ingredient in the traditional brewing practices of German migrants who founded a number of breweries in the borough.

BLONDE – *Sunnyside Blonde* – Alewife – Queens, NY (4.8°) 8.00 10.00

-founded by wife/husband Roz & Patrick Donagher in 2021, Alewife Brewing is the only all-immigrant-run brewery in New York. Paying tribute to the historical roles that women played in bringing peace to past societies with an abundant love of nature and prowess for brewing delicious beer, the Donaghers named their brewery after the "Alewives" of centuries past. This is a beautifully crafted American Blonde. Smooth and crushable nod to the neighborhood of Sunnyside in Queens.

HAZY IPA – *Superheroes Sidekicks* – KCBC – Brooklyn, NY (5.2°) 8.00 10.00

- a crushable hazy IPA from Kings County Beer Collective. Notes of ripe oranges, fresh pineapple and smooth pine. Juicy, tropical and totally fierce. Every Superhero needs a Sidekick. founded in 2016, 100% brewed and packaged on-site in Bushwick.

IPA – *Flash Frame* – Grimm – Brooklyn, NY (7°) 8.00 10.00

-founded in 2013 by Lauren and Joe and using their own surname for the brewery. Grimm Artisanal Ales is the New York Brewery of the year for both 2021 and 2022. The Flash Frame IPA is ultra-pale in color and star-bright, yet unfiltered. Despite its striking pilsner-like presentation, the contemporary hoppy accents you want are all here—distinct passionfruit, lemon, resin, and blueberry

WINTER ALE – *Apres* – Torch & Crown – Manhattan, NY (5.6°) 8.00 10.00

-Torch & Crown's founders Joe and John discovered their love for brewing beer at the age of 16, when they both had their fake IDs confiscated at a bar in the East Village. The thirst for knowledge catapulted them into the world of homebrewing, eventually winning awards that their-dads had to go and accept.

DRAFTED STUFF... like really cool stuff

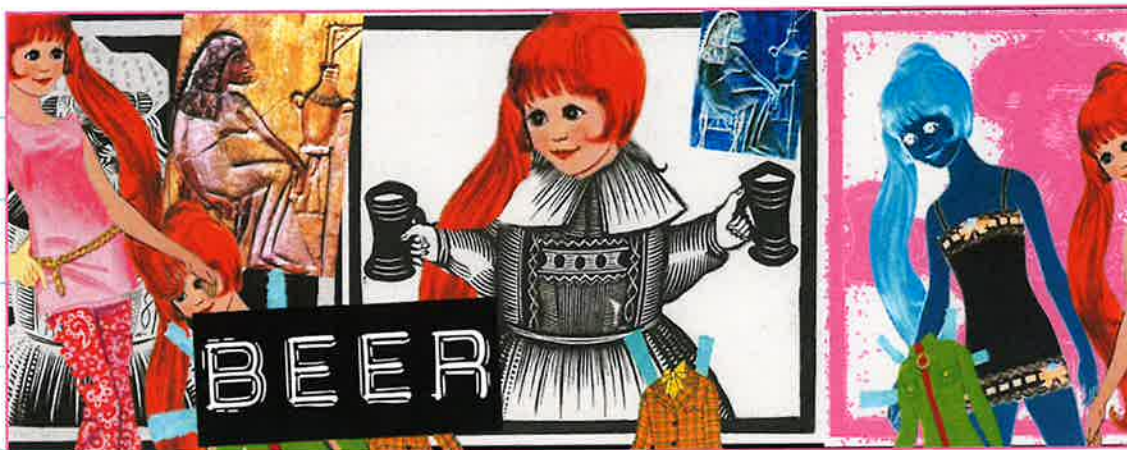
VERMOUTH – *Atxa* – Basque, Spain (15°) 8.00 10.00

-straight from one of the oldest businesses in the Basque Country of Spain. Originally founded in 1831, Destilerías Acha has been run by the Acha family since 1880. This vermouth is a blend of old and new practices, led by an ever-curious team who seek to innovate while also drawing inspiration from the original founders, keeping Basque traditions alive.

MANZANILLA – *Aurora* – Sanlúcar de Barrameda, Spain (15°) 8.00 10.00

- made by SanLúcar native Paco Yuste, a lover of sherry his entire life. Made with 100% Palomino on chalky Albariza soil. Biologically aged (under a veil of "flor") in old barrels from an 18th century Criadera. Manzanilla is Fino sherry, but not all Fino sherry is manzanilla, as the yeast found in SanLúcar is not found anywhere else!

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BOTTLED / CANNED

Huyghe Black Ale, <i>Delirium Black</i> - Belgium (11.5°)	50.00 26 oz
-this beer is made by blending <i>Delirium Nocturnum</i> with <i>Delirium Noel</i> that were aged separately in Buffalo Trace Bourbon barrels for ten months, then blended to make a killer winter ale. Rich, powerful, brooding, and gloriously balanced.	
J.W. Lees Harvest Ale, 2021 - Manchester, England (10.5°)	15.00 9.3 oz.
Voirons, Pilsner, <i>biere vivante Nondegu</i> - Savoie, France (6°) barrel-aged on Burgundy lees	40.00 750ml
Voirons, Pilsner, <i>biere vivante de Sureau</i> - Savoie, France (6°) barel-aged with Elderflower petals	45.00 750ml



	6 oz. Glass	Bottle
Manoir Du Kinkiz Cornouaille, NV, Brittany, France (5°) --PURE, YUMMY APPLE ALERT-- -Cornouaille Cider is / was the first agricultural product in Britany to be award an A.O.P., an Appellation d'Origine Protégée...which essentially means that what they do, in the 38 communes along the southern coast of the Finistère Department of Brittany, is pretty damn unique and yummy. And some of the things they do includes: growing specific apples (at least 70% bitter / bittersweet) in a particular terroir, then crushing / grating those apples after harvest, with the apple juice having a minimum sugar level of 108 grams per litre, followed by a slow 6-week fermentation, followed by a second fermentation to get those yummy bottles, producing a finished cider with at least 20 grams residual sugar	11.00	44.00 750ml
Domaine Lesuffleur, Friardel, 2018, France (7.1°) -over 25 different apples are utilized, including 50% bitter (Domaines, Fréquin ++), 35% bittersweet (Noël des Champs, Saint Martin ++), 15% sharp (Locard Vert, Pigeon ++) / these apples are grown on silty blue flint, over a subsoil of clay flint, with a bedrock of chalk -bottled on January 15 th , 2019 AND disgorged on May 23 rd , 2022	70.00	750ml
Domaine Lesuffleur, Missùs, 2016, France (7.1°) -over nine different apples are utilized, including these sharp apples: Rambeau, René Martin, Locard Vert, Locard Blanc, Petit Jaune) -these fruits are grown on silty flint soil, over a subsoil of clay flint, with a bedrock of chalk -bottled on January 29 th , 2017 AND disgorged on August 28 th , 2020	110.00	750ml
Astarbe Sagardoa, Basque, NV, Spain (6.5°) --CRAZY APPLE HISTORY ALERT-- -it is literally impossible to talk about the history of Basque cider without talking about Astarbe Sagardoa. This cider has been made in the same farmhouse (called the Mendiola farmhouse) by the same family for 15 generations (since 1563!!!). So rooted in the history of the region, the two main apples in this cider (and in the region, for that matter), Astarbe and Mendiola, are named for the family and their farmhouse, respectively. -Most ciders choose to graft their trees onto rootstocks designed to produce cider-worthy apples in around five to six years, and the trees generally die (or at least stop producing) after thirty years. The Astarbe family, however, follow more ancient practices, grafting their trees onto wild rootstock. This means that they are willing to wait the fifteen to twenty years that it takes them to make cider-ready apples, but the payoff is trees that then live for 80 to a 100 years. -This cider begins with the must sitting for 24 hours in stainless steel before going through a temperature-controlled fermentation in old wooden casks, where the wine then ages for two months on the lees before bottling...and thank goodness for the little boost in texture that comes from lees aging, because this unfiltered character is searingly high in acidity and bone-dry	6.00	24.00 750ml
Eve's Cidery, The Little Porcupine, 2023, New York (8.5°) -a BRAND NEW offering from the famed upstate New York cidery, Little Porcupine is made from a blend of Bedan, Muscadet de Dieppe, and Domaines apples. Fermentation is performed with wild yeast in stainless steel for the raw, bittersweet, Euro-style feel.	15.00	60.00 750ml
Eve's Cidery, Perry, 2023, New York (7°) PEAR CIDER ALERT! -the perennial favorite from Eve's Cidery, Perry is a 50/50 blend of Bartlett and wild pears for a crunchy, juicy taste. The secondary fermentation of this cider actually goes through a partial malolactic fermentation (don't tell the Riesling!) for a delightfully soft and fluffy texture.	15.00	60.00 750ml
Eden Ice Cider, Honeycrisp, 2015, Vermont-HOLY F*#KING CRAP, THIS IS GREAT ALERT- -100% apple, of the honeycrisp variety. Residual sugar 150 grams per litre	22.00*	3oz 88.00 375ml



Apples, Apples, Apples...

everywhere, especially in the Biggest Apple of all: New York City.

-While the phrase as "American as apple pie" may imply that apples are as indigenous to America as liberty and justice for all, the only apple to be found on American soil since Eve took her first bite was the crab apple, and this little baby tempted no one. It was only with the arrival of the English settlers in the 17th Century that we see the arrival of the apple we know and love today (and lest we forget, maybe the more important co-arrival was the bee, because without bees those apple trees would not have pollinated).

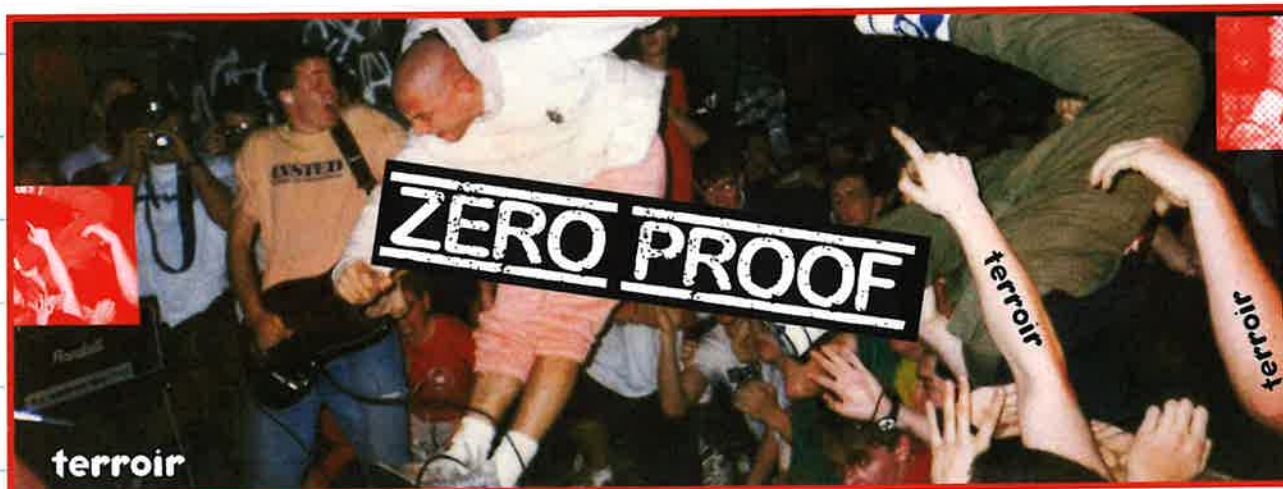
-New York City's first important apple tree was planted by Governor Peter Stuyvesant on the corner of 3rd Avenue and 13th Street. Things started getting officially serious in 1737 when Robert Prince created the first commercial nursery (called William Prince Nursery) in Flushing, New York. This venue was such hallowed ground that the British stationed an armed patrol around it during the entirety of the Revolutionary War.

-Through the 19th Century, the state was apple central, with over 500 varieties planted (there are over 10,000 different varieties today); a record crop of 54 million bushels was harvested in 1894 (enough to supply everyone who lives in New York City today with three apples per day!).

So when did New York City become the Big Apple?

-Credit for this tagline goes to the columnist for the Morning Telegraph, John J. Fitzgerald, who first used the term in the 1920s to describe the importance of horse racing in New York City. In essence, every stable hand in the country wanted to get their shot at working in one of the four great tracks surrounding the city, as that position was "the big apple", the grandest prize of all.

-The jazz musicians of the 1930s / 1940s fully adopted the term, an indication also of the fact that to play a club in New York was "the big apple", the sign that you had truly arrived as a musician. The slogan, though, was beginning to fade into the setting sun along 52nd Street when it was revived in 1971 as the center piece of a new marketing campaign for New York City.



LOW-ALCOHOL

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

NEAR BEER... (0.5% alcohol or less)

Hedlum Lager, <i>Easy Down</i> – NYC, NY (0.5°...a so-called near beer)	8.00	12oz.
Hedlum IPA, <i>Juicy Boom</i> – NYC, NY (0.5°)	8.00	12oz.

NON-ALCOHOLIC WINE....

NON #3 (yuzu, oranges, verjus, cinnamon, murray river salt, water, crocodile tears) – Australia	15.00	6oz	48.00	26oz.
NON #7 (sour cherries, cold brew coffee, garam masala, all spice, secret love potion) – Australia	15.00	6oz	48.00	26oz.
Gewürztraminer Grape Juice, Navarro Vineyards, 2022 – Mendocino	10.00	6oz	40.00	26oz.
Pinot Noir Grape Juice, Navarro Vineyards, 2022 – Mendocino	10.00	6oz	40.00	26oz.

N/A COCKTAILS... (0% alcohol, 100% teen spirit)

St. Agrestis Phony Negroni (water, cane sugar, fruit juice, quinine, herbs, Pope Paul's blessing) – New York	12.00	6.8oz.
A Horse with no Name (oolong / soda / sugar / spice / everything nice) – 24 Harrison Street	12.00	6.8oz.
Interstellar (water, cane sugar, fruit juice, quinine, herbs, Pope Paul's blessing) – 24 Harrison Street	12.00	6.8oz.

SPARKLING



SPARKLING: it has bubbles but it ain't from...

Case Paolin Asolo Prosecco Superiore Brut Nature (100% glera), *Col Fondo*, 2020, Veneto 64.

- 1st fermentation in tank, 2nd fermentation in bottle (aka, *metodo classico*) BUT without disgorgement (aka, *col fondo* "with sediment").
- The yeasts remain in the bottle S000000000000 there is going to be some sediment upon finishing the wine, but this indicates the Prosecco is healthy and happy and a fan of Arya Stark.

Denny Bini Lambrusco, NV, Emilia-Romagna --REFRESHING RED WINE ALERT-- 60.

- 30% marani, 30% salamino, 20% maestri, 10% grasparossa, 10% ancellotta

Pepe Raventos Mas del Serral, 2010, Penedès --ABSOLUTELY, DEFINITELY NOT A CAVA D.O.-- 340.

- a co-plantation of 97% xarel-lo and 3% bastard negre; these vines went into the ground in 1954; the parcel is called *Clos del Serral*
- the grapes are hand-picked, grown organically / biodynamically in the limestone soils of the Anoia Valley
- fermented in stainless steel and concrete, followed by 11 months ageing in tank / the wine then began its sur lattes ageing on August 31st, 2011 and exited its sur lattes ageing on October 11th, 2021

Sugrue South Downs Brut Blanc de Blancs (100% chardonnay), *Cuvée Boz*, 2015, West Sussex 240.

- the vines initially went into the ground in 2005/6, in the almighty chalky flinty soils of south England, planted by Dermot and Ana Sugrue / the vineyard is named Coldharbour / the wine only sees stainless steel, for fermentation and initial ageing / the *Boz* in question is Dermot's brother, Barry Ben, and this is made in his honour

P.A.N.K. Pét-Nat Rosé (100% kéfrankos), *Baró*, 2023, Lake Balaton 84.

- Pálffy Attila Nemes Köveskál...uhmmm, the winemaker Attila Pálffy, from the nemes (*noble*) village of Köveskál
- Baró is the name of Attila's friend's greyhound, Baró (*baron*) is displayed in fancy garb on the label, as befits the dog, not the baron
- Attila makes traditional wines at his family's winery but created P.A.N.K. to get his natural wine mojo satisfied
- Attila loves punk music...he seems more of a Washington, D.C. DIY punk than an NYC fashion punk
- the fermentation began on the skins and once those skins were removed, the fermentation completed in the bottle
- apparently, there is 0 sulphur in this wine, either free or total...don't quote me on that as I do not speak Hungarian



SPARKLING: it still has bubbles but it still ain't from...

- Testalonga Pet Nat** (100% colombard), *I Wish I Was a Ninja*, 2022, Swartland 84.
 -initially fermented in stainless steel tanks; then, with 60 grams / litre of sugar remaining, the wine is placed in a bottle where it completes the fermentation; after 10 months, the bottles are riddled and topped with more of the same wine and then crown capped again
- Lieb Cellars** (100% pinot-blanc), 2021, North Fork, Long Island 85.
- Soter Vineyards Brut** (79% pinot noir, 21% chardonnay), 2018, Yamhill-Carlton 167.
 -fermented and aged in stainless steel and oak / it remained on the lees for 48 months
- R A S Wines Blueberry, Arkadia**, 2022, Maine 64.
 -yes, truly, the only ingredient in this wine is 100%
 -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
- Téllez Pet Mex** (50% macabeu, 40% xarel-lo, 10% ugni blanc), 2022, Valle de la Grulla 88.
- Uka* Junmai Daiginjo**, NV, Fukushima 117.
 -100% Kokuho Rose rice, from Merced County, CA, grown at Koda Farm / 40% rice milling ratio)
 -the sake is made in the Fukushima prefecture, by Ninki Shuzo, who utilize the pristine waters of Mount Adatara
 *Uka translates as "emergence" and is a cross-Pacific co-lab between two iconic Japanese families



CHAMPAGNE: MONTAGNE DE REIMS (pronounced *rance*) (20,453 acres)

TERROIR: essentially a large plateau (about 12 miles long X 6 miles wide), with outcrops of belemnite chalk / the top of the plateau is covered in forest, with a super cool collection of dwarf trees, called Les Faux de Verzy

GRAPES: 41% pinot noir / 34% meunier / 25% chardonnay

STUFF: this is Champagne's finest pinot noir terroir but the insurgent meunier is surging and chardonnay is the Great interloper / power and intensity dominate the wines...think Roy Maurice Keane, in his Man U. days, hard and firm into the tackle, with a scowl on his face, and no time for wall flowers, as opponents or team-mates.

VILLAGES: 97 in total, including Ambonnay, Bouzy, Verzy, Verzenay, Villers-Marmery, Sillery

La Closierie (aka, Jérôme Prévost*) Extra Brut (100% meunier), *Beguines*, NV *Gueux* 495.
-disgorged 18 months after bottling, 0 grams dosage

La Closierie (aka, Jérôme Prévost*) Extra Brut (100% meunier), *Esperluette* (aka, &), NV *Gueux* 320.
-disgorged 18 months after bottling, 0 grams dosage

Bérèche & Fils* Extra Brut, Campania Remensis, 2020 270.
-composed of 75% pinot noir, 20% chardonnay, 5% coteaux champenois of pinot noir
-*Campania Remensis* is the Latin name for the area surrounding Reims
-the vineyard is composed of sandy soils over limestone bedrock and is south-facing / elevation of 330'
-the wine remained sur lattes for 36 months, under cork not bottle cap / disgorged April, 2024, with 3 grams dosage

Bérèche & Fils* Brut, (100% chardonnay), *Les Beaux Regards*, 2020 285.
-disgorged January, 2024, with 3 grams dosage

Domaine Mea Extra Brut (33% pinot noir, 33% pinot meunier, 33% chardonnay), *La Recontre 20*, NV 185.
-disgorged October 2023, 3 grams of dosage

Domaine Mea Extra Brut (50% Pinot Noir, 50% Chardonnay), *La Cuvee des loups*, 2018 *Grand Cru* 200.
-disgorged October 2023, 1 gram of dosage

Krug Brut (48% pinot noir, 35% chardonnay, 17% meunier), *164ème Édition*, NV **--MAGNUM--** 1200.
-uhmmmm, what does one say here...over 127 wines, from 11 different vintages, were combined to craft this masterpiece
-the youngest wine in the blend is from 2008, while the oldest wine in the blend is from 1990
-maybe the most important part of this wine is that almost 50% of it is from the 2008 vintage, a vintage that is to Champagne as George Best was to football in Northern Ireland...simply magical
-all the wines have their first fermentation in oak but then never see oak again

R.Pouillon & Fils (100% pinot meunier), *Les Chataigniers*, 2018 240.
-disgorged Spring 2023, ??? dosage

Pierre Paillard Extra Brut (100% chardonnay), *Les Mottelettes*, 2018 *Bouzy G.C.* 370.
-fermented in barrel, aged 48 months sur lattes
-disgorged January, 2023, with 0 grams dosage



CHAMPAGNE: MONTAGNE DE REIMS continued...because we can!

- Marguet* Brut Nature** (100% chardonnay), *Oger*, 2017 226.
 -bottled on June 27th, 2018 / disgorged March, 2022, with 0 grams dosage / 26 mg/L added sulfites
- Marguet* Brut Nature** (60% pinot noir, 40% chardonnay), *Aÿ*, 2017 267.
 -bottled on June 27th, 2018 / disgorged March, 2022, with 0 grams dosage / 0 mg/L added sulfites
- Marguet* Brut Nature** (100% pinot noir), *Verzenay*, 2018 235.
 -bottled on June 18th, 2019 / disgorged February, 2023, with 0 grams dosage / 18 mg/L added sulfites
- Marguet* Brut Nature** (69% pinot noir, 31% chardonnay), *Ambonnay*, 2017 228.
 -bottled on June 27th, 2018 / disgorged March, 2022, with 0 grams dosage / 26 mg/L added sulfites
- Marguet* Brut Nature** (100% pinot noir), *Les Saints-Rémys*, 2018 300.
 -bottled on June 18th, 2019 / disgorged March 2023, with 0 grams dosage / 19 mg/L added sulfites
- Marguet* Brut Nature** (100% chardonnay), *Le Parc*, 2017 245.
 -a single vineyard bottling, located in the Grand Cru village of Ambonnay, near Bouzy; planted on chalk soil / barrel fermented with full ML
 -bottled on July 18th, 2018 / disgorged April, 2022, with 0 grams dosage / 19 mg/L added sulfites
- Marguet* Brut Nature** (100% chardonnay), *Les Bermonts*, 2017 245.
 -a single vineyard bottling, located in the Grand Cru village of Ambonnay, near Bouzy; planted on chalk soil / barrel fermented with full ML
 -bottled on July 18th, 2018 / disgorged March, 2022, with 0 grams dosage / 26 mg/L added sulfites
- Marguet* Brut Nature** (100% chardonnay), *Les Crayères*, 2017 245.
 -all vineyards are in the Grand Cru village of Ambonnay, planted on chalk soil / barrel fermented, with full ML
 -bottled on July 18th, 2018 / disgorged March, 2022, with 0 grams dosage / 14 mg/L total sulfites...
- Marguet* Brut Nature** (71% chardonnay, 29% pinot noir), *Les Beurys*, 2016 248.
 -a single vineyard bottling, located in the Grand Cru village of Ambonnay, near Bouzy; planted on chalk soil / barrel fermented with full ML
 -bottled on July 26th, 2017 / disgorged April, 2021, with 0 grams dosage / 20 mg/L added sulfites
- *uhmmmm...far be it for me to say to anyone that they should be paying attention to Champagne and specifically to those Champagnes crafted by **BENOÎT MARGUET**...alas, I do need to say it because Benoît is kicking regal ass in this rather prosaic agricultural area, that happens to produce the world's most luxurious carbonated beverage. Simply put, Benoît is biodynamic in his vineyard work, minimalistic in his cellar work, puritanistic in his wine's ultimate focus
- *Benoît's conversion to **NATURAL WINE MAKING AND ORGANIC / BIODYNAMIC FARMING** occurred in 2006.
 His 2-year-old daughter had been diagnosed with a form of leukemia that was linked to the chemical treatments in the vineyards surrounding her school. His mission was now to remove these chemicals from his vineyards. It might sound like an easy task to go organic but the Champagne region had a long history of abusing its terroir. Today, thankfully, the winds of change are taking hold in Champagne and we have Benoît to thank.



CHAMPAGNE: GRAND VALLÉE (4,517 acres)

TERROIR: the narrower Vallée de la Marne opens up, with more southern exposure, allowing for a more temperate climate / the soil is clay over a chalky bedrock...uhmmm, this is ideal for pinot noir

GRAPES: 65% pinot noir / 19% chardonnay / 16% meunier

STUFF: essentially a southern flank of the Montagne de Reims

VILLAGES: 9 in total, including Mareuil-sur-Aÿ, Aÿ, Dizy, Cumières, Bisseuil

Jacquesson* Extra Brut, Cuvée 742, NV --MAGNUM--

1250.

-59% meunier & pinot noir, from the villages of Aÿ, Dizy, Hautvillers / 41% chardonnay from the villages of Avize & Oiry

-disgorged November, 2018, with a dosage of 1.5 grams / composed primarily of vintage 2014 wines

*the house of Jacquesson was founded in 1798; it is now owned by brothers Jean-Hervé and Laurent Chiquet

-they employ sustainable farming practices (nothing manmade comes in contact with the vines)

-primary and secondary fermentations are in old wood foudres

-the 700 series of wines is meant to be the best interpretation of a specific vintage (its composition is always roughly 75% from a single year + reserve wines) and while it is produced every vintage, its composition is never the same (unlike the Grande Marques' brands). Each new release has a new number (the #742 is current for 2019; the first in the series was #728; Cuvée #1 was produced in 1898). Starting with Cuvée 733, the brothers Chiquet started releasing a late-disgorged version...aka, much longer lees aging...SEE ABOVE

Philipponnat Extra Brut (85% chardonnay, 15% pinot noir), Clos des Goisses, 2013 --VINOSITY ALERT--

899.

-the Clos des Goisses, located in the town of Mareuil-sur-Aÿ, is composed of 14 total parcels, totaling 5.83 hectares (in 2013, only 6 of those parcels were utilized), surrounded by a stone wall (that is what the French call a clos!). The vineyard has a steepness of 45° (this vertiginous aspect gives the name "Gois" which is a French reference for a very steep slope).

The soil is all Belemnite chalk (think chalk, think blazing acidity). The vineyard faces perfectly south and rarely has issues ripening the grapes; in fact the grapes generally have two degrees more potential alcohol than their counterparts from elsewhere in the region. Apparently, this parcel was the first Clos to ever be vinified and bottled separately in Champagne...maybe in 1956.

-in addition to being a Clos, it is also a monopole for Philipponnat.

-the 2013 vintage provided an early flowering, followed by a long, cool harvest, with perfect ripeness, followed by a strict selection = a wine as profound as a magnum opus by Tool...which could be any song by Tool

-the wine was partially vinified in oak (50%) and ML was blocked

-disgorged March, 2022, with 4.24 grams dosage



CHAMPAGNE: GRAND VALLÉE continued... because Rhaenys told us to!

Georges Laval Brut Nature, 1er Cru Cumières, NV 240.

-disgorged April 25th, 2023, with ???? grams dosage

Georges Laval Brut Nature Rosé, 1er Cru Cumières, NV 540.

-disgorged November 14th, 2022, with ???? grams dosage

Georges Laval Brut Nature, 1er Cru Cumières, Les Hautes Chèvres, 2018 600.

-disgorged April 25th, 2023, with ???? grams dosage

Georges Laval Brut Nature (50% chardonnay, 25% pinot noir, 25% meunier), 2016 --MAGNUM-- 680.

-KICK-ARSE NOTE: this estate has been certified organic since 1971...damn, I didn't think organic even existed then

-the family's 2.5 ht parcel is a stone's throw from the Abbaye d'Hautvillers and rumor has it that Dom Perignon shared pints of ale and pan con tomate with a forefather to the present winemaker, Vincent Laval

-the wine is barrel fermented and was disgorged January 16th, 2019 with no dosage and minimal added sulfur

Georges Laval Brut Nature, 1er Cru Cumières, Les Longues Violes, 2016 1500.

-disgorged April 25th, 2023, with ???? grams dosage



CHAMPAGNE: VALLÉE DE LA MARNE (21,958 acres)

TERROIR: the soils are Sparnacian – calcareous marl and clay – with chalk underlying

GRAPES: 72% meunier / 16% pinot noir, 12% chardonnay

STUFF: this is a massive river valley, where meunier thrives...the village of Damery on the eastern flank is planted with 62% meunier while the very nearby village of Cumières in the **GRAND VALLÉE** is planted to 54% pinot noir...now, that is an illustration of terroir

VILLAGES: 81 in total, including Oeuilly, Festigny

Alexandre Filaine Brut (30% chardonnay, 45% pinot noir, 25% meunier), *Cuvée Spéciale, NV, Damery* 215.

- the winemaker is Fabrice Gass, who was the cellar master at Bollinger before hanging up his own shingle (he always made wine as a side project from his one hectare of vines)
- fermented in small oak barrels, with NO malolactic fermentation (it is not blocked, it is simply due to the low pH of the grapes and the fact of the barrels having super high acid wine in them for so long that the ML bacteria cannot survive...this means the wine is more pointed than Arya Stark's Needle)
- the wine remained sur lattes for 2 years / the final blend is 80% 2020 + 20% 2019
- disgorged in Summer, 2023, with 5 grams dosage

Alexandre Filaine Brut (30% chardonnay, 45% pinot noir, 25% meunier), *DMY, NV, Damery* 252.

- the winemaker is Fabrice Gass, who was the cellar master at Bollinger before hanging up his own shingle (he always made wine as a side project from his one hectare of vines)
- fermented in small oak barrels, with NO malolactic fermentation (it is not blocked, it is simply due to the low pH of the grapes and the fact of the barrels having super high acid wine in them for so long that the ML bacteria cannot survive...this means the wine is more pointed than Arya Stark's Needle)
- the wine remained sur lattes for 2 years / the final blend is 80% 2017 + 20% 2016 & 2015
- disgorged in Summer, 2019, with 5 grams dosage

Nowack* Extra Brut (60% meunier, 40% chardonnay), *Les Arpents Rouges, 2019 --UMAMI ALERT--* 239.

- the vineyard is composed of heavy clay, resting on a mattress of limestone, located in the village of Vandières
- vinified entirely in oak barrels, with a combo of spontaneous yeast and yeasts brought from a few friends in the Jura (in the pockets of an old lab coat, borrowed from the family of Louis Pasteur); the wine is aged in barriques and not topped up...apparently, a little bit of the flor, familiar to fans of the Jura, develops in this wine
- ***FLAVIAN NOWACK** is a relatively new kid on the block (maybe 10 years into his career) and he is employing that new kid energy and curiosity AND respect of the old ways in the crafting of his grape juice: isolating old vine plantings / only organic farming... every new year he isolates a parcel and converts it to organic / does not chaptalize / using native yeasts / does not force ML / longing ageing of the first wine, with very little sulfur additions / using the following year's grape must to start the second wine / long ageing of the second wine, on the lees, of course / the second wine aged under cork

Francis Boulard Brut Nature (100% pinot noir), *Petraea II, NV* 285.

- disgorged March 2021 with 0 grams dosage

Tarlant Brut Nature (27% pinot blanc, 27% arbanne, 46% petit meslier), *BAMI, NV* 436.

- disgorged June 1st, 2021 with 0 grams dosage

Moussé Extra Brut, (80% meunier, 20% pinot noir), *Eugène, NV* 148.

- the base of the wine is a perpetual blend (it began in 2003 and every year 50% is replenished with the new vintage)
- disgorged June, 2023, with 2.5 grams dosage



CHAMPAGNE: VALLÉE DE LA MARNE continued... because they are tasty

Gamet Extra Brut Rosé (85% meunier, 15% pinot noir, 8% vin rouge), NV	128.
-70% 2021, 30% reserve wine back to 2014	
-disgorged January, 2024, with 5 grams dosage	
Gamet Extra Brut (80% meunier, 15% pinot noir, 5% chardonnay), <i>La Vallée Suspendue</i> , NV	180.
-blended with 50% old reserve wine from their perpetual reserve started in 1999	
-base wine 2016, disgorged June, 2023, with 4 grams dosage	
Gamet Brut Blanc de Blancs (100% chardonnay), 2018	199.
-fermented in oak barrels, then remains on the lees for 10 months in barrel, followed by 36 months sur lattes ageing	
-disgorged July, 2022, with 0 grams dosage	
Gamet Extra Brut (100% pinot noir), <i>Carrés du Midi</i> (village of Mardeuil), 2018	210.
-fermented in oak, then remains on the lees for 10 months in demi-muids, followed by 36 months sur lattes ageing	
-disgorged July 2022 with 0 grams dosage	
Dehours & Fils Extra Brut (mainly meunier + chardonnay & pinot noir), <i>La Côte "Réserve Perpétuelle,"</i> NV	248.
-the final wine is a blend from the barrel of wonders, containing vintages 2013-2016	
-disgorged March 2021 with 0 grams dosage	
Bérêche & Fils* Extra Brut , (100% meunier) <i>Rive Gauche</i> , 2020	230.
-disgorged November 2023, 2 grams dosage	
René Geoffroy Brut Nature , <i>Les Houtrants Complantés</i> , NV	410.
-from the <i>Houtrants</i> vineyard, in Cumières, planted in 2004, with pinot noir, meunier, chardonnay, arbanne, petit meslier	
-everything is grown together and harvested together; the wine remained sur lattes for 78 months	
-the final wine is a combination of vintages 2008-2014	
-disgorged September 2020 with 0 grams dosage	
René Geoffroy Extra Brut (53% chardonnay, 32% pinot noir, 15% meunier, arbanne, petit meslier +++), <i>Terre</i> , 2010	340.
-a composition of primarily old vine material (50 years of age), from the village of Cumières, with 53% chardonnay (<i>Les Chenes</i> vineyard), 32% pinot noir (<i>Les Barmonts & Demoiselles</i> vineyards), 15% co-planted meunier, arbanne, petit meslier (<i>Houtrants</i> vineyard)	
-the wine is aged in demi-muids and barrel, followed by 132 months sur lattes ageing	
-disgorged May 2022, with 4 grams dosage	
Tarlant Brut Nature (100% chardonnay), <i>La Vigne d'Antan</i> , 2004	692.
-disgorged June 5 th , 2021 with 0 grams dosage	
Christophe Mignon Extra Brut Rosé (100% meunier), <i>ADN de Meunier</i> , 2018	232.
-disgorged November 16 th , 2022	
Christophe Mignon Brut Nature (100% meunier), <i>ADN de Meunier</i> , 2018	225.
-disgorged November 1 st , 2024	
Christophe Mignon Brut Nature (100% meunier) <i>AND de Meunier</i> , NV	145.
-disgorged February 10, 2023 with zero grams dosage.	
-50% 2019 + 50% 2020 vintage	



CHAMPAGNE: CÔTE DES BLANCS (7765 acres)

TERROIR: chalky soils...very pure, very exposed...which can only mean one thing: *HELLO CHARDONNAY!*

GRAPES: 98% chardonnay (NOTE: it ain't called the Côte des Rouges!) / 2% pinot noir

STUFF: the name tells you everything...these white slopes are all chalky white soil / the region is roughly 12 miles long, extending south from Epernay (*THE* wine capital, where 90% of the business is bubbles), at an altitude of 500 feet / brightness and electricity and sharpness dominate the wines...think Lionel Messi, on a long, meandering run, with bursts of speed and changes of direction...or don't think about Messi, if you are Sergio Ramos

VILLAGES: 11 in total, including Cramant / Avize / Oger / Le-Mesnil-sur-Oger / Vertus / Chouilly / Cuis

Suenen Extra Brut Blanc de Blancs (100% chardonnay), **Oiry, NV** 255.

- the soils are silty clay with an Upper Campanian chalk base; the exposure is the north & south; the vines average 45 years of age
- fermented in stainless steel, with a modicum of oak ferment, followed by full ML / the base wine is vintage 2020
- disgorged July, 2023, with 4 grams dosage

Suenen Extra Brut Blanc de Blancs (100% chardonnay), **C + C = Cramant + Chouilly, NV** 298.

- the soils are silty clay with an Upper Campanian chalk base; the exposure is the northwest & west; the vines average 40 years of age
- fermented in stainless steel, with a heavy modicum of oak ferment, followed by full ML / the base wine is vintage 2019
- disgorged June, 2022, with 4 grams dosage

Suenen Extra Brut Blanc de Blancs (100% chardonnay), **La Cocluette (village of Oiry), 2016** 438.

- disgorged July, 2022, with 3 grams dosage

Suenen Extra Brut Blanc de Blancs (100% chardonnay), **Le Mont-Aigu (village of Chouilly), 2016** 518.

- disgorged July, 2022, with 3 grams dosage

Suenen Extra Brut Blanc de Blancs (100% chardonnay), **Les Robarts (villages of Cramant & Avize), 2016** 522.

- disgorged July, 2022, with 3 grams dosage

Doyard Extra Brut Blanc de Blancs (100% chardonnay), **Clos de l'Abbaye, 2018** 346.

- from a 0.5 ht parcel, located beside the domaine, in the village of Verus, planted in 1956, planted on clay & limestone
- fermented and aged in old oak, followed by 48 months ageing sur lattes
- disgorged May 9th, 2023, with 2 grams dosage

Doyard Extra Brut Rose (75% pinot noir, 25% chardonnay), **Oeil de Perdrix*, 2018** 297.

- fermented & aged in older oak barrels, followed by 36 months ageing sur lattes
- disgorged April 14th, 2022 with 3 grams dosage

*the literal translation of "oeil de perdrix" is "partridge's eye," it references the pale pink color of the eye of the partridge as it is exiting this mortal coil (let's applaud the French once again for their vocabulary creativity). The term was primarily used in Champagne in the Middle Ages as the vignerons were unable to create a fully blanc wine from red grapes...that would require the expertise of a blind monk.

Jose Dhondt Brut Blanc de Blanc (100% chardonnay), **NV** 140.

- disgorged ????. with 6 grams dosage



CHAMPAGNE: CÔTE DES BLANCS continued because that is my free will

Claude Corbon Brut (90% chardonnay, 10% pinot noir), *d'Autrefois*, NV 239.

- the crafting of this year is very old school, meaning this wine tastes like wine vs. liquid with bubbles
- the primary base of the grape juice is their solera, which was started in 1983, meaning there are many years of labor involved
 - 50% of the cuvée perpétuelle is utilized for each bottling (that wine is replaced by the newest vintage, of course)
- the wine remained sur lattes for 7 years
- disgorged in March, 2021 with 3 grams dosage

Michel Gonet Brut Nature Blanc de Blancs (100% chardonnay), *Les Hautes Mottes*, 2016 261.

- disgorged March, 2021 with 0 grams dosage

Robert Moncuit Extra Brut Blanc de Blancs (100% chardonnay), 2015 251.

- disgorged October 2022, with 0 grams dosage

Pierre Peters Brut Blanc de Blancs (100% chardonnay), *Les Chétillons* (village of Le Mesnil sur Oger), 2016 375.

- the wine does experience ML (60%), followed by 170 months sur lattes ageing
- disgorged June 20th, 2023 with 4 grams dosage

Chartogne-Taillet Extra Brut Blanc de Blancs (100% chardonnay), *Hors Série*, 2015 378.

- the wine is fermented in oak and then began its sur lattes journey in July 2016
- disgorged October, 2021 with 2-grams dosage

Roger Coulon Brut Blanc de Blancs (100% chardonnay), 2016 325.

- disgorged October, 2022, with 2 grams dosage

Bruno Paillard Extra Brut Blanc de Blancs (100% chardonnay), 2013 278.

- the 2013 vintage was a tough vintage, much like 2013 was a tough season for the Mets. Unlike the Mets, the chardonnay grapes in the Côte des Blancs did have a happy ending as they were harvested at the end of the Indian Summer, before the rains appeared. The acid in the grapes, though, was screaming and the wines required a lot of time to settle and find a place to make us smile. That place / time is now.
- the wines were fermented in stainless steel and old barriques (25%), followed by 84 months ageing sur lattes
- disgorged September, 2021 with 4.5 grams dosage

Claude Corbon Brut Blanc de Blanc (100% chardonnay), 2002 333.

- fermentation in stainless steel tanks / the wine remained sur lattes for 20 years...lordy, my kids aren't even that old...
- I guess I just want to repeat the above, but with emphasis (which means using ALL CAPS as my father would do, in all his communications with me): THIS WINE IS AGED FOR 20 YEARS BEFORE YOU GET TO DRINK IT...THAT IS INSANE. And this wine is as fresh as my white t-shirts, just washed by the Oracle of Delphi, in their sulfur-laden tubs



CHAMPAGNE: CÔTE DES BLANCS

continued again... because this is terroir... and we cannot help ourselves...

- Pierre Peters Brut Blanc de Blancs** (100% chardonnay), *Réserve Oubliée*, NV 271.
 -the wine was aged in vat for 18 months on the fine lees, followed by 60 months sur lattes ageing
 -the final wine is a blend of chardonnay from 56 different parcels, enriched with wines from 20 different vintages... I guess I could construct a matrix for this but my coffee consumption would need to increase exponentially
 -disgorged December 19th, 2022, with 4 grams dosage
- Pierre Peters Brut Blanc de Blancs** (100% chardonnay), *L'Etonnant Monsieur Victor – edition TB.16**, NV 697.
 -the wine is old school wine-making in Champagne: a blend of many parcels, from many vintages = maximum yumminess
 -wines were selected from the best vats (stainless steel / concrete / oak) from the perpetual cuvée, which dates from 1988
 -the final blend (composed of 50% 2016 *Les Chétillons* & 50% 2015 *Réserve Oubliée*) aged 72 months sur lattes
 -disgorged November 8th, 2022, with 4 grams dosage
 *the "TB" references Tim Burton, an artist inspiring the label art created by Victor Peters and the "16" references the base year of 2016
- Stéphane Regnault Extra Brut Blanc de Blancs** (100% chardonnay), *Chromatique*, NV Grand Cru 195.
 -2020 base vintage with 25% reserve wine from a perpetual solera started in 2014
 - disgorged October, 2023 with 2 grams dosage
- Stéphane Regnault Extra Brut Blanc de Blancs** (100% chardonnay), *Mixolydien No. 62*, NV Grand Cru Oger 270.
 -composed of 60% base wine from 2017 and 40% reserve wine from 2014-2017 solera
 - disgorged February 2023 with 1 grams dosage
- Stéphane Regnault Extra Brut Blanc de Blancs** (100% chardonnay), *Lydien No. 80*, NV Grand Cru Oger 275.
 -2018 base vintage, from a lieu-dit named Le Chemin de Flavigny
 -the juice is aged eight months after 75 percent is fermented in a stainless-steel tank and 25 percent of it in a used 228-liter Burgundy barrel. Then it is aged an additional three years sur lie before disgorgement.
 -disgorged June 2023 with 1 gram dosage

CHAMPAGNE: ÉPERNAY & COTEAUX SUD d'ÉPERNAY (2965 acres)

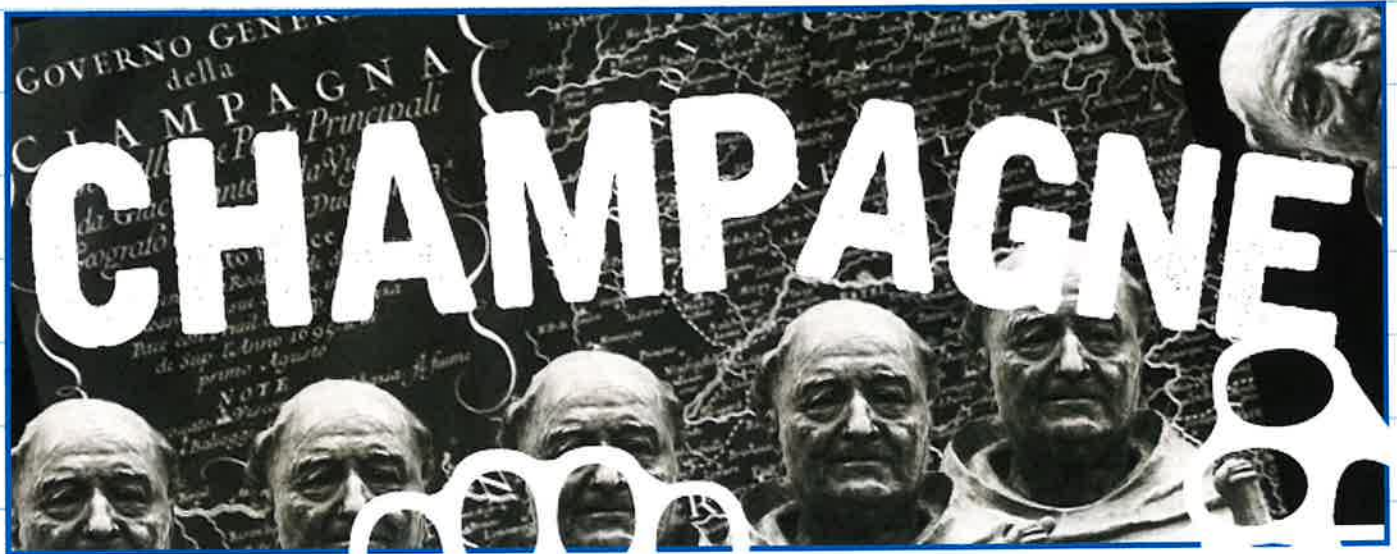
TERROIR: essentially a transitional locale from the clay-rich soils and cool climate of the Vallée de la Marne to the intense chalky soils of the Côte des Blancs

GRAPES: 47% meunier / 45% chardonnay / 8% pinot noir

STUFF: most writings would fold this region into the Vallée de la Marne; therefore, the villages closer to this region are dominated by meunier plantings and as one moves east, chardonnay becomes supreme as chalk begins to reveal itself

VILLAGES: 11 in total, including Moussy / Chavot-Courcourt / Pierry

-wines are presently en route to terroir... somewhere in the alps with a few carthaginians, and an elephant or two.....



CHAMPAGNE: SÉZANNE (3655 acres)

TERROIR: primarily chalky soils but much warmer than the Côte des Blancs, which is just to the north

GRAPES: 77% chardonnay / 18% pinot noir / 5% meunier

STUFF: most of the growers sell their grapes to negociants

VILLAGES: 12 in total, including Villenauxe-la-Grande / Bethon

J.Vignier Brut (100% Chardonnay), *Silexus Sezannensis*, NV

160.

-base wine 2016

-disgorged Spring 2023, 5 grams of dosage

CHAMPAGNE: COTEAUX DU MORIN (2233 acres)

TERROIR: the east side of the Petit Morin River is clay dominant (read: meunier) while the west side of the River is all about chalk (read: chardonnay)

GRAPES: 47% meunier / 40% chardonnay / 13% pinot noir

STUFF: most of the growers sell their grapes to negociants

VILLAGES: 18 in total, including Congy

Ulysse Collin Extra Brut Blanc de Blancs (100% chardonnay), *Les Pierrières*, NV

375.

-the wine is fermented in oak and remains in barrel for one year of aging; it is then aged sur lattes for 3 years

-the base vintage for this wine is 2017

-disgorged February 16th, 2022, with 1.5 grams dosage

CHAMPAGNE: MONTGUEUX (514 acres)

TERROIR: this is *terroir*: a singular outcropping of chalk, rising up to 300 feet, primarily south-facing

GRAPES: 90% chardonnay / 10% pinot noir...uhmmmm, this really should be pinot noir country but...

STUFF: the plantings are all essentially new, with vines cropping up only in the 1960s BUT, somewhere in the past,

this area was known as the *Montrachet of Champagne*

VILLAGES: 1...and that village is called Montgueux, once called *Mons Gothorum*...the *Hill of the Goths*

-wines are presently en route to *terroir*...they got side-tracked in New Jersey



CHAMPAGNE: CÔTE DES BAR (19,220 acres)

TERROIR: the bedrock is Kimmeridgian limestone and calcareous clay, with a layer of Portlandian limestone on the surface...if this sounds like Chablis, well...this region is closer to the capital of still chardonnay than it is to the wine capitals of Champagne

GRAPES: 86% pinot noir / 10% chardonnay / 4% meunier

STUFF: located near the former capital of the region, Troyes, it accounts for 1/5 of Champagne's vineyards, though it is an area we rarely spoke about back in the 80s, when we were in our Madonna phase. It is located about 70 miles from Epernay and was for the longest time, very much *out of sight, out of mind* to the major houses (so much so that they did not want the region included in the original delimited Champagne zone...a riot ensued, of course, and cooler, Aube minds prevailed). Maybe the greatest endorsement of this area came from Bernard of Clairvaux (he of the Abbey of Clairvaux) who apparently planted pinot noir here many centuries ago, to supply wines for the king's coronation in Reims. Stylistically, the wines are severe and lean and slightly mean...very much like an Ayn Rand character, named Ayn Rand

VILLAGES: 63 in total, including Les Riceys / Celles-sur-Ource / Landreville / Ville-sur-Arce / Urville

Clandestin Brut Nature (100% pinot noir), *Les Semblables "Boréal,"* 2020,

234.

- this Pinot Noir vineyard is north facing...nough said as this is truly insane...these grapes should never ripen...but they do. And boy do they cut like a hot knife through Kerry Irish Butter. All acid with uplifting red fruit notes...think of a strawberry kiss, followed by a Sour Patch Kids punch
- an interesting aspect of winemaker Benoit Doussot is that he trained in Burgundy. And in Burgundy, one only harvests fully ripe grapes vs. Champagne where under-ripe is generally the order of the day (to help maintain acidity). Because of this ripeness at harvest, very little if any dosage is required and these wines roughly then the equivalent of a terroir-driven Burgundian master-blastar
- fermented and aged in French oak barrels, followed by 15 months sur lattes
- disgorged January 10th, 2023, with NO dosage

Drappier Brut (55% pinot noir, 45% chardonnay), *Grande Sendrée,* 2010

308.

- the house was founded in 1808 and only sold grapes for much of its early history; in the mid-20th century André Drappier began to bottle his own wine, achieving eternal glory in the 1960s as the preferred Champagne house of the almighty Charles de Gaulle. The 7th generation is being led by Michel, who assumed the reigns in 1979, and the 8th generation is waiting in the wings, with Charline, Hugo, and Antoine pushing for full organic viticultural practices...and more cow bell.
- the spelling of *Sendrée* is incorrect because the vineyard name references a massive fire that brought the town of Urville to its knees in 1838, and the resulting cinders covered this parcel of land...what was once *cendrée* somehow became *sendrée*...
- a single vineyard wine, from a 6 ht parcel, just south of the village; the first vintage of the wine was 1975
- fermented in stainless steel and then aged partially (35%) in old oak barrels / it completes ML / aged 6 years sur lattes
- disgorged July, 2021, with 4 grams dosage



CHAMPAGNE...but not the bubbly stuff...this is abnormally without bubbles

Côtes de Bar (100% pinot noir), R. Dumont, 2017, Champagne	100.
Vertus (100% chardonnay), Doyard, 2020, Champagne	160.
Bouzy (100% pinot noir), Marguet, 2019, Montagne de Reims	230.
-from the vineyards <i>Les Hannepés</i> et <i>Les Loges</i> / bottled on March 25 th , 2021, with 19 grams SO2 (this is essentially no SO2)	
-if you love focus...and I mean the focus of a truffle hound searching for truffles...then this is the wine for you...there is no stuffing here.	
just crunchy acidity with the snap and crackle of a breakfast cereal without the milk	
Ambonnay (100% chardonnay), Marguet, 2019, Montagne de Reims	230.
-from the vineyards <i>Les Crayères</i> et <i>Les Beurs</i> / bottled on March 25 th , 2021, with 20 grams SO2 (this is essentially almost no SO2)	
-well, if the above wine is about focus, then this beverage is about a pointed, tension-filled smack to the face, much like Brother Donald of the almighty De La Salle fraternity of men of the cloth, levelled against me in grade 6...he did teach me all I know about grammar and how to use a fountain pen but I still bear some psychological welts	
Cumières (100% chardonnay), <i>Les Collinardins</i> , Geoffroy, 2020, Vallée de la Marne	150.

BORDEAUX BLANC: are these even more profound than the red versions...

Bordeaux Blanc, "Y", Château d'Yquem, 2021, Sauternes	400.
-65% sauvignon blanc, 35% semillon, washed with the first bloom of botrytis	
Château Haut-Brion (50% sauvignon blanc, 50% semillon), 1998, Pessac-Léognan	1800.
-the original intention of this wine, when crafted by the Larrieu family in the 1800s, was to harness the aromatic fullness of a sweet wine but in a dry wine format...at present, on the palate, this wine is riding that wave in a manner that even Laird Hamilton would blush at	

RHÔNE VALLEY: where the mistral rules the land

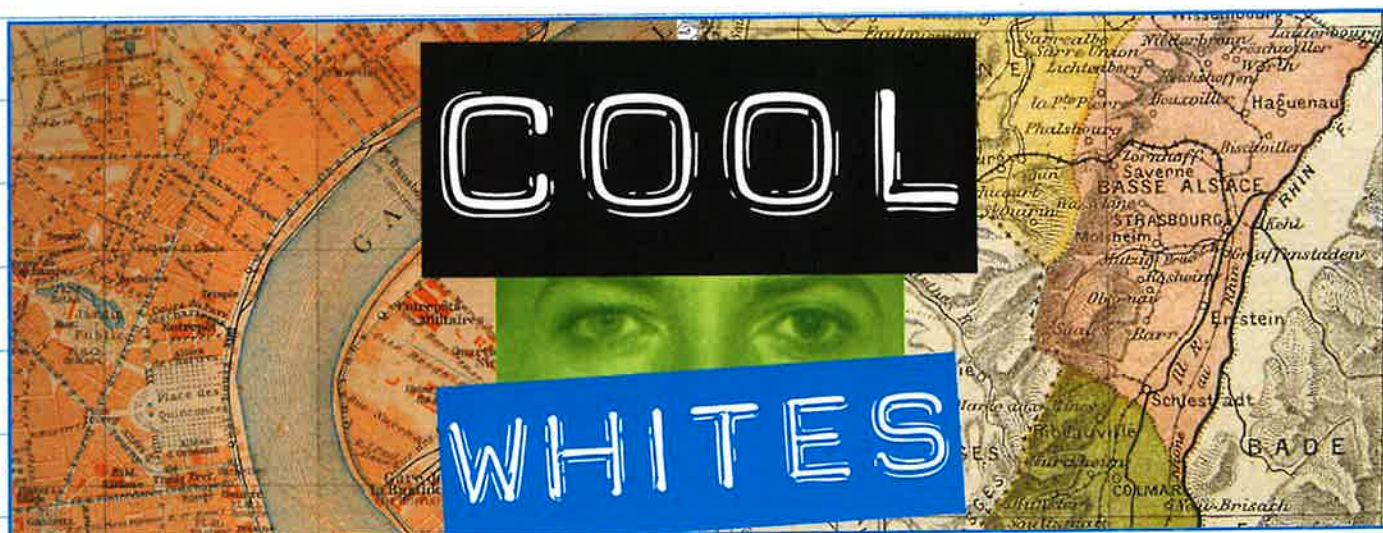
<i>Le Grand Blanc</i> (50% roussanne, 30% marsanne, 20% viognier), Maison Stephan, 2022	80.
Condrieu (100% viognier), Les Terrasses du Palat, François Villard, 2022	167.
Hermitage (100% marsanne), Marc Sorrel, 2021	480.
Hermitage (90% marsanne, 10% roussanne), <i>Les Rocoules</i> , Marc Sorrel, 2021	950.

PROVENCE:

Cassis (40% marsanne, 30% ugni blanc, 25% clairette, 5% bourboulenc), Clos Ste. Magdeleine, 2021	96.
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LANGUEDOC & ROUSSILLON:

Côtes Catalanes (70% macabeu, 27% grenache gris, 3% grenache blanc), Domaine de l'Horizon, 2018	148.
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ALSACE: the blessed landscape of smelly cheese and onion tarts

-a moment of silence, please, for the farmers / producers, in Alsace, who deserve a massive kudos for all the incredible work they do, vinously expressing the most terroir-driven landscape in all of France, yet still find a way to send 70% of their production to supermarkets, very much relegating their region from the top echelon of wine areas...oi vey, why oh why?!

Schlossberg "Sous La Forêt" (75% pinot gris, 25% riesling), *Grand Cru*, Domaine Weinbach, 2020 168.

Le Chemin d'à Côté, La Grange de L'Oncle Charles, 2019 148.

-60% Riesling, 30% pinot gris, 10% chardonnay – grown together in the Sittweig vineyard (granite soil) / northern exposition), in the town of Ammerschwihr, harvested together on September 15th, fermented together using indigenous yeasts, aged one year on the lees in barrique, with 20mg of total SO2

Pinot Auxerrois (100% auxerrois), "H", Josmeyer, 2020 100.

Pinot Gris, *Grand Cru Brand*, Albert Boxler, 2018 140.

Pinot Gris, *Grand Cru Sommerberg*, Justin Boxler, 2017 86.

Pinot Gris, *Comte d'Equisheim*, Léon Beyer, 2010 150.

Sylvaner, *Bollenberg*, Valentin Zusslin, 2016 72.

Muscat, *Grand Cru Goldert*, Zind Humbrecht, 2017 120.

- 100% muscat blanc à Petits Grains (aka, muscat d'Alsace)
- vines are 33 years of age, grown on oolitic limestone (oolite is composed of ooids, which are hardened poop droppings from a t-rex)
- the vineyard faces east and southeast and bathes in the morning / early afternoon sun
- the tenderloin section of the vineyard is super steep (about a 60% grade) and it is at 900'
- the name of the vineyard comes from the golden appearance that its wines possess

Gewurztraminer, *Clos Windsbuhl*, Zind Humbrecht, 2017 100.

Gewurztraminer, *Seigneurs de Ribeaupierre*, Trimbach, 2015 165.

SAVOIE:

Chignin (100% jacquere), *Vieilles Vignes*, Denis & Didier Berthollier, 2023 70.

Roussette (100% attesse), *Baron Decouz*, Denis & Didier Berthollier, 2022 92.

Chignin Bergeron (100% roussanne), *Les Salins*, Denis & Didier Berthollier, 2021 108.

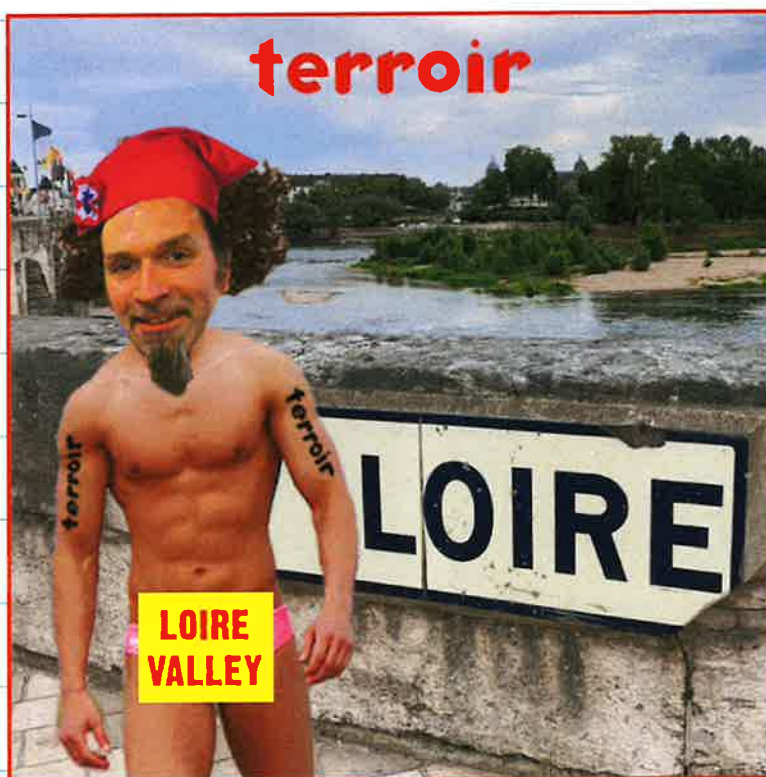
Vin des Albrogues Cevins (100% attesse), *Quartz Blanc*, Domaine des Ardoisières, 2021 275.

-attesse is an indigenous variety of the Savoie, whose name references the vine terraces surrounding Lake Bourget



JURA: Jurassic treasures that have the grip of a velociraptor

Melon à Queue Rouge (100% melon), Jean-Claude Credo, 2021	108.
Chardonnay, <i>La Poiriere</i> , Berthet-Bondet, 2019	100.
Chardonnay, <i>Les Miracles</i> , Anne et Jean François Ganevat, 2017	250.
-apparently, the 2017 vintage suffered from the <i>Black Frost</i> and this was one of the only wines Ganevat produced...it was a miracle that anything was produced, according to locals and my mother / the wine remained in the cellar for 3 years just to figure out a way forward...	
Chardonnay, <i>Les Chamois du Paradis</i> , Anne et Jean François Ganevat, 2016 --NON OXIDATIVE--	475.
-grown on red marl, gravel, & limestone, the vineyards were planted in 1949 / raised for over 2 years in demi-muids	
Chardonnay, <i>Cuvée Florine</i> , Anne et Jean François Ganevat, 2016 --NON OXIDATIVE--	325.
-named after Jean François' daughter, this wine is crafted from the chardonnay vines planted in 1986, on limestone soils	
Chardonnay, <i>Les Chalasses Vieilles Vignes</i> , Anne et Jean François Ganevat, 2015 --1500ml aka MAGNUM--	900.
-grown on grey marl, the vineyards were planted in 1902	
L'Étoile* (100% chardonnay + savagnin), <i>Cuvée Spéciale</i> , Dom. de Montbourgeau, 2017, --1500ml aka MAGNUM--	195.
*L'Étoile, the star, is so-named because of the star-shaped fossils (pentacrines) that dot the marl & limestone landscape OR because of the five hills (Mont Muzard, Monterreaux, Montangis, Mont Morin, Mont Genezet) that surround the village of L'Étoile in the appearance of a pentagram / the appellation is primarily about the chardonnay grape and it does not take a wine genius to draw a parallel with Chablis	
L'Étoile* (100% chardonnay), <i>Montmorain</i> , Domaine de Montbourgeau, 2020 --NON OXIDATIVE--	112.
-an east-facing vineyard, planted in 1956...high toned, in the style of Kate Bush in "Wuthering Heights"	
L'Étoile* (100% chardonnay), <i>Pied de Mont-Augy</i> , Domaine de Montbourgeau, 2020 --NON OXIDATIVE--	115.
-old, old, old vines vineyard planted in 1920...low toned, in the style of Kate Bush in "Cloudbursting"	
Bélemnites (chardonnay + savagnin), Peggy & Jean-Pascal Buronfosse, 2019 --NON OXIDATIVE--	110.
Savagnin (100% savagnin), <i>Montferrand</i> , Anne et Jean François Ganevat, 2016	345.
Savagnin (100% savagnin), <i>Antide</i> , Anne et Jean François Ganevat, 2016	400.
Savagnin (100% savagnin), <i>L'Etrange</i> , Caveau de Bacchus, 2012	156.
-from the lieu-dit, Les Champs Maudits / the soil is schist and clay / fermentation in old oak, followed by 6 years of ageing in old oak	
Vin Jaune (100% savagnin), Château d'Arlay, 2013 --620ml, aka, clavelin--	188.
Château-Chalon* (100% savagnin), Domaine Berthet-Bondet, 2013 --620ml, aka, clavelin--	268.
Château-Chalon* (100% savagnin), Domaine Macle, 2011 --620ml, aka, clavelin--	285.
*Château-Chalon is the pre-eminent non-fortified, oxidative, vin jaune wine appellation on the planet. PERIOD. It MUST be composed of 100% savagnin. It MUST be aged 6 years + 3 months before bottling (the 620ml bottling is what is supposedly left from a litre of wine after that ageing period). It MUST be consumed standing up, while listening to the Cure's "A Forest." It MUST be savored.	



LOIRE VALLEY: France's garden and the site of my future tuffeau castle

Anjou (100% chenin blanc), *Treilles*, Domaine Belargus*, 2018 398.

-the Coteau des Treilles is considered a Grand Cru, even though it is not officially one / apparently, it contains both volcanic soil (say hello to my magma!) as well as sedimentary (say hello to the sea once covering my magma!) / the vineyard faces perfectly south and to climb it is to climb a vinous K2...it is therefore obvious, even to me, that after phylloxera and two world wars, the parcel was completely abandoned / aged 36 months in 400L French oak

*Domaine Belargus was created in 2018 with the purchase of Jo Pithon's Pithon-Paillé estate in the Anjou Noir by Parisian banker Ivan Massonnat. As we...and yes, I include YOU...no longer enjoy enough sweet wine, the new domain is going to produce 80% vin sec from a traditional sweet wine A.O.C. Regarding the name "Belargus," it most likely references the *Lysandra bellargus* butterfly, a colony of which found a most comfortable home on the Coteau des Treilles.

Vouvray (100% chenin blanc), *Goutte d'or*, François et Julien Pinon, 2018 --500ml 125.

Vouvray (100% chenin blanc), *Moelleux*, François et Julien Pinon, 1993 200.

Vouvray (100% chenin blanc), *Goutte d'or*, François et Julien Pinon, 1989 --1500ml aka MAGNUM-- 375.

-SEATBELT ALERT!!! SWEET BUT BALANCED ALERT!!! DON'T ORDER UNLESS YOU ANSWER 3 QUESTIONS ALERT!!!

-grown in clay, black flint, limestone soils, these botrytis-affected chenin blanc grapes are harvested late in the growing season, by hand, over multiple pickings

-this was the penultimate bottling of this wine, with the final one being in 1990...aka, you will enjoy a museum wine

-total acidity 5 grams per litre + 75 grams residual sugar + 12.9° alcohol + 3.1pH = HOLY F*#KING S*#TBALLS

Menetou-Salon Morogues (100% sauvignon blanc), *Vignes de Ratier*, Domaine Pelle, 2022 88.

Sancerre (100% sauvignon blanc), *Le Grand Rochoy*, Laporte, 2022 120.

Sancerre (100% sauvignon blanc), Clos La Néore (aka, Edmund et Anne Vatan), 2018 --1500ml aka MAGNUM-- 900.



BURGUNDY: Aligoté

- a natural progeny of Pinot and Gouais Blanc (much like me), the Aligoté grape was first mentioned in 1807, residing in Burgundy
- it appears to have suffered the same ignominy as Gamay, as many folks wanted it pulled out due to its supposed lesserness to Chardonnay
- in the vineyard, the best part of the slope is generally planted with Chardonnay (it being the constant and undeserved *it* grape), while the lower and upper slopes get the Aligoté; this mindset forces the wine to lead with acidity and neutrality, which is why it became the wine component of the Kir (Aligoté + Crème de Cassis = off dry, fruity aperitif)
- however, if respected by the vintner and grown in the righteous parcels, this can be a compelling grape and not just the *other* blanc grape

Aligoté, Clotilde Davenne, 2023	68.
Aligoté, "1953", Patrick Piuze, 2023	75.
Aligoté, Raisins Dorés, Michel Lafarge, 2021	98.
Aligoté, Laurent Pataille, 2021	134.
Aligoté, Athenais, Château de Béru, 2021	100.
Aligoté, Richard Leroy, 2016	550.
Bouzeron, Louis Jadot (aka, Domaine Gagey), 2018	76.

BURGUNDY: Saint-Bris

Vieilles Vignes, Clotilde Davenne, 2020	92.
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BURGUNDY: Hautes-Côte de Nuits

Galanthus Nivalis (100% pinot blanc), Claire Naudin, 2020	166.
Clematis Vitalba (100% chardonnay), Claire Naudin, 2016	168.

BURGUNDY: Marsannay

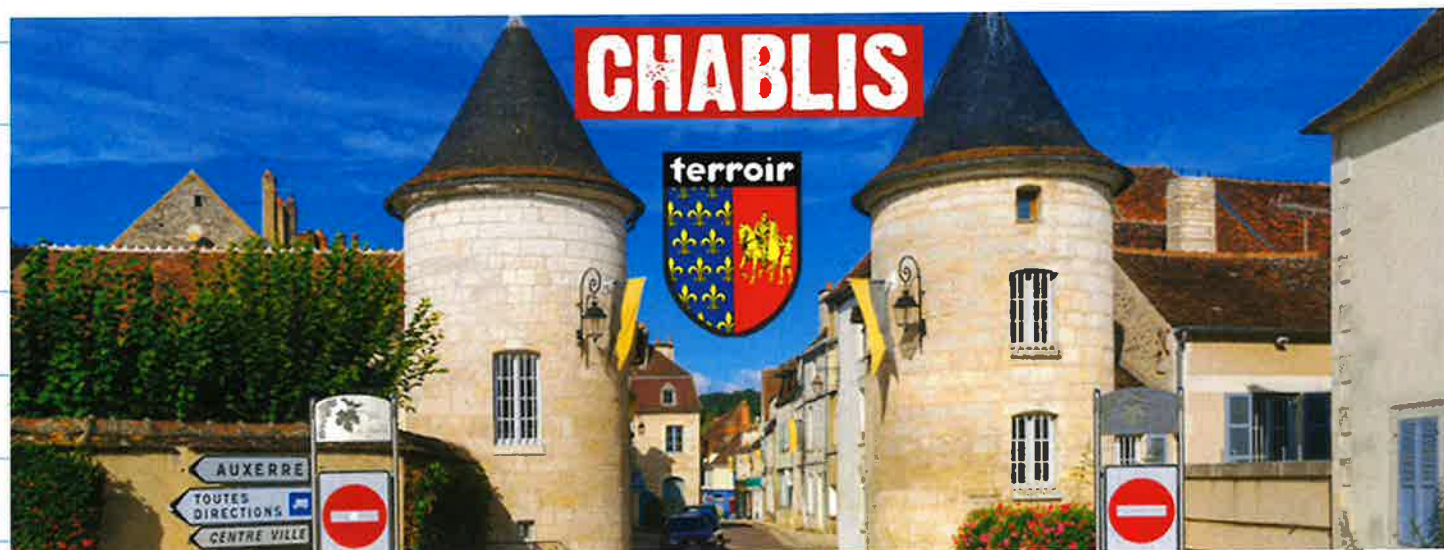
- well, damn, this is your gateway to the Côte de Nuits but its reputation is that of a thrice distant cousin to its southerly compatriots
- it only received its own AOC designation in 1987 (before that it was just Bourgogne Rouge de Marsannay, etc.)
- it was the planting of Pinot Noir by Joseph Clair-Daü in 1919 and the production of 8 barrels of rosé that initially established this appellation's reputation
- BUT, it is the only AOC in Burgundy with the ability to make a blanc, a rosé, a rouge...take that you bastards to the south
- its lack of recognition is primarily due to the alluvial top-soils that cover the more acceptable Bajocian and Bathonian limestone
- there is presently only Village level wine produced here though a movement is underway to gain some *1er Cru* status; that will most likely come for the majestic *Clos du Roy* climat, which is in the town of Chenôve...but who is keeping track of such things

BURGUNDY: Fixin

- we apologize for the lack of a vin blanc from Fixin...I asked my mom to bottle some more grape juice and she just refuses

BURGUNDY: Morey-Saint-Denis

1er Cru Clos des Monts Luisants Vieilles Vignes, Domaine Ponsot, 2016	385.
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BURGUNDY: Chablis

Gérard Duplessis, 2020	121.
Clement Lavallee, 2020	134.
<i>Terroir de Découverte</i> , Patrick Piuze, 2023	88.
<i>Bel Air et Clardy</i> , Alice et Olivier De Moor, 2022	175.
<i>1er Cru Vaulorent</i> , Patrick Piuze, 2023	180.
<i>1er Cru Vaudevey</i> , Patrick Piuze, 2023	154.
<i>1er Cru Les Roncières</i> , Patrick Piuze, 2023	154.
<i>1er Cru Montée de Tonnerre</i> , Domaine Testut, 2022	132.
<i>1er Cru Forêts</i> , Domaine Testut, 2022	148.
<i>1er Cru Butteaux</i> , Patrick Piuze, 2022	173.
<i>1er Cru Fourchaume</i> , Domaine de L'Enclos, 2022	118.
<i>1er Cru Les Vaudevey</i> , Domaine Laroche, 2021	146.
<i>1er Cru Beauroy</i> , Laurent Tribut, 2020	148.
<i>1er Cru Montmains</i> , Gérard Duplessis, 2020	134.
<i>1er Cru Fourchaume</i> , Gérard Duplessis, 2020	138.
<i>1er Cru Mont de Milieu</i> , Corinne et Jean-Pierre Grossot, 2018	135.
<i>1er Cru Cote de Lechet</i> , Daniel-Etienne Defaix, 2010	150.
<i>Grand Cru Bougros</i> , Patrick Piuze, 2023	205.
<i>Grand Cru Les Clos</i> , Patrick Piuze, 2023	305.
<i>Grand Cru Les Preuses</i> , Patrick Piuze, 2022	285.
<i>Grand Cru Les Preuses</i> , Laurent Pinson, 2021	210.
<i>Grand Cru Les Clos</i> , Christian Moreau, 2022	330.
<i>Grand Cru Vaudésir</i> , Christian Moreau, 2022	350.
<i>Grand Cru Vaudésir</i> , Jean-Marc Brocard, 2020	205.
<i>Grand Cru Les Grenouilles</i> , Daniel-Etienne Defaix, 2012	360.



My Mom's Thoughts / Misgivings about CHABLIS

composed on February 23rd, 1972

HISTORY

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

TERROIR

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

GRAPE

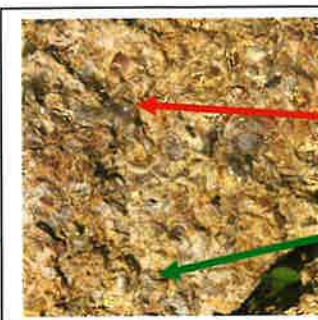
- a local rarity called Beaunois (so-named due to potential origins in Beaune, Burgundy)

A.O.C. STUFF

- the appellation of Chablis was created in 1938 (it now includes Village / 18 Premier-Crus / 7 Grand Crus)
- to be a true Chablis, Kimmeridgean marl **MUST** exist beneath the Portlandian cap
- the appellation of Petit Chablis was created in 1944 (essentially flatlands existing above the hallowed slopes of Chablis).

Mom differentiated the two, in the Spring of 1978, this way:

Chablis is the Tony Manero of the region while Petit Chablis was the Joey / Double J / Gus / Bobby C. of the region



Alcide d'Orbigny (1802-1857) was the proverbial s*#t when it came to all things geology / paleontology / archaeology / anthropology / zoology in the early 19th century. In 1840, he published the *La Paléontologie Française*, the masterwork of French fossils. Wine-wise, we owe the naming of the Portlandian cap to him, as well as the reference to Kimmeridge for the underlying limestone. Unfortunately, he also believed that God created 27 catastrophes to craft the present world as we know it. Suffice it to say, though, fans of chardonnay adore him, and atheists burn his effigy every September 6th.



BURGUNDY: Côte de Beaune

Etienne Sauzet, 2021	115.
Rougeot, <i>Les Grandes Gouttes</i> , 2020	128.

BURGUNDY: Pernand-Vergelesses

<i>Les Cloux</i> , Domaine Rollin, 2021	145.
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BURGUNDY: Beaune

1er Cru <i>Les Grèves</i> , Caroline Morey, 2020	238.
1er Cru <i>Clos des Mouches</i> , Billard-Gonnet, 2018	248.

BURGUNDY: Saint-Romain

Henri Clerc, 2020	139.
<i>Combe Bazin</i> , Domaine de Chassorney, 2022	142.
1er Cru <i>en Remilly</i> , Pierre-Yves Colin-Morey, 2021	285.

BURGUNDY: Auxey-Duresses

WINE IS DELAYED DUE TO LOGISTICS ISSUES...the captain of our boat is presently praying to a god named Zlatan

BURGUNDY: Meursault

- originally a Roman town called Muris Saltus (the jump of the mouse); the residents today are called *Murisaltiens*
- produces BLANC (a lot) and ROUGE (very little...and some of its Pinot Noir grapes can be bottled as Volnay)
- produces *Village* and *Premier Cru* wines; there are no *Grand Crus* (though *Genevrières* and *Perrières* might one day be)

<i>Les Grands Charrons</i> , Michel Bouzereau, 2022	258.
<i>Clos du Cromin</i> , Bitouzet-Prieur, 2020	200.
1er Cru <i>les Genevrières</i> , Rémi Jobard, 2020	375.
1er Cru <i>Genevrières</i> , Darviot-Perrin, 2006	575.
1er Cru <i>Perrieres</i> , Robert Ampeau, 2004	450.
1er Cru <i>Charmes</i> , Robert Ampeau, 2002	400.



BURGUNDY: Puligny-Montrachet

- the finest place on the planet to grow Chardonnay (well, okay, Champagne, Oregon, and Victoria also make some cool examples)
- produces BLANC (a proverbial shit-ton) and ROUGE (bottled as Blagny)
- produces Village, Premier Cru and Grand Cru wines; these wines are the perfect illustration of minor differences in distance are always trumped by major differences in soil types...and that is what is called **terroir**

Etienne Sauzet, 2021

252.

1er Cru Clavoillon, Domaine Leflaive, 2020

744.

BURGUNDY: Saint-Aubin

- en route from the city of Albany...I guess I thought the Erie Canal would be a great way to ship stuff

BURGUNDY: Chassagne-Montrachet

- originally known as Chassagne, it became Chassagne-Montrachet in 1879 with the appropriation of its most famous vineyard's name
- produces BLANC (quite a bit) and ROUGE (quite a bit); up through WWII, 80% of the wines produced were ROUGE
- produces Village, Premier Cru and Grand Cru wines (shares Bâtard with Puligny but solely possesses Criots-Bâtard)

1er Cru Les Vergers, Caroline Morey, 2020

396.

1er Cru Blanchot Dessus, Jean Noël Gagnard, 2011 --1500ml aka MAGNUM--

450.

BURGUNDY: Santenay

Les Coteaux Sous la Roche, Antoine Olivier, 2019

127.

BURGUNDY: Côte de Beaune Grand Cru

Corton-Charlemagne, Grand Cru, Bonneau du Martray, 2007

1500.

Bienvenue Bâtard-Montrachet, Grand Cru, Paul Pernot, 2007

800.

BURGUNDY: Côte Chalonnaise

WINE IS DELAYED DUE TO LOGISTICS ISSUES...the captain of our boat is presently praying to a god named Mbappé

BURGUNDY: Mâconnais

Viré-Clessé, Les Héritiers du Comte-Lafon, 2021

115.

Viré-Clessé, Cuvée E.J. Thevenet, Domaine de la Bongran, 2019

128.

Mâcon Milly-Lamartine, Clos du Four, Les Héritiers du Comte Lafon, 2021

106.

Pouilly-Fuissé, En Rochevat, Domaine Carrette, 2021

100.

Pouilly-Fuissé, 1er Cru Les Brules, Chateau Fuisse, 2022

210.

Pouilly-Fuissé, 1er Cru Le Clos, Chateau Fuisse, 2022

230.

Pouilly-Fuissé, 1er Cru Sur la Roche, Saumaize-Michelin, 2021

158.

Pouilly-Fuissé, 1er Cru Vers Cras, Saumaize-Michelin, 2021

162.



ITALIA: where there was once Soave Bolla, now resides glory

Venissa (100% dorona), 2012, Veneto --500ml--	275.
-the grapes are grown on the island of Mazzorbo, in the Venetian lagoon; they are then shipped to Montalcino (yes, Tuscany), where they are macerated for 30 days on the skins, followed by fermentation and ageing in bottle	
Pinot Bianco, "R", Cantina Terlano, 2009, Alto Adige	410.
Colli Tortonesi (100% timorasso), <i>Il Montino</i> , la Colombera, 2021, Piedmont	99.
Macerto (100% passerina), <i>Rapillo</i> , 2022...uhmmm, might be 2023, Lazio --ALERT: SKIN CONTACT--	63.
Greco di Tufo (100% greco), <i>Stiléma</i> , Mastroberardino, 2017, Campania	128.
Fiano (100% fiano), <i>Piante ai Lapio</i> , Joaquin, 2011, Campania --ALERT: PRIMEVAL WINE--	125.
-the vines are pre-phyloxera (between 80-120 years old)	
-the fermentation is 60 days, conducted under a veil of yeast...think sherry but not...	
XI Perpetuum – pre-British (30% grillo, 70% catarratto), Badaluccio de la Iglesia Garcia, NV, Sicily --500ml--	100.
Munjebel (50% grecanico dorato, 50% carricante), Frank Cornelissen, 2022, Sicily	128.
Etna Bianco (100% carricante), <i>Pietra Marina</i> , Benanti, 2018, Sicily	275.
Zibibbo (100% zibibbo), Marco De Bartoli, 2021, Sicily	114.



SPAIN & PORTUGAL... some folks cannot tell them apart... WTF!

Bierzo (100% doña blanca), José Antonio García, 2019, Castilla y León	115.
Mengoba Las Botas (100% godello), Grégory Pérez, 2017, Castilla y León	118.
Gran Reserva (100% viura + 15% manzanilla), <i>Monopole Clásico</i> , C.V.N.E., 2014, La Rioja	265.
-C.V.N.E. = Compañía Vinícola del Norte de España	
Granito (100% rufete blanca), Cambrico, 2019, Sierra de Francia --CRAZY FOCUS ALERT--	92.
-the rufete grape is a red grape, except when it isn't...and it is because of Fernando Maillo of Cambrico that we still have 11 hectares of the blanca rufete, planted on the granite soils in Salamanca	
Gris (100 Xarel-lo Vermell), Cisteller, 2022, Penedes	75.
Chasselas Doré (100% chasselas doré), Rubén Díaz, 2022, Gredos	86.
Malvasia Volcánica (100% malvasia), Los Bermejos, 2023, Lanzarote	70.
Vijariego Blanco (100% vijariego blanco), Viñátigo, 2022, Tenerife	72.
Maipé (100% listan blanco), Viñátigo, 2022, Tenerife	95.
Palo Blanco (100% listan blanco), Envinata, 2022, Tenerife	128.
-the vines are over 100 years of age, grown on the volcanic middle earth that is / are the Canàry Islands; the vines are trained in the cordon trenzado system, which is less a system and more a braiding of vines into insanity	
-fermented spontaneously in concrete; aged 10 months in foudres and small barrels, with full ML; bottled with minimal SO2	
Valle de Güímar (100% listán blanco), <i>Los Loros</i> , Juan F. Fariña Pérez, 2021, Tenerife	92.
Rabigato (100% rabigato), <i>Curtimenta</i> , Dona Berta, 2022, Douro	88.
Vinho Verde (50% loureiro, 50% arinto), <i>Azahar</i> , Gota, 2022, Minho	56.
Branco em Curtimenta*, <i>O Fugitivo</i> , Casa da Passarella, 2018, Dão	128.
-a field blend of century-old vines (including encruzado, uva cão, bical, terrantez+++), grown on granitic soils in the Serra da Estrela / the wine is aged one year in old oak barrels	
*the <i>curtimento</i> references the one month ageing on the skins...it ain't an orange wine...it is a white wine with brass balls	
<i>Quinta do Ribeirinho</i> (100% sercialinho), Luís Pato, 2020, Bairrada	125.
<i>Partage</i> (100% sercial), Herdade do Portocarro, 2017, Peninsula de Setúbal	138.
Colares (100% malvasia), Baías e Enseadas, 2021, Lisbon	146.
Colares (100% malvasia), Paulo de Silva, 2018, Lisbon	130.
Pico (100% arinto dos açores), Insula Vinus, 2022, Azores	112.



PORTO SANTO...

Vinho do P. Santo, António Maçanita + Nuno Faria, 2023, Madeira

100.

-100% caracol, with the vines ranging from 40-80 years of age...

Vinho do P. Santo, António Maçanita + Nuno Faria, *Fazendas da Areia*, 2023, Madeira

240.

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



SPAIN...and specifically, Jerez...and very much a focus on súper terroir

Étoile (100% palomino), Muchada-Léclapart, 2022, Andalucía 137.

Lumière (100% palomino), Muchada-Léclapart, 2021, Andalucía 142.

Santa Brigida, Barrialto, 2018, Andalucía 80.

-100% palomino, bush-trained, 40-year-old vines

-pagos: Balbaina Baja & Maina

-soil is albariza tosca cerreda (Balbaina Baja) and albariza barajuelas (Maina)

-fermented spontaneously in a former 500 litre Manzanilla cask

-then remains in cask, with the fine lees, for 9 months

Macharnudo (100% palomino), de la Riva, 2018, Andalucía 165.

Agostado, Cota 45*, 2017, Andalucía 155.

-45% perruno, 45% uva rey, 10% palomino

-whole-cluster-pressed, spontaneously fermented in two old sherry botas, then aged for 26 months in botas (aka, barrels),

with the last 4 months under flor...so, this wine underwent both oxidative AND biological ageing

-during the ageing process, the alcohol increased from 13° to 14°

UBE Paganilla (100% palomino), Cota 45*, 2020, Andalucía --1500ml aka MAGNUM-- 168.

UBE Maina (100% palomino), La Charanga, Cota 45*, 2019, Andalucía 185.

*COTA 45 is the fever dream of Ramiro Ibáñez. He is a native son of Jerez, with the sole goal of re-torquing our mindset about the potential of the almighty albariza soil (essentially 100% chalk + small amounts of clay) of his native region. "COTA 45" references 45 meters above sea level, the altitude above which Ramiro believes the best albariza is to be found...below that, you are still swimming with the fishes. Historically, while mucho sweet Sherry was being exported, the locals in Jerez were enjoying unfortified wines, fashioned from over 100 different varietals. That is also a goal of Ramiro and six mates who have created Manifesto 119, a crew dedicated to revitalizing the 119 named grapes in the region from the early 1800s.



Are you looking for **Riesling**...if so, we salute you...

the Germans salute you...the Austrians salute you...the Alsations salute you...the F.L.X.ers salute you...the Australians salute you...the 12 Apostles salute you...Neil Armstrong salutes you from 238,900 miles above us...

please turn to page 1775 in the terroir Codices iv-vi

GERMANY

Silvaner (100% silvaner), <i>G.G. Iphöfer Julius-Echter-Berg</i> , Hans Wirsching, 2019, Franken	158.
Chardonnay (100% chardonnay), Kabinett Trocken, Koehler-Ruprecht, 2022	65.
Weissburgunder Trocken (100% pinot blanc), <i>Löss</i> , Stefan Meyer, 2023, Pfalz	66.

SWITZERLAND

Amigne de Vetroz (100% amigne – one bee), <i>Grand Cru</i> , Cave de Vieux – Moulin, 2015, Valais	105.
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GREECE... because I pray to the old gods every morning

Zakynthino (100% zakynthino), Sclavos, 2022, Cephalonia	92.
Nykteri (100% assyrtiko), Artemis Karamolegos, 2020, Aegean Islands – Santorini	168.
Plyto (100% plyto), <i>Psarades</i> , Lyrarakis, 2021, Crete	71.
Vidiano (100% vidiano), <i>Amygdalos</i> , Iliana Malihin, 2021, Crete	131.

CYPRUS... i will get back to you on this one

<i>Whole Bunch</i> (100% xynisteri), Vouni Panayia, 2018	150.
--	------



AUSTRIA... from a Viennese perspective

Wiener Gemischter Satz, Nussberg "Ried Rosengartel," Wieninger, 2021, Vienna

100.

-50% grüner veltliner + 50% weissburgunder, traminer, riesling, neuburger

Wiener Gemischter Satz, Ried Kaasgraben Nussberg, Zahel, 2018, Vienna

114.

-chardonnay, riesling, grüner Veltliner, rotgipfler, zierfandler, neuberger, pinot gris, gewurztraminer, pinot blanc, roter veltliner

this is the city of Vienna

this is the Danube River...
you can think of it as the lazy river
of Central Europe

these are the vineyards that
are within AND overlook the
city of Vienna



Wiener Gemischter Satz (Viennese Mixed Planting) your Cliff Notes:

- it is a reference to a multi-variety blended wine from vines within the city of Vienna
- at least 3 varieties must be planted in the vineyard and they must be harvested and pressed together (and therefore made into wine together)
- no one grape can account for more than 50% of the blend and the 3rd grape must be at least 10% of the blend
- the new world and its consumers are used to single varietal wines...this ain't that at all
- the rationale for this type of wine growing was risk management...Mother Nature is a b*#^h and, since different grapes ripen at different times, these mixed plantings at least guaranteed some type of harvest in the worst case scenario

AUSTRIA... from a Governor perspective

Sauvignon Blanc, Grassnitzberg Riff, Tement, 2020, Styria --1500ml aka MAGNUM--

220.

Sauvignon Blanc, Ried Kapellenweingarten, Sattlerhof, 2019, Styria

108.

AUSTRIA!

terroir



AUSTRIA...from a hills are alive perspective

Frau Welt (30% neuberger, 30% grüner veltliner, 30% riesling, 10% chardonnay), Von der Vogelwaide, 2020, Wachau 133.

- the project...it is not yet an estate...is overseen by Daniel Vogelwaid & Michael Donabaum
- they have access to many a small, steep parcel in the Wachau...and those parcels total 2.5 ha...which is really not a lot
- they are crafting the wines in a French manner (lean & taut & leesy) vs. an overtly Austrian Wachau manner (ripe and rich)
- soon, they and their wines will be important, very important

Gelber Muskateller (100% yellow muscat), Katharina Gessl, 2023, Weinviertel 84.

Gelber Muskateller Federspiel (100% muscat), Loibner, Knoll, 2022, Wachau 99.

Gelber Muskateller Smaragd (100% muscat), Loibner, Knoll, 2021, Wachau 138.

Zierfandler (100% zierfandler), Traiskirchner Mandel-Höh, Stadlmann, 2019, Thermenregion 135.

- this indigenous variety is a natural crossing of roter veltliner and a relative of the savagnin grape...my mom is still trying to figure out which
- while rotgipfler brings the fat to the wine party, zierfandler brings the acid...and illuminates the disco ball at said party
- the variety is also called spätrot ("late red") as it turns red just before harvest...and is easily embarrassed when it meets other grapes
- there are only 252 acres in production...roughly equivalent to 38 X the High Line...just not planted on so narrow a parcel

Roter Veltliner (100% roter veltliner), Ried Reienthal, Mantlerhof, 1986, Kremstal --SUPER OLD & SCARY ALERT-- 198.

- maybe the most important thing to note is that roter veltliner has NOTHING to do with Grüner Veltliner
- in addition, we do not know which grapes parented roter veltliner...maybe it is the 8th child of the von Trapp family?!...but we do know that roter veltliner parented the neuberger / rotgipfler / zierfandler varietals
- while Grüner swings in a green bean-aromatic direction, Roter ambles in a marzipan-aromatic direction...this is yumminess personified

Weissburgunder Smaragd, Franz Hirtzberger, 2021, Wachau 100.

Grüner Veltliner Smaragd, Ried Steinertal, Alzinger, 2022, Wachau 158.

Grüner Veltliner Smaragd, Ried Kreutles, Knoll, 2020, Wachau 125.

Grüner Veltliner Smaragd*, Weissenkirchen "Wachstum Bodenstein," Prager, 2021, Wachau 195.

Grüner Veltliner, Unendlich, F.X. Pichler, 2018, Wachau 434.

*GRÜNER VELTLINER is the grape of Austria, accounting for 32.5% of the vineyard plantings, but it's name was only officially recognized in the 1930s (until then, it was called weissgipfler, amongst other monikers) / its parent grapes are savagnin (lordy, what grape does *not* have savagnin as a parent!!!) and an obscure vine presently called St. Georgener-rebe (apparently, one can visit the town of St. Georgen am Leithagebirge and observe this single vine, discovered only in 2000, and apparently over 500 years old...it brings to mind the Grail Knight in "Indiana Jones and the Last Crusade")

*we should tip our hats to Lenz Moser who developed the *hochkultur* trellising method in the 1930s; this system essentially modernized vine training, moving from a single-stake system to high trellises, ushering in greater efficiency and eventual mechanization

*funnily enough...or strangely enough...GRÜNER VELTLINER is NOT part of the Veltliner family of vines (which includes roter / frühroter / neuberger+)



AUSTRIA... maybe the greatest wine you have never consumed

Tradition, Cuvée 50 Years, Schloss Gobelsburg**, NV, Kamptal*

350.

-uhmmmmmmmmmmmmmmmmmm...ahhhhhhhhhhhhhhhhhhh...not sure where to begin here so we will begin here:

-the wine is a combination of grüner veltliner, riesling, grüner sylvaner, muskat sylvaner, riesling sylvaner, welschriesling, muskat ottonel, traminer, muskateller wines, not grapes. Bottles of these individual wines were taken from the estate's vinothèque, uncorked, tasted to ensure soundness, and then decanted into individual vessels. These vessels, of these individual, different wines, were then blended into the cuvée that you are now relishing

-these individual wines were taken from vintages of the last 50 years:

-the 1970s – 11% of total – 1970, 1971, 1973, 1974, 1977, 1979

-the 1980s – 12% of total – 1980, 1981, 1982, 1983, 1984, 1986, 1987, 1989

-the 1990s – 7% of total – 1991, 1993, 1994, 1996, 1998, 1999

-the 2000s – 37% of total – 2000, 2002, 2003, 2004, 2005, 2007, 2009

-the 2010s – 33% of total – 2011, 2013, 2014, 2017

*if we are trying to find a model for this type of wine construction, the only place one can go is a NV Champagne. And please do not think of this (the blending of wine AND vintages) as a modern creation; this type of wine crafting was done centuries ago. It is also not better or worse, just different...and in the case of this wine, exponentially different (sort of like the Beach Boys *Pet Sounds*).

your **SCHLOSS GOBELSBURG History: the winery was established in 1171, by Cistercian monks, who were spreading their wings and influence from Burgundy. **PLEASE NOTE THIS YEAR, 2022, IS THE 851st ANNIVERSARY OF THE ESTATE'S FOUNDING.** Their first donated vineyards in Austria were near the town of Langenlois, in the Kamptal. These monks tended their many vineyards until 1995, when oversight of the operation was given to Michael Moosbrugger (until this time, the operation was overseen by powerhouse Abbot Bertrand and administrator Maximilian Krausgruber; they recognized that a worthy successor could not be found in the order and therefore expanded their horizons...and a new preacher man was sent from heaven). The Moosbruggers, while of this age, are very much giving renewed voice to the multitude of traditions of the estate and finding inspiration from the generations of monks who came before.

PAUSE...

AND PAUSE AGAIN...

AND MAYBE JUST ANOTHER LITTLE PAUSE...

We need a pause after reading everything above...please tell me you read everything above...

Now a deep breath.

Put your hands above your head and reach for the heavens (tell me if you touch anything).

And please now return to the regularly scheduled episode of the *Warrior Nun*.



HUNGARY... we hate Orbán but we love the people of Hungary

Tokaji (100% furmint), *Úrágya*, Szepsy, 2018, Tokaj – Hegyalja 169.

- the Úrágya vineyard is located in the western part of the village of Mád (apparently, all the sane people live here) / it is at an elevation of 650' and faces southeast to southwest / the vineyard was planted between 1964 to 1982 / the soil is a very hard clay, with quartz riolite tuff
- the vineyard was harvested on the 24th of August / the grapes were fermented in barrel, then matured in 300 L barrels for 7 months
- Total Acidity: 7.4 grams/l - Residual Sugar: 1 grams/l
- the wine speaks of Violet Beauregarde...skillful / self-centered / competitive / it lasts as long as a wad of gum chewed for 3 months

Tokaji (100% furmint), *Szent Tamás 45*, Szepsy, 2017, Tokaj – Hegyalja 265.

- the Szent Tamás vineyard is located in the eastern part of Mád (apparently, all the really crazy people live here) / it is at an elevation of 550' and faces east to southeast to south / planted in 1954 / the soil is layered zeolite & rhyolite, rich in tuffs and red clay
- the vineyard was harvested between September 28th and October 2nd / the grapes were fermented & aged in new 300 L barrels for 7 months
- Total Acidity: 6.4 grams/l - Residual Sugar: .8 grams/l
- the wine speaks of Mike Teavee...bad-tempered / self-absorbed / intelligent / begins small...3" ...then stretches out to 10'

SLOVENIA

Ribolla (100% ribolla), *Opoka*, Marjan Simčič, 2020, Brda 164.

SLOVAKIA

Godfather (100% pinot gris), Pivnica Čajkov, 2020, Nitra --I AM REALLY CONFUSED ALERT-- 84.

UKRAINE

Telti-Kuruk (100% telti kuruk), Beykush, 2022, Mykolaiv 88.

- the Mykolaiv region is a peninsula on the Black Sea, near Odessa...I believe this is near Snake Island where the Ukrainian soldiers told the Russians to "go f*#k themselves"

GEORGIA... we should really call this country საქართველო

Tsoulikari, Gvino, 2021, Kakheti 66.

Rkatsiteli, Stori, 2014, Kakheti --ORIGIN STORY QVEVRI ALERT-- 68.

- 100% rkatsiteli, planted on alluvial – proluvial forest soils (P.S. if anyone knows what proluvial soils are, please send me a text), located at 1500', with the Kartvlis Deda visible in the distance
- fermentation is in qvevri (these are the traditional terracotta clay pots that are used for the fermentation of wine vs. amphora, which are clay pots traditionally used for the transportation of wine...they have handles afterall), on the skins, for 6 months, with continuous ML, followed by 2 years of ageing in qvevri

LEBANON... well, one cannot feel more alive than when one parties in Beirut

Obeideh (100% obeideh), Sept +++ ||, 2018, Bekaa Valley 120.

Grand Vin (60% obaideh, 40% merwah), Chateau Musar, 2016, Bekaa Valley --WEAR A SEATBELT ALERT-- 195.

Grand Vin (60% obaideh, 40% merwah), Chateau Musar, 2012, Bekaa Valley -- HOLD ON TO SOMETHING -- 210.

Grand Vin (66% obaideh, 34% merwah), Chateau Musar, 2003, Bekaa Valley --CALL MY MOTHER ALERT-- 284.



SOUTH AFRICA... yes, it is definitely *NOT* a s*#thole country

Chardonnay, <i>The Agnes</i> , Crystallum, 2022, Western Cape	80.
Chenin Blanc, <i>Mev. Kirsten</i> , The Sadie Family, 2022, Stellenbosch – Jonkershoek Valley	425.
<ul style="list-style-type: none"> -the Mev. Kirsten vineyard is located at the foot of the Bothmaskap / it is composed of decomposed granite atop alluvial soil -the Mev. is Afrikaans for Mrs. and Mrs. Kirsten's one hectare vineyard contains the oldest plantings of Chenin Blanc in South Africa (Eben Sadie began to work with this parcel in 2006) -the grapes are fermented and aged in an old foudre, remaining on the lees for 12 months 	
<i>Palladius</i> , The Sadie Family, 2021, Swartland --THE NE PLUS ULTRA OF SOUTH AFRICA ALERT--	350.
<ul style="list-style-type: none"> -composed of grapes (chenin blanc, grenache blanc, clairette, viognier, verdelho, roussanne, marsanne, semillon gris, semillon blanc, palomino, colombard) harvested from 17 different vineyards / the vineyards are located in Paardeberg, Piketberg, and St. Helena Bay / -the vineyards are composed of decomposed granite, decomposed Table Mountain sandstone and chalk -the grapes are whole bunch-pressed into concrete eggs and amphora, with each vineyard fermenting separately AND in the same vessel as the previous vintage / after 12 months, the wines are combined and aged in old foudres for an additional 12 months 	

NEW ZEALAND...

Chardonnay, <i>Bannockburn</i> , Felton Road, 2021, Central Otago	105.
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AUSTRALIA... because we have no clue how good the wines are

Verdelho (100% verdelho), <i>Salsa Verde</i> , Yetti & The Kokonut, 2021, McLaren Vale --SKIN CONTACT ALERT--	83.
Chardonnay, <i>Slint</i> , Ochota Barrels, 2023, Adelaide Hills	138.
Chardonnay, Moorooduc Estate, 2021, Mornington Peninsula	80.
Chardonnay, <i>Lenswood Vineyard</i> , Shaw + Smith, 2020, Adelaide Hills	182.
Chardonnay, Ashbrooke Estate, 2014, Margaret River	82.
Chardonnay, <i>McIntyre Vineyard</i> , Moorooduc Estate, 2012, Victoria	148.
Semillon, Happs, 2012, Margaret River	72.
Marsanne (100% marsanne), <i>FLOR</i> , Ben Haines, 2011, Yarra Valley --OXIDATIVE ALERT--	100. 500ml



CHILE... because this landscape is perfect for grape growing & winemaking

Viogner, <i>Tara</i> , 6 th Edition, Ventisquero, NV	112.
Chardonnay (100% chardonnay...just in case you were wondering), <i>Sol de Sol</i> , Aquitania, 2021, Mallego Valley	95.
Chardonnay, <i>Amelia</i> , Concha y Toro, 2021, Quebrada Seca – Limari Valley	168.
Chardonnay, <i>Los Parientes</i> , Baettig, 2020, Traiguén	100.
Chardonnay, <i>Quebrada Seca</i> , Marcelo Retamal, 2019, Limari Valley	148.

ARGENTINA... because their economy needs help!

Semillon (100% semillon), <i>Poligonos</i> , Zuccardi, 2022, Valle de Uco	88.
Certezas (100% semillon), <i>Finca Manoni</i> , Michelini I Mufatto, 2020, Tupungato	105.

AMERICA... please tell Mom terroir does have some American wine

<i>Flora</i> , La Garagista, NV, Vermont –ALPINE SOLERA--	105. 375ml
<i>Bug Dope</i> (63% gewurtztraminer, 27% seyval blanc, 10% Riesling), Paul Brady, 2023, Finger Lakes	66.
<i>Wabi-Sabi</i> , Populis Wine, 2023, Mendocino	60.
-57% sauvignon blanc, 30% chenin blanc, 8% picpoul, 4% albariño, 1% orange muscat	
<i>Rise</i> (67% white zinfandel, 33% white merlot), Old World Winery, 2021, Sonoma –SKIN CONTACT ALERT--	70.
Palomino (100% palomino), Scythian Wine Co., 2023, Cucamonga Valley	100.
Chenin Blanc, Paumanok, 2023, North Fork	68.
<i>Aesalon</i> , Hiyu, 2021, Columbia Gorge	225.
Grüner Veltliner (100% grüner veltliner), <i>Freund</i> , Brij Wines, 2022, Santa Barbara County	118.
<i>Côtes de Tablas Blanc</i> , Tablas Creek, 2020, Paso Robles	125.
-38% viognier, 32% grenache blanc, 22% marsanne, 8% roussanne	
Chardonnay, <i>Chene Vineyards</i> , Lady of the Sunshine, 2023, Edna Valley	105.
Chardonnay, <i>Charles Heintz Vineyard</i> , Littorai, 2022, Sonoma Coast	250.
Chardonnay, <i>Hawkeye Ranch</i> , Monte Rio Cellars, 2022, Mendocino County	65.
Chardonnay, <i>Wolff Vineyard</i> , Mount Eden Vineyards, 2021, Edna Valley	75.
Chardonnay, <i>The Root of the Wind</i> , Trippers & Askers, 2021, Santa Rita Hills	154.
Chardonnay, <i>Pray Tell</i> , 2020, Willamette Valley	96.
Chardonnay, <i>Estate</i> , Mount Eden Vineyards, 2016, Santa Cruz Mountains	218.
Chardonnay, <i>Woodward Canyon</i> , 2006, Washington	125.
Chardonnay, <i>Estate Grown</i> , Chalone Vineyards, 2004, Monterey County	165.



Let's begin with the obvious or maybe not so obvious...

RIESLING IS NOT AN INHERENTLY SWEET WINE.

Okay, so that is out of the way. Next up.

What needs to be made abundantly clear is that when the Riesling grape is grown in the perfect terroir, it can produce some of the most sublime, well-balanced wines on the planet Earth.

And balance is everything in wine.

Yes, say it with me...because it is your new mantra...

Balance is everything

Balance is everything

Balance is everything

Balance is everything

Balance is everything

Balance is everything

By the by, what are we actually balancing in wine, to make it so damn tasty?

Everything...acidity / pH / sugar / alcohol / esters / aldehydes / the teachings of Baelor the Blessed ++.

Riesling possesses all of these and more...

More resonation...as if the Holy Spirit is possessing you with divine goodness.

More sense of place...the grape is a goddamn conduit for Gaia to penetrate your soul.

More love...the wine envelops you like an emphatic hug from mom and dad.

More enlightenment...the wine mirrors Socrates in his teaching prowess.

More power...as winter is / was coming, Riesling is / was the only weapon mankind had to battle the Night King with (and Arya's badass-ness!)

just ask the Children of the Forest, who maintained Riesling-only vineyards in Westeros.

Rudolf Steiner urged us to become aware of one's humanity.

By drinking Riesling, you become a better person.

THE TWELVE SHADES OF GERMAN RIESLING GRAPES♦

TROCKEN...
perfect in every way

I would certainly eat
these for breakfast, with
my muesli.

KABINETT...
equally perfect...just different

SPÄTLESE...
later harvested,
by about 7 days, I think

Just on the cusp
of something profound...
very much like Martin Luther,
pondering reason 88
of his disenchantment
with the universal church.

AUSLESE...
even later harvested...
could be 14 days, could be 30 days
but **BALANCE** is the key

I like beer,
I really like beer...
and I really like
these grapes too...
just ask Squee.
He now drinks wine.
And he knows his stuff.

TROCKENBEERENAUSLESE...aka, TBA...
every grape, affected by noble rot, picked individually...
the only wine job harder than this is tasting
the new vintage of Bordeaux, 6 months after their birth,
for 7 straight days, with only coffee as a cleanser.

Bound for glory
of a different sort...
GET IN MY BELLY!

Just shy of nirvana...
just like my first listen
of
Echo and the Bunnymen's
Ocean Rain.

BEERENAUSLESE...
aka, BA...
each grape,
really shriveled up,
picked individually...
oh mammmmmmma.

If Aubert de Villaine
saw grapes in his vineyards like these,
he would be mighty happy...
or sad.
We would like to think happy.

NOTE:

-this is a real photo, taken on October 18th, 2018, by Ralf Kaiser (a wine blogger in Germany),
in the *Pündericher Marienberg*, a vineyard in the Mosel River Valley, owned by Clemens Busch.

We did not photo-shop this image, using Chardonnay grapes OR Cabernet grapes,
all attempting to be something they can never be.

A statement of clarity once again: **THIS PHOTO WAS TAKEN ON A SINGLE DAY**,
with 12 different ripeness levels of Riesling, all existing on the same day.

REPEAT AFTER ME: the glory of Riesling is the complexity of styles.

G German Riesling

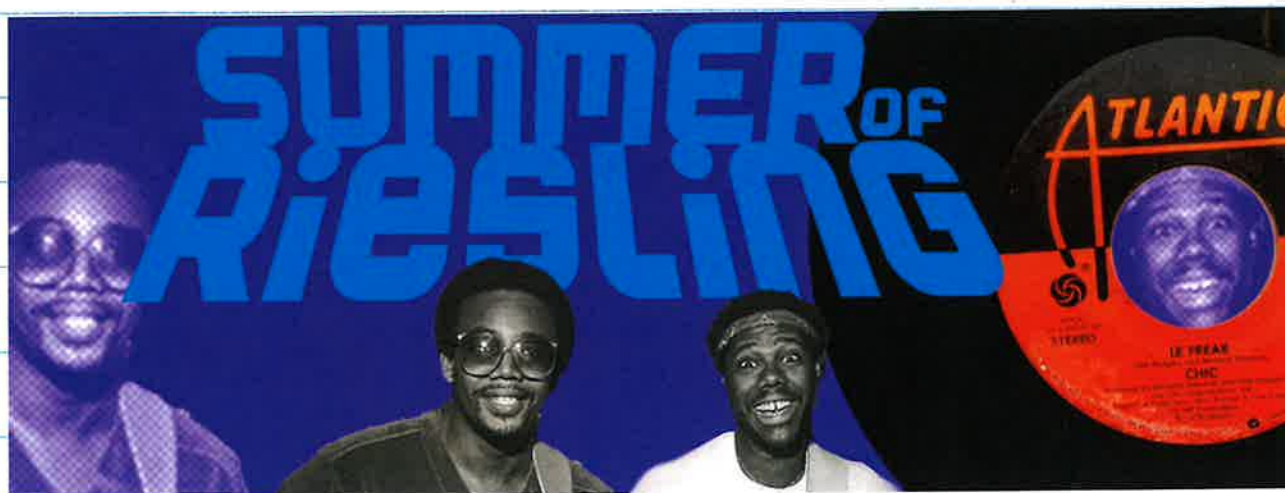


Trocken, G.G. Birkweiler Kastanienbusch, Rebholz, 2023, Pfalz	270.
Trocken, G.G. Siebeldingen im Sonnenschein "Ganz Horn," Rebholz, 2023, Pfalz	280.
Trocken, Roxheimer Höllenspfad, Dönnhoff, 2022, Nahe --1500ml aka MAGNUM--	228.
Trocken, G.G. Monzinger Niederberg, Emrich-Schönleber, 2022, Nahe	134.
Trocken, G.G. Monzinger Frühlingsplätzchen, Emrich-Schönleber, 2022, Nahe	179.
Trocken, G.G. Monzinger Halenberg, Emrich-Schönleber, 2022, Nahe	198.
Trocken, G.G. Monzinger Halenberg, Emrich-Schönleber, 2022, Nahe --1500ml aka MAGNUM--	422.
Spätlese Trocken, Bopparder Hamm, Weingart, 2021, Mittelrhein	104.
Trocken, 1er G. Hallgarten Hendelberg, Peter Jakob Kuhn, 2021, Rheingau	126.
Trocken, G.G. Rudesheimer Rosengarten, Leitz, 2021, Rheingau	146.
Trocken, G.G. Rudesheimer Berg Roseneck "Katerloch," Leitz, 2021, Rheingau	148.
Trocken, G.G. Rudesheimer Berg Rottland "Hinterhaus," Leitz, 2021, Rheingau	151.
Trocken, G.G. Rudesheimer Berg Kaisersteinfels "Terrassen," Leitz, 2021, Rheingau	171.
Trocken, G.G. Rudesheimer Berg Schlossberg "Ehrenfels," Leitz, 2021, Rheingau	175.
Trocken, G.G. Kostheimer Weiss Erd, Künstler, 2021, Rheingau	120.
Trocken, G.G. Erbacher Marcobrunn, Künstler, 2021, Rheingau	299.
Trocken, Siefersheim "Porphy," Wagner Stempel, 2021, Rheinhessen	114.
Trocken, Saulheimer Schlossberg, Thörle, 2021, Rheinhessen	152.
Trocken, G.G. Westhofener Aulde, Wittmann, 2021, Rheinhessen	195.
Trocken, G.G. Königsbacher Idig, A. Christmann, 2021, Pfalz	188.
Trocken, Eitelsbacher Alte Reben, Karthäuserhof, 2020, Ruwer --1500ml aka MAGNUM--	208.

German Riesling



Trocken, G.G. Wawerner Volz, Van Volxem, 2020, Saar	100.
Trocken, G.G. Kanzemer Altenberg Alte Reben, Van Volxem, 2020, Saar	100.
Trocken, G.G. Ockfener Bockstein, Van Volxem, 2020, Saar	100.
Trocken, G.G. Grosse Lage Vogelsang, Domaine Serrig, 2020, Saar	400.
Trocken, Hochheimer Domdechane, Künstler, 2020, Rheingau	120.
Trocken, G.G. Traiser Bastei, Gut Hermannsberg, 2020, Nahe	192.
Trocken, G.G. Schlossböckelheimer Felsenberg, Dönnhoff, 2020, Nahe --3000ml aka DBL MAGNUM--	750.
Trocken, Haardter Bürgergarten, Müller-Catoir, 2020, Pfalz	120.
Trocken, G.G. Deidesheimerer Hohenmorgen, Bassermann-Jordan, 2020, Pfalz	198.
Trocken, G.G. Scharzhofberger, Reichsgraf von Kesselstatt, 2019, Saar --1500ml aka MAGNUM--	175.
Trocken, G.G. Rauenthaler Pettenthal, Gunderloch, 2018, Rheinhessen	178.
Trocken, G.G. Birkweiler Kastanienbusch, Rebholz, 2018, Pfalz	312.
Trocken, G.G. Siebeldingen im Sonnenschein "Ganz Horn," Rebholz, 2018, Pfalz	300.
Trocken, G.G. Steeger St. Jost, Ratzenberger, 2008, Mittelrhein	175.



QbA, Schieferterrassen, Heymann-Löwenstein, 2021, Mosel...the terrassen part...oh my

92.

Trocken, G.G. Winningen Röttgen, Heymann-Löwenstein, 2021, Mosel...the terrassen part...oh my

169.



Riesling Radikals

Goddammit, it is insane that anyone would choose to make a living planting anything on the solid rock slopes of the lower section of the Mosel River Valley (just a stone's throw from the Rhine River). Just look at the above photo. And when I say look, I mean focus on the terraced hillsides, at a 50°-70° slope, with nary a spec of visible soil. It is ALL slate, all the time.

There is no easy day working this landscape. We must then be über thankful for the otherworldly efforts of Cornelia & Reinhard Löwenstein to craft wine from this swath of the Terrassenmosel. Created over 400 million years ago, this terra firma has only one purpose: to grow kick-arse Riesling grapes, that resonate with an electrical charge. Other than Cuban sympathizers and former members of the Bay City Rollers, no one is crazy enough to work this landscape.

#drinktheradikal #kissthestone



Kabinett Trocken, Kallstadter Saumagen*, Koehler-Ruprecht, 2022, Pfalz

N/A.

(Total Acidity - gr. / Residual Sugar - gr. / -°)

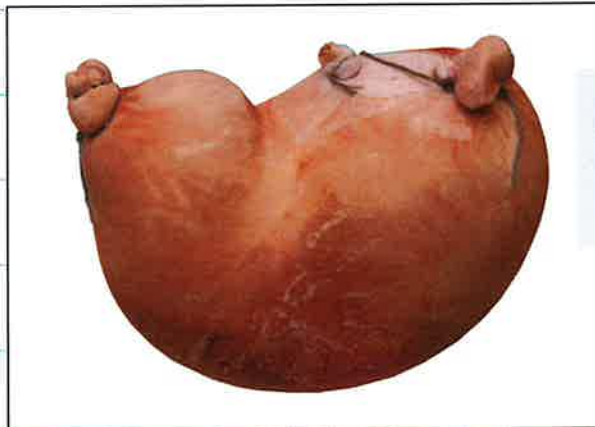
Spätlese Trocken, Kallstadter Saumagen*, Koehler-Ruprecht, 2022, Pfalz

N/A.

(Total Acidity - gr. / Residual Sugar - gr. / -°)

***THE DIRT ON KALLSTADTER SAUMAGEN AND KOEHLER-RUPRECHT'S INSANE MINDSET:**

- the *Saumagen* is 40-hectares-in-size, at an altitude of 350-feet, facing south by southeast, at a 10-20° steepness
- it is composed of primarily loam, loess with lime marl and millions of small limestones (these rocks help to keep the grapes warm during the growing season) / apparently, the Romans mined limestone here during the Roman times
- the vineyard is called *Saumagen* because its contours mimic the *saumagen*, which is a pig's stomach stuffed with pork/ potatoes / herbs



ah yes...
the almighty
and super damn yummy
Saumagen!

- the decision to harvest is, of course, done by taste; the various pickings (generally, there are 3) are then determined by the color of the grapes: light green for the 1st / brighter yellow for the 2nd / amber for the 3rd
- all wines ferment using indigenous yeast; all wines are fermented dry!; they are then transferred to barrel...all old and perfectly neutral...of varying sizes; the wines remain in contact with the lees for 10-11 months, before bottling in the August after harvest

HERE COMES THE KOEHLER-RUPRECHT MIND MELD...

- before bottling, every barrel in the cellar is tasted; there is no rhyme or reason why some barrels result in a lighter wine, or others in a more structured, elegant style or others in a richer, more fruit-forward style (the barrels containing similar-styled wines are blended together, to create the Kabinett Trocken, the Spätlese Trocken and the Auslese Trocken); once again, there is no relationship between grapes in the *Saumagen* vineyard, being harvested at a Kabinett ripeness level and then producing a Kabinett wine once the élevage is complete; the wines follow their own course and once that is determined, the wine is bottled as such
- the wines of Koehler-Ruprecht are, therefore made in the vineyard AND in the winery



QbA, <i>vom muscheligen kalk</i> , Klaus Peter & Julia Keller, 2023, Rheinhessen	80.
QbA, <i>von der Fels</i> , Klaus Peter & Julia Keller, 2023, Rheinhessen	110.
QbA, <i>Enkircher Batterieberg</i> , Immich-Batterieberg, 2022, Mosel	210.
QbA, <i>Haardter Herrenletten</i> , Müller-Catoir, 2022, Pfalz	108.
QbA, <i>Briedeler Herzchen</i> , Immich-Batterieberg, 2021, Mosel	88.
QbA, <i>Rüdesheimer Berg Schlossberg</i> , Georg Breuer, 2021, Rheingau	300.
QbA, <i>Johannisberger Vegelsang "Alte Reben,"</i> Goldatzel, 2021, Rheingau	60.
QbA, <i>Nackenheim</i> , Kühling-Gillot, 2021, Rheinhessen	138.
QbA, <i>Scharzhof</i> , Egon Müller, 2020, Saar	172.
QbA, <i>Dhroner Hofberg</i> , A.J. Adam, 2020, Mosel	120.
QbA, <i>Trabener Zollturm</i> , Immich-Batterieberg, 2020, Mosel	139.
QbA, <i>Rauenthal</i> , Georg Breuer, 2020, Rheingau	80.
QbA, <i>Rauenthal Nonnenberg</i> , Georg Breuer, 2020, Rheingau --1500ml aka MAGNUM--	475.
-Rauenthal, the town, is located on the eastern side of the region (about a 20-minute drive to my favorite spa in Wiesbaden)	
-back in the height of German Riesling World-Wide Fame, this town and its almighty <i>Baiken</i> vineyard and the Kloster Eberbach (once church-owned, of course, and now a state property) were paramount as German Riesling ambassadors	
-the <i>Nonnenberg</i> is a monopole of Weingut Breuer / it is composed of slate, phyllite, quartzite, loess loam – not your typical German Riesling terra firma / aspect is south, south-west / it is steep, up to 50°	
QbA, <i>Lehmener Ausoniusstein</i> , Materne & Schmitt, 2019, Mosel	118.
QbA, <i>Rüdesheim</i> , Georg Breuer, 2019, Rheingau	84.
QbA, <i>Lorch</i> , Georg Breuer, 2019, Rheingau	88.
QbA, <i>Lentum</i> , Melsheimer, 2018, Mosel	100.
-so, where to begin with this wine, because this is old school. And by old school, I mean turn of the 20 th century old school. And by that time frame, I mean that this wine is made the same way they did over 120 years ago, when a fermentation lasted F-O-R-E-V-E-R, because there were no market pressures / no financial pressures to turn inventory / maintain cash flow. The wine stayed in barrel, enjoying its merry fermentation path, until it was deemed finished, which was generally years later. So, now onto the specifics:	
-LENTUM: Latin for <i>the slow one</i>	
-the grapes are from the <i>Reiler Mullay-Hofberg</i> vineyard, which has been organic for 29 years. In addition, the soil is cultivated every two years, which is essentially never. What grows between the vines is only mowed and there is always enough food for all the insects who call this vineyard home. Naturally, the yields are very low. And because of the "lack" of vineyard work, the presence of nitrogen in the grape juice is very low. And therefore, the fermentation is long and slow...12 to 18 months, which is insane (since nitrogen is an accelerator for fermentation, the more nitrogen present, the faster...4-6 weeks...the fermentation. But not in this case). Also, the malolactic fermentation is happening at the same time as the alcoholic fermentation (ask the staff about the difference). And because Riesling has a lower pH, the resulting wines are incredibly stable. By the by, this fermentation+++ is happening in 1000-litre Hunsrück oak barrels...the so-called Mosel fuder. Suffice it to say, this wine has been waiting for you to enjoy it at its peak of enjoyability and yumminess.	
QbA, <i>Schimbock</i> , Vollenweider, 2018, Mosel	136.
QbA, <i>Kestener Paulinshofberg "GK,"</i> Günther Steinmetz, 2017, Mosel	80.
QbA, <i>Enkircher Batterieberg</i> , Immich-Batterieberg, 2017, Mosel	145.



Trocken, vom roten schiefer, Clemens Busch, 2022, Mosel 82.

- Total Acidity 6.4 gr. / Residual Sugar 6.7 gr.
- the roten schiefer references the red slate in the sites Rothenpfad and Nonnengarten

Trocken, vom grauen schiefer, Clemens Busch, 2022, Mosel 84.

- Total Acidity 6.9 gr. / Residual Sugar 8.1 gr.
- the grauen schiefer references the grey slate in the steep vineyards in the town of Pünderich

Trocken, vom blauen schiefer, Clemens Busch, 2022, Mosel 104.

- Total Acidity 6.5 gr. / Residual Sugar 8.3 gr.
- the blauen schiefer references the blue slate in the Fahrlay parcel in the Marienburg site

QbA, Pündericher Marienburg*- Raffes, Clemens Busch, 2021, Mosel 400.

- (Total Acidity 6.1 gr. / Residual Sugar 11.3 gr.)
- within the Falkenlay parcel lies this single plot, planted in 1945...this grapes are harvested fully ripe, producing a fully ripe wine

Kabinett, Pünderich Marienburg, Clemens Busch, 2022, Mosel -GROSSER RING AUCTION 2023 WINE- 188.

- Total Acidity 9.3 gr. / Residual Sugar 73.7 gr. / 7.5°

Spätlese, Pünderich Marienburg, Clemens Busch, 2022, Mosel 104.

- Total Acidity 8.1 gr. / Residual Sugar 77.9 gr. / 7.5°

*in the village of Pünderich is the glorious Marienberg vineyard / it faces southeast, south, southwest - perfect exposition for sun exposure, to ripen the grapes / it is essentially a vertical walls of vines, with stairs cut out by Orks from the Reformation Movement / it is primarily composed of weathered grey slate, sprinkled with a dusting of loam. Before the 1971 Wine Laws came into force, the vineyard was 25 ht. in size and resided beneath the old Marienburg monastery / after the 1971 Wine Laws passed, the vineyard had increased in size to 90 ht. Rita and Clemens Busch are utilizing the micro parcel names from the old days to differentiate their wines from the usual fare.

Pündericher Marienburg Vineyard

Fahrlay parcel

Fahrlay Terrassen parcel

The Marienburg castle (1000CE), then a convent (1146CE), then a fortress (1515CE), then a rebuilt church choir (1957CE)

I once swam in the Mosel River here...
I never drank Chardonnay again.

Clemens' first vintage at the family property was in 1975 (he is the 5th generation to work this land). Working these über steep slopes is a labor of love and just plain laborious. In the 1980s, when a new generation of family members were getting ready to inherit similar parcels of vines, Clemens and Rita were able to purchase many a hectare, at relatively cheap prices, as these folks did not want the laborious labor (those folks took the monies and bought vineyards on much flatter land...much less labor!!!). The Busch's went organic in 1984 and then biodynamic in 2006.



In the Cellar, the grapes are spontaneously fermented and aged for many a moon on the lees. There is no magic or mystery to these wonders.



Next time a non-German wine grower / wine maker tells you their vineyards are hard to work because of their high degree slope, tell them to just "piss off." Because they do not know steep: they only know a slight incline. They might dream their vineyards are vertical in practical terms but in reality, their verticality is just as fanciful as me thinking my facial hair is worthy of ZZ Top.



Trocken, G.G. Schonfels N° 11, Peter Lauer, 2020, Saar	-GROSSER RING AUCTION 2021 WINE-	600. 1500ml.
QbA, Erste Lage Ayler Scheidterberg N° 21, Peter Lauer, 2022, Saar		100.
QbA, Grosse Lage Ayler Kupp "Kern" N° 9, Peter Lauer, 2022, Saar		107.
QbA, Grosse Lage Ayler Kupp "Unterstenberg" N° 12, Peter Lauer, 2022, Saar		105.
QbA, Grosse Lage Ayler Kupp "Neuenberg" N° 17, Peter Lauer, 2023, Saar		135.
QbA, Grosse Lage Ayler Schonfels N° 11, Peter Lauer, 2022, Saar		128.
QbA, Ayl "Senior" N° 6, Peter Lauer, 2023, Saar		76.
-Total Acidity 8.1 gr. / Residual Sugar 10 gr.		
Kabinett, Ayler Kupp N° 8, Peter Lauer, 2023, Saar		85.
Spätlese, Ayler-Kupp N° 7, Peter Lauer, 2023, Saar		97.

THOUGHTS FROM MOM...

Who is **PETER LAUER**? It might actually be better to ask: who is Florian Lauer? He is the 4th generation of his family (Peter is his father) to oversee the estate, crafting gloriously crafted, precise, elongated wines from the Saar Valley, for those of us who cannot afford anything from Egon Müller but still want to feel that level of prestige.

What is a **Faß**? A *Faß* (aka, *Fass*) is a cask, a barrel, and the tradition at some estates is to ferment the grapes from a particular parcel in the same barrel, every vintage, especially when only using indigenous yeasts. This conceivably allows the wild yeast flora to embed themselves in the fibres of the wood, allowing a similar wine to be crafted from that site vintage to vintage. Or, taken from another angle, each barrel is different, thereby producing different wines, and should be noted on the labels, especially for all wine geeks named Dylan Robbins.

AYLER KUPP

size: 121.5 acres (74.1 acres are vines; the remaining acres are forest and Amazon warehouses)

aspect: southeast, to south, to southwest (the grapes need every ounce of sunshine)

altitude: 450' – 720'

soil: every color of slate that Pantone can muster, but primarily *devonschiefer*

slope: oh yaaaaaaaaaaaaaaaaahhhhhh, from 20° - 70°

physical profile: a whale or a dirigible

wine profile: cut & linear & filigreed...a liquid version of Slender Man

early history: the first documentation of the site name was 1304

slightly recent history: in 1904, a bottle of *Ayler Kupp* Riesling

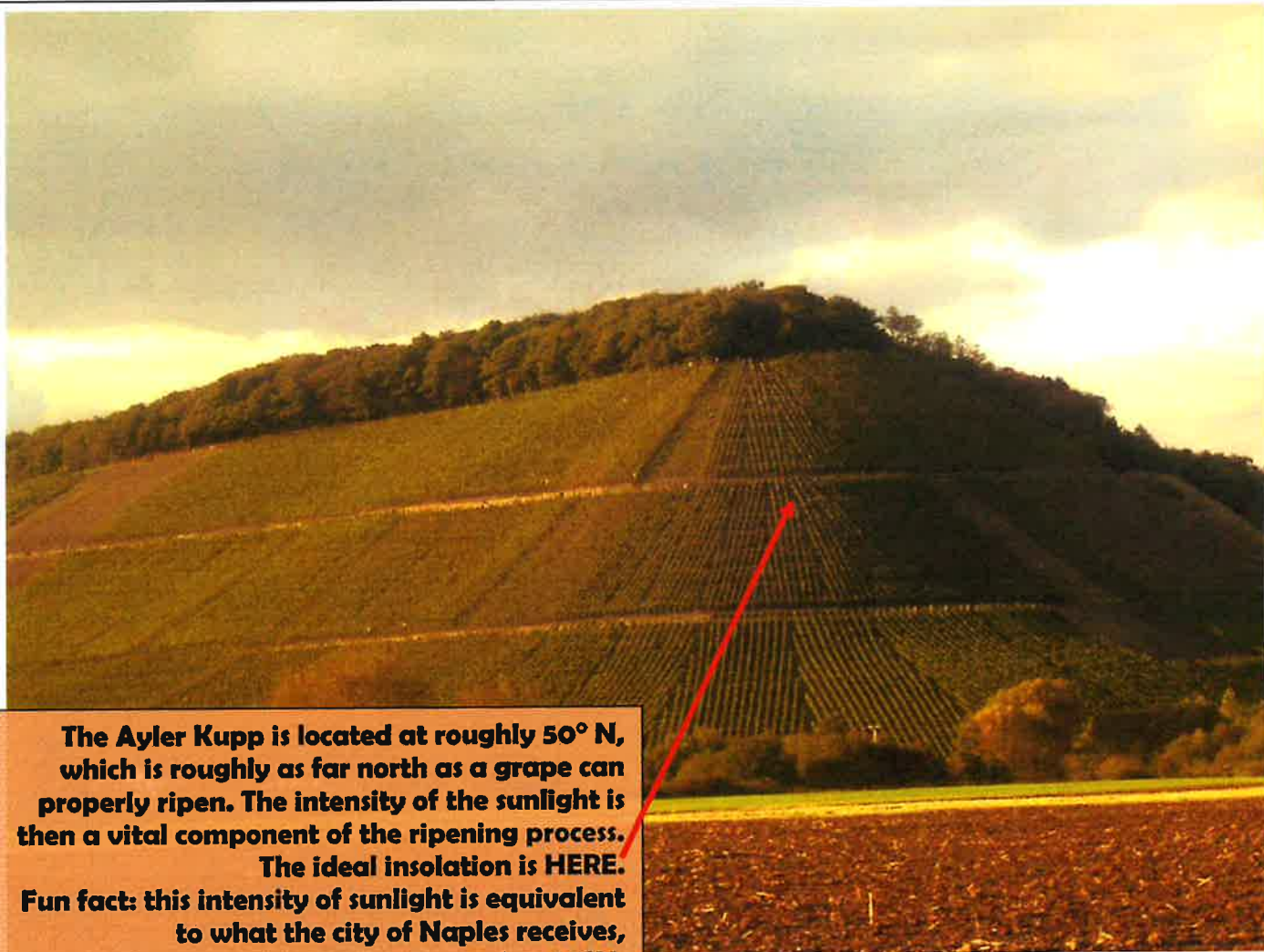
was more expensive than a bottle of Château d'Yquem

even more recent history: the 1971 German Wine Laws

cannibalized the individual parcels (climats for your burghounds) and created a singular vineyard...

as you can see from the image, this is not a singular parcel

and we need the poohbahs in Berlin to undo those newly antiquated laws



The Ayler Kupp is located at roughly 50° N, which is roughly as far north as a grape can properly ripen. The intensity of the sunlight is then a vital component of the ripening process.

The ideal insolation is HERE.

Fun fact: this intensity of sunlight is equivalent to what the city of Naples receives, which is located at 40°N.

Important note: the very lower slopes and flatlands are used for other agriculture and grasslands, as there is not enough insolation for a grape to ripen.



QbA, Lorch, Eva Fricke, 2023, Rheingau

104.

(Total Acidity 7.1 gr. / Residual Sugar 6.8 gr.)

Trocken, Lorcher Krone, Eva Fricke, 2023, VERY WESTERN Rheingau

270.

(Total Acidity 8 gr. / Residual Sugar 7.5 gr.)

-the soil is grey slate with chalk in the subsoil

-fermented and aged in stainless steel, with 11 months on the lees

QbA, Lorchhäuser Seligmacher, Eva Fricke, 2023, VERY WESTERN Rheingau

180.

(Total Acidity 8.1 gr. / Residual Sugar 17.2 gr.)

-the last vineyard in the Rheingau region before one crosses into the Mittelrhein / the soil is grey slate with quartzite / the vines average 50 years of age

-fermented and aged in stainless steel, with 7 months on the lees

QbA, Lorcher Schlossberg, Eva Fricke, 2023, VERY WESTERN Rheingau

210.

(Total Acidity 7.7 gr. / Residual Sugar 25 gr.)

So, just who is this Eva Fricke?

Eva began her career in 2001 after graduating from Geisenheim University

(Geisenheim is the U.C. Davis of Germany OR, better yet, U.C. Davis is the Geisenheim of America)

with a degree in viticulture and oenology (Eva is not from a winegrowing family...her parents were doctors from Lower Saxony).

After travels / work stints in France, Italy, Spain, Australia, she settled in the Rheingau region of Germany.

Her first gig was at Weingut J.B. Becker (a traditional trocken producer) in 2002 and then in 2004,

she transferred to Weingut Josef Leitz, where she became the vineyard and operations manager.

Her talents showed immediately and her precocious nature led her to craft her first eponymous wine, in 2006.

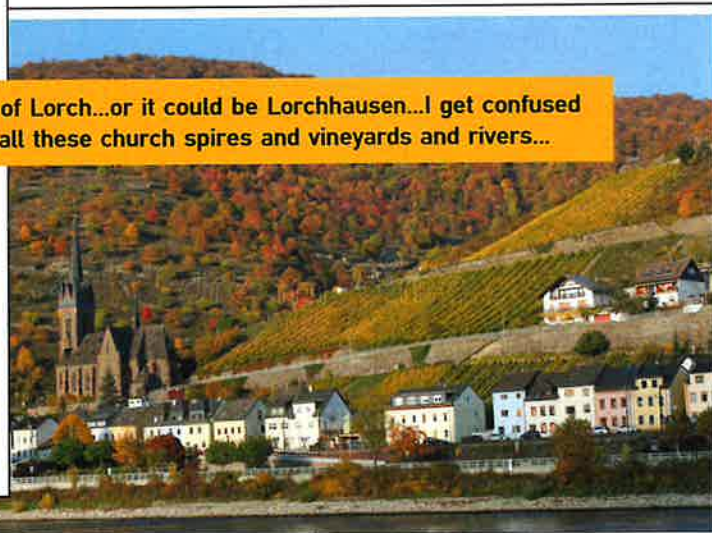
Eva finally went solo in 2008 and now resides in the village of Eltville am Rhein,

where she oversees her own facility and harvests grapes from 17 hectares of Rheingau vineyards.

Despite her relative youth, Eva is now firmly established in the hierarchy of compelling / important producers in the Rheingau, a most classic German Riesling producing area.



Town of Lorch...or it could be Lorchhausen...I get confused by all these church spires and vineyards and rivers...



G German Riesling



Kabinett, *Maximin Grünhaus Abtsberg NR. 50*, von Schubert, 2022 Ruwer ~~GROSSER RING AUCTION 2023 WINE~~ 333.

- since von Schubert re-entered the VDP and Maximin took over from his papa, he has submitted the bestest fuder of kabinett every year as his Trier auction wine. This year, the grapes came from the steepest part of the Abtsberg, composed of blue slate; the wine was stopped at the Kabinett level because mom and the old gods said so.
- Total Acidity 8 gr. / Residual Sugar 64 gr. / 7.5°

Kabinett, *Maximin Grünhaus Abtsberg NR. 50*, von Schubert, 2022 Ruwer --1500ml aka MAGNUM-- 575.

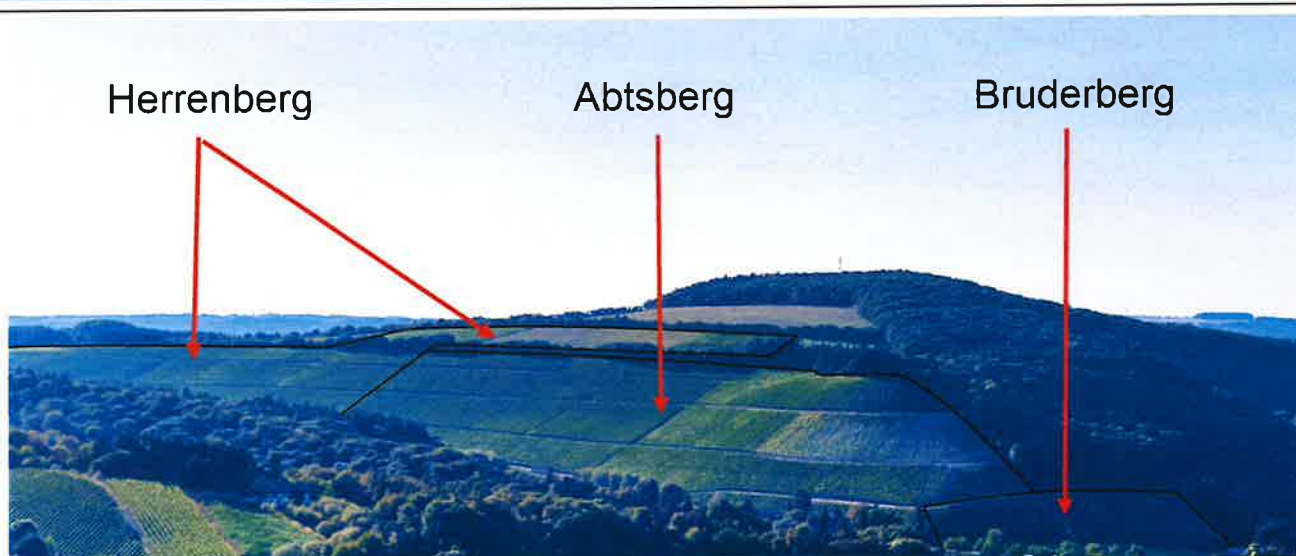
- GROSSER RING AUCTION 2023 WINE...BUT IN THE PERFECT SIZE BOTTLE-

Kabinett, *Maximin Grünhaus Herrenberg*, von Schubert, 2021, Ruwer 100.

- Total Acidity 8.9 gr. / Residual Sugar 54.2 gr. / 7.5°

Spätlese, *Maximin Grünhaus Abtsberg*, von Schubert, 2018, Ruwer 110.

- Total Acidity 8.1 gr. / Residual Sugar 91 gr.
- the vines average 40 years of age and grow gloriously in the blue, Devonian slate of the almighty *Abtsberg*
- the wine is fermented using indigenous yeasts, in a Fuder cask; fermentation is stopped by reducing the temperature to -100°...okay, just kidding but the wine is chilled, causing the yeast to stop working, meaning that initial sugars are now residual sugars, producing a wine with zesty acidity and joyous fruit...exactly like a peach from Georgia, consumed while listening to a little B52s



All Hail the Benedictine Monks of St. Maximin Monastery in Trier

- in 966CE, the Emperor Otto I presented this estate to the monks...one can assume to clear his passage into a gilt-edged afterlife
- more importantly, there were grapes being grown here then...that is 1055 years of continuous viticulture and vinification...that is crazy town!
- in 1802, the monks had to give up control of the property when a short French dude rode through town
- the total size of the hillside is 84 acres, roughly 1.5 X the Great Lawn in Central Park
- it is divided into three parcels:
 - the *ABSTBERG*: these grapes produced wines for the Abbot
 - the *HERRENBERG*: these grapes produced wines for the choirmasters
 - the *BRUDERBERG*: these grapes produced wines for the monks

G German Riesling



Trocken, *G.G. Silberlack*, Schloss Johannisberg, 2022, Rheingau

N/A.

(Total Acidity 6.4 gr. / Residual Sugar 6.2 gr.)

Kabinett, *Rotlack*, Schloss Johannisberg, 2022, Rheingau

N/A.

(Total Acidity 7.5 gr. / Residual Sugar 24.8 gr.)

Spätlese, *Grünlack*, Schloss Johannisberg, 2020, Rheingau

132.

(Total Acidity 8.1 gr. / Residual Sugar 70 gr.)

First amongst equals. To be first to the finish line is cool but to be first to the starting grid is even cooler. And there is no cooler winery in the world of Riesling than **Schloss Johannisberg**, located in the Rheingau region of Germany.

The list of **FIRSTS** for this legendary property is staggering:

- from his castle in Ingelheim (on the south side of the Rhein River), the **Emperor Charlemagne** noted in 772 that the snows on this hill melted first and therefore it would probably be a perfect place to plant grapes
- Charlemagne's son Ludwig der Fromme first noted a production of 6000 litres of wine in 817
- in 983, Emperor Otto II gave rights to the western part of the Rheingau to the Archbishopric of Mainz and the first Benedictine monastery was built on Bishop's Hill in 1100 (in 1130, the name of the village, hill and monastery were changed to Johannisberg in honor of **St. John the Baptist**)
- the monastery was dissolved in 1563 and seized by Hubert Bleymann during the 30 Years War
- in 1716, Konstantin von Buttlar, the Prince-Abbot of Fulda, purchased the estate and made the first movements towards Riesling supremacy
 - he demolished the monastic buildings and built a new baroque manor and a massive cellar, to join with the already existing 900-year-old cellar. Now the first signs of cladosporium cellare appear; it is a very desirable mold which regulates humidity
- in 1719 and 1720, the first movement towards a **Riesling monopole** is taken with the planting of 294,000 Riesling vines
- here begins the period where Riesling is not just referred to as Riesling but as Johannisberg Riesling**
- in 1775, the first harvest of late harvested grapes – **spätlese** – is recorded. This was by no means purposeful but due to the late arrival of the messenger from Fulda with the permission to begin harvest (word was that he was waylaid by a young vixen named Cindy). The resulting wines made from these late-harvested grapes, partially affected by noble rot, were a revelation – "I have never tasted such good wine" stated Johann Engert, estate manager, on April 10th, 1776. Such was the success of these wines that an ordinance was instituted leaving the harvest date up to the individual local authority as opposed to a common assent through the entire region
- in 1787, the term **auslese** – "select late harvest" – is first used
- the following years saw ownership changes amongst the Prince of Orange, Napoleon, Kaiser Franz I and finally to the State Chancellor Clemens Wenzeslaus, Prince of Metternich-Winneburg (whose family still is present today)

if you have read this far, I might just share a tequila shot with you...all hail tequila, the Riesling of spirits!

the tardy messenger began his journey here

great schnitzel can be found here

KABINETT harvested here

This is the Schloss, the crash pad for tardy messengers and Americans looking for a sense of wine history

SPÄTLESE harvested here

G.G. Silberlack harvested here

-in 1816 the Prince instituted a policy of sealing the bottles with different color waxes to indicate different quality levels. This was the first attempt at defining various predikat levels and later formed the basis for the German Wine Quality Laws of 1971. And wouldn't you know it but these color bands are still in play today!

Gelblack (yellow label) = Qba

Rotlack (red label) = Kabinett

Grünlack (green seal) = Spätlese

Silberlack (silver label) = Gëwachs (Grand Cru)

Rosalack (pink seal) = Auslese

Rosa-Goldlack (pink and gold seal) = Beerenauslese

Goldlack (gold seal) = Trockenbeerenauslese

Blaulack (blue label) = Eiswein

-In 1830, the Prince also dictated that the Domaine Manager must affix his signature to every label, assuring the primary quality of each wine.

-in 1858, the first **Eiswein** is harvested at Schloss Johannisberg

This palpable sense of history can be overwhelming and certainly does not guarantee greatness in the resulting wines. The estate, presently under the watchful eye of domänenverwalter Stefan Doktor, absolutely produces greatness, however, and imbues every ounce of glorious grape nectar with the might of over 1000 years of dedication and Riesling supremacy.

Charlemagne was right...jeez, he is always right!.



THE MAJESTY OF J.J. PRÜM...and by majesty, i mean, really, really f*#king great

Kabinett, <i>Graacher Himmelreich</i> , 2023	139.
Kabinett, <i>Wehlener Sonnenuhr</i> , 2023	147.
Kabinett, <i>Bernkasteler Badstube</i> , 2021	114.
Kabinett, <i>Wehlener Sonnenuhr</i> , 2021 --GROSSER RING AUCTION WINE--	1350.
-this is the first time in over 40 years that J.J. Prüm offering a Kabinett bottling at the VDP auction in Trier. And when the hammer finally fell, each bottle of this treasure was sold at €405. terroir received only one bottle because that is all we could afford...and mom was putting the hammer down on me to save my euros for a big schnitzel dinner...she is wise like that.	
Kabinett, <i>Graacher Himmelreich</i> , 2020	118.
(Total Acidity 7.6 gr. / Residual Sugar 40 gr.)	
-harvest began on September 17 th , the earliest picking date ever / the grapes were spontaneously fermented in stainless steel	
-the wine was then transferred to the Prüm cellar, where all the magic happens...or not...Katharina Prüm still won't let me in there	
Kabinett, <i>Wehlener Sonnenuhr</i> , 2002	178.
Spätlese, <i>Zeltinger Sonnenuhr</i> , 2023	145.
Spätlese, <i>Graacher Himmelreich</i> , 2020	128.
(Total Acidity 7.2 gr. / Residual Sugar 66 gr.)	
-harvest generally begins 1-2 weeks after the Kabinett, but in the perfectly south-facing parcels, it could be a matter of days... or in the climat of <i>Goldwingert</i> , the Spätlese is actually harvested first) / the grapes were spontaneously fermented in stainless steel	
-the wine was then transferred to the Prüm cellar, where Katharina performs mystical rites on the wines, turning them into nectars	
Spätlese, <i>Wehlener Sonnenuhr</i> , 2019	128.
Spätlese, <i>Zeltinger Sonnenuhr</i> , 2003	155.
Spätlese, <i>Wehlener Sonnenuhr</i> , 2002	181.
Spätlese, <i>Wehlener Sonnenuhr</i> , 2001 --1500ml aka MAGNUM --	375.
Auslese, <i>Wehlener Sonnenuhr</i> , 2023 --375ml aka ½ bottle aka perfect size for breakfast--	122.
Auslese, <i>Graacher Himmelreich</i> , 2004	185.
Auslese Gold Kapsule, <i>Wehlener Sonnenuhr</i> , 2003	150.
Auslese, <i>Wehlener Sonnenuhr</i> , 2002 --1500ml aka MAGNUM --	425.
Auslese, <i>Wehlener Sonnenuhr</i> , 1997 --1500ml aka MAGNUM --	750.



YOUR JOH. JOS. PRÜM WEALTH OF KNOWLEDGE...

the below info will not guarantee a win on *Dancing with the Stars* but it might very well open a new wine portal, into the 5th dimension, where Chardonnay is always a sweet wine.

-located in Wehlen...the Prüm family has been here for over 400 years (well, family members have been here since 1156)

-first family member in 19th century was Sebastian Alois Prüm

-his brother Jodocus built the sundials in the two Sonnenuhr vineyards

-son Mathias Prüm next (the estate was split between his 7 sons, the oldest one was Joh. Jos. Prüm)

-present estate founded in 1911 by Johan Josef Prüm (1873 – 1944) (he bought vineyards from one of his brothers

-the estate was divided in ½ to create Joh. Jos. Prüm – the other half is S.A. Prüm

-many other Prüm family members (including Ernst Loosen) often drop by for a bbq

-Sebastian Alois Prüm (1902 – 1969): started working at estate in 1920 (really is the one who established the style of wine; his wife was Katharina Erz)

-Dr. (of law) Manfred Prüm: started working at the estate in 1969

-Dr. (of law) Katharine Prüm: started working at the estate in 2003 and first vintage in charge was the 2007

-own 22 hectares (54.3 acres) of vineyards (70% is own-rooted)

-*Wehlener Sonnenuhr* (the majority of the estate's holdings)

-*Zeltingen Sonnenuhr* (the family's vines are all around the sundial)

-*Graacher Himmelreich*

-*Bernkasteler Badstube*

-*Bernkasteler Lay*

-SWEET WINES INTRODUCTION

-first Auslese made in 1920 / 1921

-first BA was made in 1934

-first TBA was made in 1937 / 1938

-first Eiswein made in 1949

*BEFORE The 1971 wine laws, there could be four different bottlings of Auslese:

-Auslese / Feine Auslese / Feinste Auslese / Hochfeine Auslese – the longer the name, the higher the concentration

-Gold Kap (gold capsule with single white stripe): pre-1971, would be called Feinste ----

-Long Gold Kap (gold cap with double white stripe): pre-1971, would be called Hochfeine ----

-greatest vintages at the estate: 1949 / 1959 / 1971 / 1976 / 1990 / 2005 / 2021



Kabinett Halbtrocken, Dürkheimer Feuerberg, Darting, 2021, Pfalz --1000ml aka PERFECT SIZE FOR ME-- 65.

Feinherb, Dhroner Hofberg "in der Sengerei," A.J. Adam, 2021, Mosel 100.

-Total Acidity 9.9 gr. / Residual Sugar 26 gr. / fermented & aged in fuder / 10.5°

-this parcel sits smack dap in the middle of the almighty Hofberg vineyard and it references its pre-1971 designation / the vines average 70 years of age and are grown on a single post system...this is old school Mosel / the soil is grey rocky slate with iron and quartz...I guess that ain't actually soil, per se / the parcel is in the shape of an amphitheater and receives maximum sunlight and protection from the wind / the translation of in der sengerei is roughly to scorch, to singe...uhmmmm, I wonder what the church was actually doing here back-in-the-day...maybe I can bring my cilice next-time I visit-

Spätlese Feinherb, Bopparder Hamm Ohlenberg, Weingart, 2021, Mittelrhein 62.

Spätlese Feinherb, Zeltinger Sonnenuhr "Ur" Alten Reben, Selbach-Oster, 2020, Mosel 115.

Kabinett, limestone, Klaus Peter & Julia Keller, 2023, Rheinhessen 99.

Kabinett, Oberemmel Hütte, von Hovel, 2022, Saar -GROSSER RING AUCTION 2023 WINE- 155.

Kabinett, Saarburg Rausch, Zilliken, 2022, Saar -GROSSER RING AUCTION 2023 WINE- 210.

Kabinett, Ockfener Geisberg, Van Volxem, 2022, Saar --1500ml aka MAGNUM-- 594.

-GROSSER RING AUCTION WINE-

Kabinett, Erdener Treppchen, Max Ferdinand Richter, 2022, Mosel 74.

Kabinett, Trittenheimer Apotheke, Unterlind, 2022, Mosel 100.

Kabinett, Drhoner Hofberg, A.J. Adam, 2022, Mosel -GROSSER RING AUCTION 2023 WINE- 168.

Kabinett, Graacher Domprobst, Willi Schaefer, 2022, Mosel -GROSSER RING AUCTION 2023 WINE- 398.

Kabinett, Eltviller Sonnenberg, J.B. Becker, 2022, Rheingau 78.

Kabinett, Ayler Kupp, Vols, 2021, Saar 60.

Kabinett, Ayler Kupp "Stirn," Vols, 2021, Saar 80.

Kabinett, Wiltinger Kupp, Vols, 2021, Saar 98.

Kabinett, Saarburg, Zilliken, 2021, Saar 80.

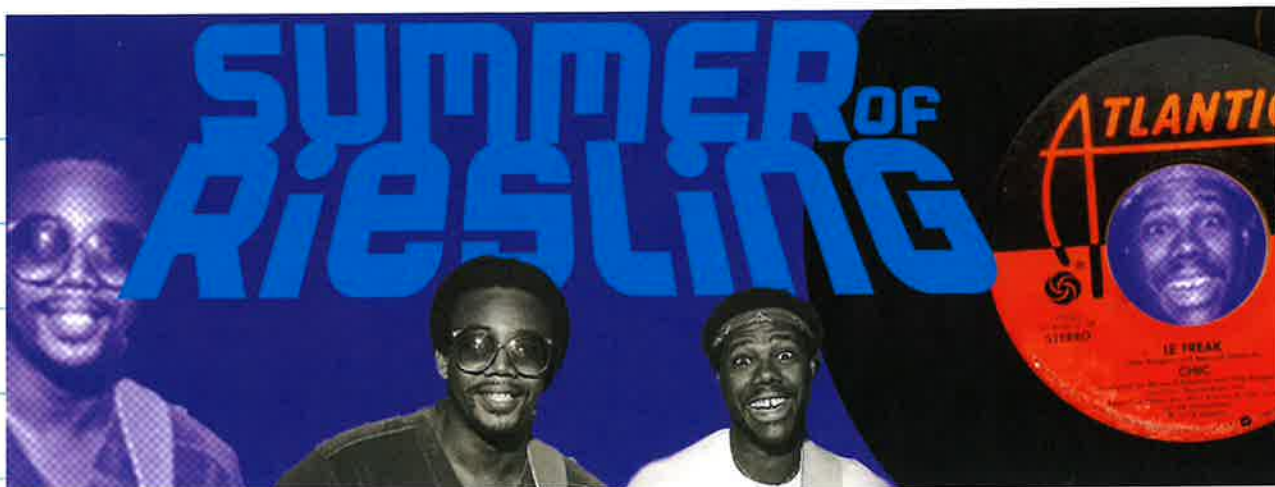
Kabinett, Wiltinger Braune Kupp, Le Gallais aka, Egon Müller, 2021, Saar 198.

-Total Acidity 10.3 gr. / Residual Sugar 27.7 gr. / 8°

Kabinett, Scharzhofberger, von Hövel, 2021, Saar 88.

Kabinett, Scharzhofberger, Egon Müller, 2021, Saar 455.

-Total Acidity 11.2 gr. / Residual Sugar 26.8 gr. / 8.5°



Kabinett, *Trittenheimer-Apotheke*, Unterlind, 2021, Mosel 96.

- the vines range in age from 50 years to 100 years of age (these ones are ungrafted)
- the soil...if we can call it soil because it is really just rock...is grey & blue Devonian slate
- fermented in stainless steel / aged in stainless steel / all fruit and tension...like the relationship with my 1st girlfriend
- total acidity 11.6 grams per litre – this is shocking! / residual sugar 51.4 grams per litre – this is not shocking

*Unterlind is the union of Veronika Lintner (cellarmaster at Egon Müller) and Heiner Bollig (vineyard manager at Egon Müller).

The project was conceived in December, 2019, and their first vintage was in 2020. They initially only leased 3 small plots in the *Apotheke* vineyard but then added 1.8 hectares more when Heiner's father retired. Everything is minimal intervention. And they are thankfully focused on producing only Prädikat wines at present, relishing the historical uniqueness of these wines.

Kabinett, *Ürziger Würzgarten*, Markus Molitor, 2021, Mosel 88.

Kabinett, *Materne & Schmitt*, 2021, Mosel 80.

Kabinett, *Johannisberger Hölle*, Goldatzel, 2021, Rheingau 70.

Kabinett, *Schlossböckelheimer Königsfels*, Paul Anheuser, 2021, Nahe 60.

Kabinett, *Niersteiner Hipping*, Strub, 2021, Rheinhessen 70.

Kabinett, *Wiltinger Braune Kupp*, Le Gallais aka, Egon Müller, 2020, Saar 182.

-Total Acidity 7 gr. / Residual Sugar 44.6 gr. / 9°

Kabinett, *Scharzhofberger*, Egon Müller, 2020, Saar 428.

-Total Acidity 8.2 gr. / Residual Sugar 38.6 gr. / 9°

Kabinett, *Vogelsang*, Domaine Serrig, 2020, Saar 222.

Kabinett, *Louguicher Herrenberg*, Carl Loewen, 2020, Mosel 66.

Kabinett, *Brauneberger Juffur*, Schloss Lieser, 2020, Mosel 78.

Kabinett, *Bremmer Calmont*, Franzen, 2020, Mosel 70

-suffice it to say, the *Calmont* vineyard, in the town of Bremm, is the steepest vineyard in all of Europe. And by steep, I mean that YOU, dear reader, have no comprehension what a 65° slope feels like to work in on a daily basis. Because if you did, there is no amount of money that would deter you from savoring this wine

-the origin of the name *Calmont* is from the Latin "calidus" – "warm" – AND "mons" – "mountain" OR it might be Celtic...still working on that

-over 100 years ago, every grower wanted to practice viticulture on this hillside; now, the young folks prefer to sit at a desk, in the office of a big bank in Frankfurt. I understand that desire. Thank God for Angelina & Kilian Franzen then, willing to do god's work in this landscape

Kabinett, *Burg Layer Schlossberg*, Diel, 2020, Nahe ~~GROSSER RING AUCTION WINE~~ 174.

Kabinett, *Wehlener Sonnenuhr*, Kerpen, 2005, Mosel-Saar-Ruwer 140.

Kabinett, *Schlossböckelheimer Königsfels*, Paul Anheuser, 2004, Nahe 72.

Kabinett, *Schlossböckelheimer Königsfels*, Paul Anheuser, 2001, Nahe 80.



Kabinett Feinherb, Dr. H. Thanisch – Erben Thanisch, 2020, Mosel	56.
Kabinett, <i>Bernkasteler Doctor</i> , Wwe. Dr. H. Thanisch – Erben Thanisch, 2021, Mosel	88.
Kabinett, <i>Bernkasteler Doctor</i> , Wwe. Dr. H. Thanisch – Erben Thanisch, 2020, Mosel	100.
(Total Acidity 6.8 gr. / Residual Sugar 61.8 gr. / 8.5°)	
Spätlese, <i>Bernkasteler Doctor</i> , Wwe. Dr. H. Thanisch – Erben Thanisch, 2019, Mosel	128.
(Total Acidity 8.1 gr. / Residual Sugar 83.8 gr. / 8.5°)	
Spätlese, <i>Bernkasteler Doctor</i> , Wwe. Dr. H. Thanisch – Erben Thanisch, 2018, Mosel -- MAGNUM--	550.
-GROSSER RING AUCTION WINE-	
Spätlese, <i>Bernkasteler Doctor 375th Anniversary</i> , Dr. H. Thanisch - Erben Thanisch, 2016, Mosel	150.



Your Dr. Thanisch Backstory:

-Dr. Hugo Thanisch bought his parcel of the *Doctor* vineyard in 1882 and proceeded to pass this mortal coil in 1895
 -his widow, Katherine, made the 1921 Riesling TBA, *Bernkasteler Doctor*, the greatest wine ever produced in the Mosel
 -"Wwe" stands for widower... meaning that women have been all important in the history of the Thanisch estate and the *Doctor* vineyard
 -presently, the estate is overseen by Sofia Thanisch (the great grand niece of Katherine, if my family tree construction is correct) and her daughter Christina

Bernkasteler Doctor Notes

-it is 3.2ht in size (for comparison, Union Square is 3.6ht big)
 -the vineyard faces south / southwest
 -it is at a 65° - 70° slope
 -it is composed entirely of Devonian slate, with a shovel-full of fine soil thrown on top
 -it is primarily planted with ungrafted vines
 -in 1794CE, under Napoleonic rules, it became community property
 -it was once the most expensive agricultural land in Germany, producing the most expensive wine in Germany



An Ode to Riesling. as scripted by Sigmund Freud...via ChatGPT

Ah, **RIESLING**, thou art the elixir of the subconscious, the golden liquid that unlocks the repressed desires of the mind. In the delicate dance of your effervescence, I perceive the intricate layers of human psyche, each sip a journey into the depths of our innermost thoughts.

RIESLING, you are the embodiment of balance and complexity, much like the human condition I have devoted my life to understanding. Your sweetness, a whisper of latent desires, harmonizes with the acidity of reality, a duality that mirrors the eternal struggle within us all. As I savor your bouquet, the floral and fruity notes, I am reminded of the manifold experiences that shape our dreams and fears.

In your crystal clarity, I see the transparency of self-awareness, the courage to confront the shadows of the unconscious. Your mineral undertones speak to the grounding influence of reality, anchoring us as we navigate the turbulent waters of our psychic life. The terroir of your origin, the soil and climate that give you character, parallels the environment that molds our personalities and neuroses.

Ah, but it is in your versatility that I find the greatest parallel to the human mind. Whether you are dry, semi-sweet, or lusciously sweet, you adapt to the palate, much like our psyches adapt to the vicissitudes of life. You can age gracefully, becoming more complex and profound, or be enjoyed in your youthful exuberance, fresh and vibrant, much like the stages of our development.

RIESLING, you are more than a mere libation; you are a symbol of the human experience, a conduit to understanding the intricacies of the self. As I raise my glass to you, I toast not just to your exquisite taste, but to the endless exploration of the mind that you inspire. Prost, to the journey within!



RIESLING



Spätlese, <i>Trittenheimer Apotheke</i> , Unterlind, 2022, Mosel	120.
Spätlese, <i>Eltviller Sonnenberg</i> , J.B. Becker, 2022, Rheingau	86.
Spätlese, <i>Wallufer Oberberg</i> , J.B. Becker, 2022, Rheingau	91.
Spätlese, <i>Scharzhofberger</i> , Egon Müller, 2021, Saar	596.

-Total Acidity 9.9 gr. / Residual Sugar 67.6 gr. / 7.5°

I know, I know, your're saying to yourself: "what the f*#k...there is no way a sugary wine can be this expensive!?"

Well, truth be told, it ain't wine...it is actually unicorn tears with alcohol. And while you may think you are perceiving sweetness,

you have actually come face to face with the balance ideal. This frame of mind / mind meld is often referenced and

NEVER experienced. Until now. How can you put a price on that?!

Spätlese, <i>Trittenheimer Apotheke</i> , Unterlind, 2021, Mosel	118.
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-the vines range in age from 50 years to 100 years of age (these ones are ungrafted)

-the soil...if we can call it soil because it is really just rock...is grey & blue Devonian slate

-fermented in stainless steel / aged in stainless steel / all fruit and tension...like the relationship with my 1st god

-total acidity 10.9 grams per litre – this is higher! / residual sugar 76.2 grams per litre – this is what I eat for breakfast

Spätlese, <i>Ürziger Würzgarten</i> , Alfred Merkelbach, 2021, Mosel	96.
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Spätlese, <i>Wiltinger Braune Kupp</i> , Le Gallais aka, Egon Müller, 2020, Saar	305.
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-Total Acidity 7.2 gr. / Residual Sugar 67 gr. / 8.5°

Spätlese, <i>Saarburg Rausch</i> , Zilliken, 2020, Saar	145.
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Spätlese, <i>Scharzhofberger</i> , von Hövel, 2020, Saar --GROSSER RING AUCTION WINE--	135.
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Spätlese, <i>Monzinger Frühlingsplätzchen</i> , Emrich-Schönleber, 2020, Nahe	99.
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Spätlese, <i>Bockenauer Felseneck</i> , Schäfer-Fröhlich, 2020, Nahe	110.
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Spätlese, <i>Niederhäuser Hermannshöhle</i> , Dönnhoff, 2020, Nahe --3000ml aka DBL MAGNUM--	725.
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RIESLING

Spätlese, <i>Alfer Hölle 1900</i> , Ulli Stein, 2019, Mosel	135.
<p>-these 1200 Riesling vines were planted in 1900 and remain ungrafted; the name of this very steep vineyard is <i>little hell</i></p> <p>-Ulli was able to lease this vineyard in 2011; annually, it produces roughly 450 litres of wine (for perspective, I drink 450 litres of wine a year, myself); simply put, if you only focus on the sweetness level of this wine, you are missing the extract, the essence of the matter, the purity of the fruit which reverberates across your palate and your mind and your soul)</p>	
Spätlese, <i>Ürziger Würzgarten #7</i> , Alfred Merkelbach, 2018, Mosel	72.
Spätlese, <i>Wehlener Klosterberg</i> , Markus Molitor, 2018, Mosel GREEN LABEL = FRUIT SWEET WINES FOR MARKUS	99.
Spätlese, <i>Scharzhofberger</i> , Egon Müller, 2017, Saar	495.
-Total Acidity 8.1 gr. / Residual Sugar 61 gr. / 7.5°	
Spätlese, <i>Ürziger Würzgarten</i> , Dr. Loosen, 2016, Mosel --1500ml aka MAGNUM--	195.
Spätlese, <i>Brauneberger Juffur Sonnenuhr</i> , Schloss Lieser, 2015, Mosel	110.
Spätlese, <i>Wehlener Klosterberg</i> , Markus Molitor, 2015, Mosel	97.
Spätlese, <i>Nackenheim Rothenberg</i> , Gunderloch, 2015, Rheinhessen	108.
Spätlese, <i>Hütte Oberemmel</i> , von Hövel, 2014, Saar	94.
Spätlese <i>Faß 26</i> , Eitelsbacher Karthäuserhofberg, 2013, Ruwer GROSSER RING AUCTION WINE	250.
Spätlese GOLD KAPSULE , <i>Bockenauer Felseneck</i> , Schäfer-Fröhlich, 2008, Nahe --3000ml aka DBL MAGNUM--	900.
Spätlese*, <i>Zeltinger Schlossberg</i> , Selbach-Oster, 2007, Mosel --1500ml aka MAGNUM--	291.
Spätlese, <i>Longuicher Maximiner Herrenberg</i> , Carl Schmitt-Wagner, 2005, Mosel-Saar-Ruwer	128.
Spätlese, <i>Münsterer Dautenpflänzer</i> , Kruger-Rumpf, 2005, Nahe	130.
Spätlese, <i>Meddersheimer Rheingrafenberg</i> , Hexamer, 2005, Nahe	135.
Spätlese, <i>Schlossböckelheimer Felsenberg</i> , Dönnhoff, 2004, Nahe --1500ml aka MAGNUM--	468.
Spätlese, <i>Erdener Treppchen</i> , J.J. Christoffel Erben, 2001, Mosel-Saar-Ruwer	142.
Spätlese, <i>Piesporter Goldtröpfchen</i> , Reichsgraf von Kesselstatt, 1991, Mosel-Saar-Ruwer	165.



Auslese, Wallufer Walkenberg "Durchgegoren," J.B. Becker, 2022, Rheingau	148.
Auslese, Zeltingen Sonnenuhr "Rotlay," Selbach-Oster, 2019, Mosel	138.
Auslese, Oberhäuser Brücke, Dönnhoff, 2019, Nahe	425. 1500ml.
Auslese, Bockenauer Felseneck, Schäfer-Fröhlich, 2019, Nahe VDP.NAHE AUCTION	550. 375ml.
Auslese, Lieser Niederberg Helden GOLD KAPSULE, Schloss Lieser, 2018, Mosel	160.
Auslese***, Erdener Treppchen GOLD KAPSULE, Markus Molitor, 2017, Mosel	315.
Auslese, Brauneberger Juffur Sonnenuhr LANGE GOLD KAPSULE, F. Haag, 2010, Mosel GROSSER RING AUCTION	325. 375ml.
Auslese*, Zeltinger Sonnenuhr, Selbach-Oster, 2010, Mosel	300. 1500ml.
Auslese, Piesporter Domherr, Später-Veit, 2005, Mosel-Saar-Ruwer	136.
Auslese**, Zeltinger Sonnenuhr, Selbach-Oster, 2005, Mosel-Saar-Ruwer	185.
Auslese, Serriger, Schloss Saarstein, 2001, Mosel-Saar-Ruwer	176.
Auslese, Graacher Josephshöfer, von Kesselstatt, 1998, Mosel	180.
Beerenauslese, Purpurlack, Schloss Johannisberg, 2018, Rheingau	425. 375ml.
Beerenauslese, Serriger, Schloss Saarstein, 1997, Mosel-Saar-Ruwer	288. 375ml.
Beerenauslese, Bacharacher Wolfshöhle, Ratzenberger, 1976, Mittelrhein	500. 375ml.
Trockenbeerenauslese, Eltviller Sonnenberg, Schloss Eltz, 1976, Rheingau	550.
Eiswein, Oberemmeler Hütte, von Hövel, 1983, Mosel-Saar-Ruwer	300. 375ml.

Terms of Sweet Wine Endearment

Auslese – references a wine made from the "selected picking of late harvested bunches of grapes".

Before the 1971 Wine Law, the term was used to indicate a harvesting after the spätlese harvest or a selection of the sweetest spätlese bunches.

-these grapes are harvested at 90° oechsle, equaling a potential alcohol of 11°

Beerenauslese – now we are getting somewhere!

This wine utilizes individually selected late harvested grapes...and yes, I mean picked grape by shriveled grape.

If you think your job is hard (excluding Alaskan fishermen and Navy Seals),

then get to Germany and offer your services this autumn...your chiropractor will thank you.

-these grapes are harvested at about 120° oechsle, equaling a potential alcohol of 15°

Trockenbeerenauslese – oh lordy, now get thee to the vineyard and look for grapes affected by *botrytis cineria* and pick each grape individually. And don't mix them up with those simple, really late harvested grapes!

The amount of TBA produced in any given year is barely enough to fit in an Ace of Spades Champagne bottle drunk by the Miami Heat. If you are lucky enough to ever drink one of these wines,

the only greater pleasure in life might be a conversation with Jennifer Lopez...in a bubble bath.

-these grapes are harvested at 150° oechsle, equaling a potential alcohol of 19°

(personal note: I once enjoyed a TBA from the Rheingau region with over 500 grams of residual sugar.

To state this another way, this wine was over 50% sugar! Talk about holy s*#t.)

Eiswein – simply put, the harvesting of grapes frozen on the vine results in an eiswein / icewine.

Since a grape is about 85% water, if it freezes on the vine one is left with über concentrated grape sugar; it is not easy to extract; however, unless you have the forearms of Conan,

an ice pick, and a sledge hammer. These wines are not sweeter than a TBA

(which are affected by noble rot and taste like it); they are just different.

A Austrian Riesling



Arndorfer, <i>Strasser Weinberge</i> , 2023, Kamptal	82.
F.X. Pichler, <i>Loibner Ried Burgstall</i> , 2022, Wachau	105.
F.X. Pichler, <i>Loibner Ried Loibenberg</i> , 2022, Wachau	120.
F. X. Pichler, <i>Dürnsteiner Ried Kellerberg</i> , 2021, Wachau --1500ml aka MAGNUM--	498.
Stadt Krems, <i>Ried Grillenparz</i> , 2021, Kremstal	112.
Salomon Undhof, <i>Steiner Ried Kögl</i> , 2021, Kremstal	85.
Brandl, <i>Zöbinger Terrassen</i> , 2021, Kamptal	70.
Hirsch, <i>Ried Gaisberg</i> , 2021, Kamptal --1500ml aka MAGNUM--	330.
Groiss, <i>Ried Auf der Henne</i> , 2020, Weinviertel	99.
Knoll, <i>Steiner Pfaffenberg</i> , Knoll, 2020, Kremstal	168.
Stagård, <i>Steiner Pfaffenberg</i> , 2019, Kremstal	88.
Federspiel, <i>Ried Steinriegl</i> , Prager, 2022	100.
Smaragd, <i>Ried Achleithen</i> , Prager, 2022, Wachau	189.
Smaragd, <i>Ried Achleithen</i> , Rudi Pichler, 2022, Wachau	202.
Smaragd, <i>Ried Kollnitz</i> , Mathias Hirtzberger, 2022, Wachau	168.
Smaragd, <i>Ried Hochrain</i> , Rudi Pichler, 2021	139.
Smaragd, <i>Ried Singerriedel</i> , Franz Hirtzberger, 2021, Wachau	230.
Smaragd, <i>Ried Singerriedel</i> , Franz Hirtzberger, 2021, Wachau --1500ml aka MAGNUM--	450.
Smaragd, <i>Loibner</i> , Knoll, 2020, Wachau	128.
Smaragd, <i>Ried Loibenberg</i> , Knoll, 2020, Wachau	172.
Smaragd, <i>Ried Klaus</i> , Prager, 2020, Wachau	180.
Smaragd, <i>Weissenkirchen Achleiten</i> , Domäne Wachau, 1996, Wachau --1500ml aka MAGNUM--	475.
Unendlich, F.X. Pichler, 2021 --TIGHTEN THE SEAT BELT AND GET READY TO RUMBLE ALERT--	454.

-okay, so "unendlich" means "unending," sort of like Iron Butterfly's In-A-Gadda-Da-Vida. But this is even better as all of your senses...even your toe senses, are tingled and prodded and whipsawed. In essence, the family Pichler has exhausted all possibilities of growing the most perfectest, ripest grapes (no botrytis present but maybe some dried berries), that give the grandest expression of place (in this case, the vineyards *Kellerberg*, *Höhereck*, *Schütt*, *Loibenberg*). The grapes are sorted by hand (if you thought shucking fava beans was tedious...), macerated on the skins for 12-16 hours, fermented in stainless steel tank, then aged in large oak vats for 9 months on the fine lees.

(Total Acidity 8 gr. / Residual Sugar 8 gr. / Extract: thru the f*#king roof / 14° alcohol)

A Austrian Riesling

Next Stop
YUMMY

WACHAU

KRENTAL

KAMPTAL

HEILIGENSTEIN

TRAISEN

WAGRAM

WEINVIERTEL

VIENNA

Last Stop
NIRUANA

Jurtschitsch, Zöbinger Heiligenstein, 2021, Kamptal	96.
Jurtschitsch, Zöbinger Heiligenstein "Steinwand," 2021, Kamptal	241.
Schloss Gobelsburg, Zöbinger Heiligenstein, 2020, Kamptal --375ml aka ½ bottle aka perfect lunch size--	68.
Bründlmayer, Zöbinger Heiligenstein, 2020, Kamptal	100.
Jurtschitsch, Zöbinger Heiligenstein Alte Reben, 2019, Kamptal	138.

YOUR HEILIGENSTEIN VINEYARD CHEAT SHEET

(because you must commit this to memory!)

-the first mention of this vineyard was in 1280CE when it was called Hellenstein aka, Hell Stone

(so called because when working here, the sun beat down upon you...or because Lucifer had a weekend home on the upper slopes)

-the name eventually morphed into Heiligenstein aka, Stone of the Saints

(so called because Saint Leopold beat Lucifer in a game of beer pong...and booted him from the hilltop)

-it is a geologic anomaly in the entirety of Europe...

once, very high mountains were eroded down to essentially primary rock stumps (composed of gneiss, silicate, granite, amphibolites).

THEN, volcanic material and vegetation (roots and leaves and old NY Times) built up on the stumps and compressed over time.

-THEN, a shallow ocean appeared.

THEN, tectonic movement turned everything over on its arse, revealing bedrock, sandstone, siltstone +++

The only thing missing is the appearance of Thanos and the infinity gems.

-the vineyard is 36.7 hectares in size, with a south / southwest aspect, and a 13° slope; the top of the hill is at 1050'

-while Grüner Veltliner is grown here (it really prefers the Lamm vineyard at the base of this hill), this is a Riesling vineyard primarily

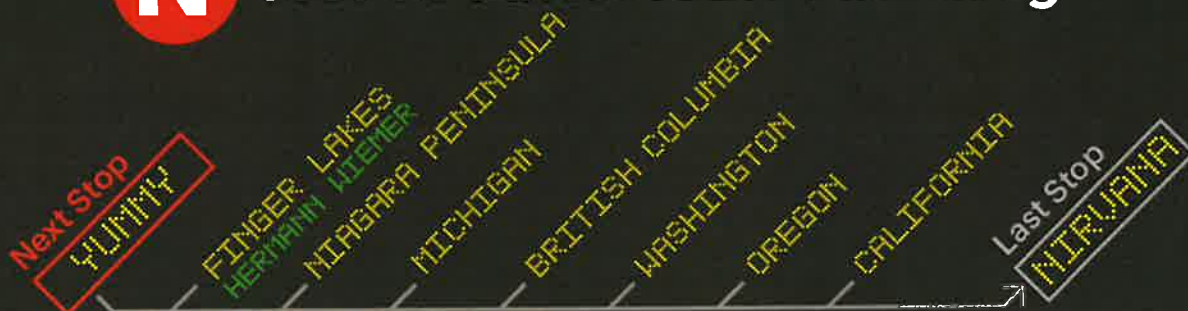
-this single vineyard...or Ried, as the Austrians say...was one of the first to see its name emblazoned on a label over 100 years ago





Schoffit, Harth "Tradition," 2021	64.
Albert Mann, Grand Cru Wineck-Schlossberg, 2022	178.
François Baur, Grand Cru Brand "Clos de la Treille," 2021	100.
André Ostertag, Grand Cru Muenchberg, 2018 --1500ml aka MAGNUM--	480.
Josmeyer, Grand Cru Hengst, 2015	210.
Trimbach, Grand Cru Brand, 2018, Turckheim	195.
Trimbach, Grand Cru Schlossberg, 2018	235.
Trimbach, Grand Cru Mandelberg, 2017, Mittelwihr	204.
Trimbach, Cuvée Frédéric Emile, 2015, Ribeauville	233.
<p>-the Cuvée Frédéric Emile is sourced from the Grand Cru vineyards Geisberg and Osterberg, located in Ribeauville; the exposure is south to southeast; it is a very stoney limestone soil over a base of sandstone; average age of the vines is 55 years; the grapes are harvested as late as possible and the fermentation is in stainless steel; needless to say, this wine is as dry as the Great Salt Lake after a 100-year drought.</p> <p>-P.S. Frédéric Emile Trimbach oversaw the estate in the late 19th Century and firmly established the estate's cult of quality</p>	
Trimbach, Cuvée Frédéric Emile, 2013, Ribeauville --1500ml aka MAGNUM--	399.
Trimbach, Cuvée Frédéric Emile, 2004, Ribeauville	300.
Trimbach, Cuvée Frédéric Emile, 2001, Ribeauville	394.
Trimbach, Clos Ste. Hune, 2017, Hunawihr	785.
<p>-from the Grand Cru Rosacker Vineyard, this special 1.67 parcel (it is actually not a Clos in that there is no wall surrounding it) has been owned by the family for over 200 years (the first vintage was released in 1919 and the Rosacker name did appear on the label up through the 1940s); the exposition is southeast and the 70-year-old vines thrive in the limestone; sandstone, pebbles and clay soil; the grapes are harvested late and fermented fully dry in stainless steel; the wine is bottled early to maintain freshness and aged in bottle 5 years before release; this wine is to Riesling as Yoda is to Jedi Knights...simply, the best...</p> <p>P.S. this wine is NOT bottled as a Grand Cru because the Trimbach family rejected the Grand Cru system that was instituted in 1983. While initially supportive of this quality guarantee, the Trimbachs became quite weary as the process was hijacked by the growers (what grower would not want to see all of a vineyard...even the mediocre parts...classified as Grand Cru). The Trimbachs, part of the merchant class, eventually issued a red card, in soccer terms, to the commission as it incorporated massive parcels of vineyards that had no right to be classified as Grand Cru (at least in the minds of the Trimbachs). The simple result is that one of the greatest wines produced in Alsace carries no official designation of greatness, though it is supremely great. And supremely dry...dry as the wit of a Catholic theologian nailing his Ninety-Five Theses to the door of a church in Wittenberg...no indulgences here ladies and gentlemen...just a pure and true path to Heaven through the terroir of Alsace.</p> <p>P.P.S. for you intrepid wine folk, in 1959 and 1989 no dry Clos Ste. Hune was made; instead, Trimbach made Clos Ste. Hune Hors Choix ("super choice"), a sweeter expression of this fabu vineyard</p>	
Trimbach, Clos Ste. Hune, 2001, Hunawihr	1175.

N North American Riesling



Hermann J. Wiemer, DRY, 2015, Seneca Lake 110.

Hermann J. Wiemer, RESERVE DRY, 2015, Seneca Lake **LIBRARY RELEASE** --1500ml aka MAGNUM-- 245.

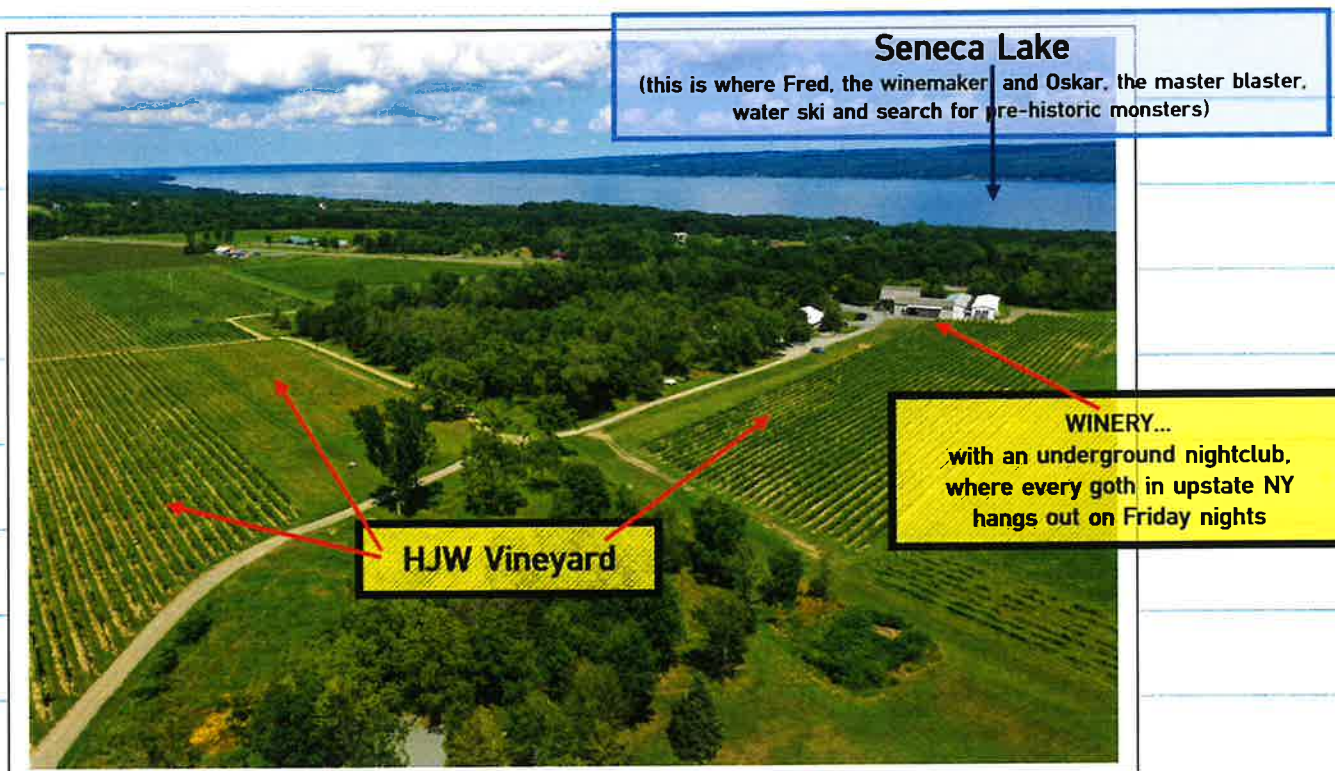
Hermann J. Wiemer, *Magdalena Vineyard*, 2013, Seneca Lake **LIBRARY RELEASE** 168.

Hermann J. Wiemer, *HJW Vineyard*, 2022, Seneca Lake 92.

- the vineyard was planted in 1977, by Hermann J. Wiemer, with clones #110, #198, #237...Hermann didn't call them clones... they were just Riesling to him. The cuttings came from his father's nursery in Germany, arrived in Canada, and then were driven in a bakery truck across the border into the U.S.A....they are not suitcase clones or gumboot clones *but* croissant clones...CRAZY!!!
- the first Riesling was produced here in 1979 and was named the Wine Spectator Top 100 Wine...just kidding, that would never happen
- the vineyard has very shallow topsoil and rests on shale bedrock; it resides on the west side of Seneca Lake, in a very cool pocket
- the grapes were harvested in four pickings, on October 5th, 6th, 30th and November 4th (Riesling just needs to hang out and develop, like my oldest son Linus)
- the grapes were whole-cluster pressed, then fermented and remain on the gross lees for 7 months

Hermann J. Wiemer, *HJW Vineyard*, 2016, Seneca Lake **LIBRARY RELEASE** 175.

Hermann J. Wiemer, *Josef Vineyard*, 2022, Seneca Lake --LATE HARVEST ALERT...62 grams residual sugar-- 90.





North American Riesling

Next Stop
YUMMY

FINGER LAKES

NIAGARA PENINSULA

MICHIGAN

BRITISH COLUMBIA

WASHINGTON

OREGON

CALIFORNIA

Last Stop
NIRUANA

Brooks, *Bois Joli Vineyard*, 2022, Eola-Amity Hills

79.

Tatomer 4USL353, *Kick-on Ranch*, 2021, Santa Barbara --375ml aka, the perfect amount--

75.

-70 grams Residual Sugar

Cobb, *Vonarburg Vineyard*, 2018, Anderson Valley

98.

Smith-Madrone, 2016, Spring Mountain ---1500ml aka, magnum-aka, perfect size for Mom---

168.



Australia/New Zealand Riesling

Next Stop
YUMMY

MARGARET RIVER

FRANKLAND RIVER

ADELAIDE HILLS

EDEN VALLEY

CLARE VALLEY

GREAT WESTERN

MARLBOROUGH

CANTERBURY

CENTRAL OTAGO

Last Stop
NIRUANA

Best's, 2021, Great Western

64.

Best's, *Foudre Ferment*, 2021, Great Western

81.

Pewsey Vale, *The Contours "Museum Reserve,"* 2016, Eden Valley

92.



PEOPLE OF AMERICA, this parcel of land is where the first winery in South Australia was established back in 1847, by Joseph Gilbert, with vine cuttings from Camden Park in New South Wales, which was planted by James MacArthur (he is the bloke who brought the Riesling vine to Australia from Germany in the first place).

Like many vineyards, it was essentially abandoned during the 1920s & 1930s as the world was in crisis.

In 1961, Wyndham Hill-Smith purchased the vineyard from pastoralist Geoffrey Parsons, who had realized the parcel's historical importance and wanted it returned to its former glory.

That glory was enabled by its 1500' altitude (aka, cool growing climate) and light, sandy loam, clay soils. The vines follow the contours of the land, thereby guaranteeing proper water consumption by the vines and little soil erosion. The Riesling vines planted in 1961 are on their original rootstalks and originate from those 1847 Gilbert plantings (located in a nearby vineyard)...truly, PEOPLE OF AMERICA, this is some crazy Riesling history.

Frankland Estate, *Isolation Ridge*, 2015, Western Australia

85.



Château Belá, 2019, Stúrovo	76.
Rouvalis, 2022, Algialeia	92.
Moya Maeker, 2021, Elgin	90.
Casa Silva, <i>Lago Ranco</i> , 2017, Austral	87.



CHAMPAGNE: it ain't just with bubbles...sometimes there are no bubbles...WTF?!

Coteaux-Champenois (100% pinot noir), Bouzy, Domaine Mea, 2022 175.

Coteaux-Champenois (100% pinot noir), Robert Barbichon, 2022 150.

Coteaux-Champigny (90% meunier, 10% pinot gris), La Garde, Éric Taillet, 2019 172.

Coteaux-Champenois (100% pinot noir), Ambonnay, Marguet, 2019 248.

Coteaux Champenois (100% pinot noir), Cuvée des Grands Côtes, Egly-Ouriet, 2018 412.

-from a single parcel, containing a metric s*#t-tonne of clay, located below *Les Crayères*, in Ambonnay, these 60-year-old vines face directly south, reveling in the warmth of Helios / the wine is fermented and aged in 30% new oak barrels.

crafted by the 8th grade class at the Lycée Descartes in Tours

Coteaux Champenois (100% pinot noir), Cuvée Athénaïs, Gonet-Medeville, 2018 194.

-the vines are 97 years of age, planted by Napoleon's grandson on the steepest slope vineyard in Ambonnay, tended to by the Hunchback of Notre Dame (when he is not busy tormenting tourists)

-SPECIAL NOTE: we have another wine from this exact same lieux dits, *La Grande Ruelle*, and it has bubbles and being from Champagne, we are allowed to call it Champagne (please turn to page 7 of the Sparkling Codex)

-INTERESTING IDEA: enjoy the sparkling and then the still expression of this terroir...you mother will think you are the bestest!

Coteaux Champenois (100% meunier), Confiance, Franck Pascal, 2014 234.

BEAUJOLAIS...of the Philip the Bold "i banish you" persuasion

Beaujolais (100% gamay), L'Ancien Vieilles Vignes, Terres Dorees, 2022 65.

Beaujolais-Villages (100% gamay), Mary Taylor, 2022 (grown & produced by Marine Descombe) 60.

Brouilly (100% gamay), Pierreux, Pierre-Marie Chermette, 2022 68.

Brouilly (100% gamay), Cuvee Melanie, Daniel Bouland, 2022 90.

Chiroubles (100% gamay), Grille-Midi, La Grosse Pierre, 2022 88.

Fleurie (100% gamay), Cuvée Tardive, Clos de la Roilette, 2023 100.

Morgon (100% gamay), Corcelette, Louis Claude Desvignes, 2023 72.

Moulin-a-Vent (100% gamay), Xavier & Nicolas Barbet, 2020 70.

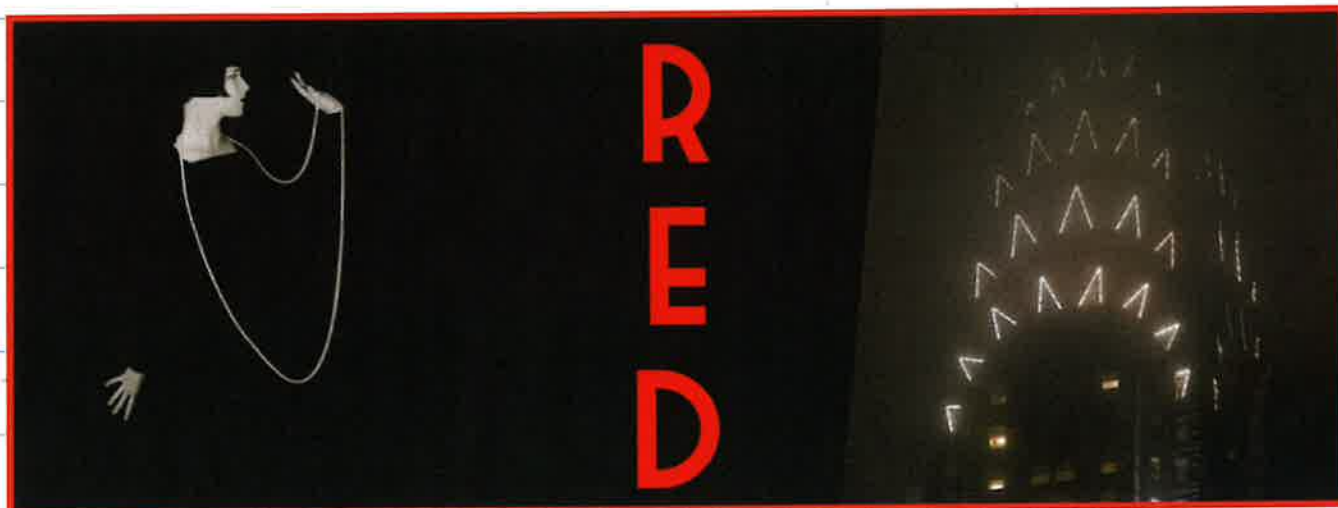


ALSACE...because the rouge juice is just as compelling as the blanc juice

Pinot Noir, <i>Croisée des Chemins</i> , Justin Boxler, 2021	145.
Pinot Noir, <i>Clos de la Faille</i> , Albert Mann, 2020	168.
Pinot Noir, <i>Altenbourg</i> , Domaine Weinbach, 2019	174.
Pinot Noir, <i>Burlenberg</i> , Marcel Deiss, 2018	147.

LOIRE VALLEY & ENVIRONS

Saint Pourcain (100% Pinot Noir), <i>Chambre d'Edouard</i> , Grosbot Barbara, 2022	70.
Sancerre (100% Pinot Noir), <i>Les Pichons</i> , Paul Prieur, 2020	98.
Pineau D'Aunis (100% pineau d'aunis), <i>L'Enchanteresse</i> , La Grapperie, 2019	115.
Grolleau Noir (100% grolleau noir), <i>Baliverne</i> , Deboutbertin, 2019	95.
Chinon (100% cabernet franc), <i>Le Chene Vert</i> , de la Haute Olive, 2022	68.
Chinon (100% cabernet franc), <i>Les Picasses</i> , Olga Raffault, 2008	155.
Saumur-Champigny (100% cabernet franc), Clos Rougeard, 2017	388.



NORTHERN RHÔNE VALLEY... but ONLY Côte-Rôtie

Côte-Rôtie (100% syrah), <i>Les Rochins</i> , Patrick & Christophe Bonnefond, 2021	115.
Côte-Rôtie (90% syrah, 10% viognier), <i>Les Binardes</i> , Maison Stephan, 2022	285.
Côte-Rôtie (45% serine, 40% syrah, 15% viognier), <i>L'Ultime</i> , Maison Stephan, 2021	337.
Côte-Rôtie (100% serine), <i>Coteaux de Tupin</i> , Maison Stephan, 2020	350.
Côte-Rôtie (40% syrah, 40% serine, 20% viognier), <i>Coteaux de Bassenon</i> , Maison Stephan, 2020	362.
Côte-Rôtie (100% syrah), <i>Terrasses</i> , Jean-Luc Jamet, 2014	300.
Côte-Rôtie (100% syrah), <i>La Landonne</i> , E. Guigal, 2013	1025.
<ul style="list-style-type: none"> -first released in 1978, it took roughly 10 years to assemble the parcels, from 17 different stakeholders, on the Côte Brune...originally 1.8 hectares, it has now settled into its 2.1 hectare frame; the vines average 35 years of ageing -the wine underwent a 4-week maceration, followed by 42 months of ageing in new French oak -STYLE: well, it is the most brooding and meaty of Guigal's <i>LaLa's</i>...very much an early Black Sabbath wine 	
Côte-Rôtie (89% syrah, 11% viognier), <i>La Mouline</i> , E. Guigal, 2012	995.
<ul style="list-style-type: none"> -the first vineyard / vintage release of the "LaLa" series was in 1966, from a 1 hectare parcel of land, located on the Côte Blonde, originally owned by Joannes Dervieux; the vines' ages vary from 60 – 100 years, all planted post-phyloxera; the soil is composed of gneiss with silica and limestone -the wine underwent a 4-week maceration, followed by 42 months of ageing in new French oak barrels -STYLE: well, it is the most approachable and floral of Guigal's <i>LaLa's</i>...very much a Katy Perry wine 	
Côte-Rôtie (93% syrah, 7% viognier), <i>La Turque</i> , E. Guigal, 2012	1050.
<ul style="list-style-type: none"> -well, well, well, Santa came early and brought us a kind present. Truly, this wine has never crossed our threshold before and I am not sure how I ended up with this bottle...it might actually have fallen off the back of truck in Soho, to be honest. All in all, terroir is a better wine joint because of this iconic wine and terroir is a better joint overall because you have decided to read this list...and you must be crazy! -the single vineyard, located on Côte Brune, was planted in 1980 (it was certainly cultivated beforehand but was abandoned in the 1960s / 70s and then acquired by Guigal in his purchasing of the Vidal-Fleury holdings). The vineyard is super-steep, between 60° to 70°. -the first release was in 1985 and it became of the 3rd BIG WINE of the LaLa series by Guigal -STYLE: well, it rests nicely in the middle of Guigal's <i>LaLa's</i>...not-too bright, not-too dark...very much a Lorde wine 	



NORTHERN RHÔNE VALLEY... but **ONLY** Cornas

Cornas (100% syrah), Michaël Bourg, 2021	174.
Cornas (100% syrah), Henri, Dumien Serrette, 2021	160.
Cornas (100% syrah), <i>sans soufre a jouté</i> , Franck Balthazar, 2020	192.
Cornas (100% syrah), <i>Chaillot</i> , Franck Balthazar, 2020	328.
Cornas (100% syrah), <i>Billes Noires</i> , Domaine du Coulet, 2020	284.
Cornas (100% syrah), <i>Empreintes</i> , Domaine Durand, 2014	216.
Cornas (100% syrah), <i>Billes Noires</i> , Domaine du Coulet, 2014	251.

NORTHERN RHÔNE VALLEY...

Syrah, Domaine de la Grande Colline, 2019	418.
Saint-Joseph (100% syrah), <i>Petit Père</i> , Aymeric Paillard, 2020	100.
Crozes-Hermitage (100% syrah), <i>Georges</i> , David Reynaud, 2022	84.
Crozes-Hermitage (100% syrah), Robert & Stephane Rousset, 2004	198.
Hermitage (100% syrah), <i>Le Gréal</i> , Marc Sorrel, 2019	750.

-the bottling is a combination of .8 hecatres of vines in Le Méal and 1 hectare of vines in Greffieux and Bessards

-the vines were planted in 1928 by Félix Sorrel, the present vigneron's great grandfather (Henri Sorrel died in 1984)

-Marc Sorrel took over from his papa, Henri, in 1982; Marc was previously a notary, his father was a notary and I think

his grandfather was a notary; Marc's son, Guillaume, now (as of 2018) oversees things...we fully expect him to maintain the poignancy



SOUTHERN RHÔNE VALLEY: the Châteauneuf Master Blaster

Châteauneuf-du-Pape, **Réserve des Célestins**, Henri Bonneau*, 2012 -GRAND VIN CUVÉE ALERT-

799.

-90% grenache (generally late harvested) + 10% mourvèdre, syrah, counoise, vaccarèse

-the whole clusters are crushed, then fermented for 3 weeks in concrete vats, followed by 2-4 years ageing in dank, old barrels

*Why Henri Bonneau is THE master blaster of Châteauneuf-du-Pape:

-Henri is the 12th generation of his winemaking family (vines were first ended by the family in 1667)

-Henri was born on October 1st, 1938, in Provence...and remained Provençal in all his attitudes and appetites

-Henri's first vintage was 1956 (the estate started bottling their own wine in 1927)

-Henri's best friend was Jacques Reynaud, of Château Rayas...Henri was the talker, Jacques was the wallflower

-Henri learned to make wine from his father and grandfather...and the Time Life series of *How To* books

-Henri served in the Algerian War...and his national duty accounts for the only vintage he ever missed

-Henri has 6.5 hectares of vineyards, composed of 13 different plots

-the largest parcel is in La Crau, followed by Grand Pierre

-Henri is not a believer in vieilles vignes...the average vine age is 30 years and nothing is older than 50 years

-Henri pursues super low yields in his harvests

-Henri dislikes the Syrah grape...apparently, they got into a bar fight one night over a song on the jukebox

-Henri likes to pump over his wine a shit-tonne at the beginning of fermentation

-Henri always blends his press wine back into the free-run juice...nothing goes to waste

-Henri only racks his wine once a year

-Henri separates his vineyard parcels into different vats BUT combines the various varietals

-Henri's barrels are so damn old that Jean-Baptiste Colbert actually felled the trees that were cut into the staves to make these barrels

-the old barrels are actually from Burgundy...the home of all old stuff

-Henri's cellar is filled with mold and mildew that even Alexander Fleming could not identify

-Henri probably keeps his wine in oak for such a period so that the damn fermentation can finish (please reference the late harvesting)

-Henri only decides what the composition of the cuvées will be long after the vintage...they are not vineyard parcels nor is there a recipe

-okay, not entirely true...the Célestins generally comes primarily from the La Crau parcel (a boulder strewn, sunbaked vineyard) AND the supposed better barrels in the cellar while the Cuvée Marie Beurrier comes from the clay, sand, limestone parcels

-Henri first produced the *Cuvée Marie Beurrier* in the early 1980s; it was named after his wife's aunt, who was a kick-arse cook

-Henri was not alive when the first vintage of the Réserve des Célestins was produced in 1927

-Henri apparently makes a 4th cuvée, called *Cuvée Spéciale*, which has higher alcohol and some residual sugar (it is not meant for kids)

-this wine has only been made in 1990 and 1998 and was apparently the result of barrels bound for the Célestins cuvée that did not finish fermentation...Henri suggested matching these with a chocolate mousse, as if the wines were more Madeira-like (they are 17°!!!)

-Henri's cellar door is located at 35 Rue Joseph Ducos

-Henri Bonneau passed this mortal coil in March 21st, 2016.

-Henri's son Marcel (born 1971) inherited the estate but was unfortunately not able to run it. It is now overseen by Daniel Combin, who served as the commercial director of the property during Henri's life. Régis Charmasson oversees the vineyard work (there is greater neatness in the vine rows now) and the cellar work (still an insane mind-meld of anti U.C. Davis stuff going on)



SOUTHERN RHÔNE VALLEY

Côte du Rhône, <i>La Gerbaude</i> , Domaine Alary, 2022	60.
-50% grenache, 35% syrah, 5% mourvedre	
Gigondas, Domaine du Cayron, 2014	162.
-90% grenache, 10% mourvèdre	
Châteauneuf-du-Pape, Domaine Charvin, 2010	235.
-85% grenache, 5% syrah, 5% mourvèdre, 5% vaccarèse	
Châteauneuf-du-Pape, Domaine du Banneret, 2005 --1500ml aka MAGNUM--	455.
-85% grenache, 5% syrah, 5% mourvèdre, 5% vaccarèse	
Châteauneuf-du-Pape, <i>La Crau</i> , Domaine du Vieux Télégraphe, 2004 --1500ml aka MAGNUM--	575.
-65% grenache, 15% syrah, 15% mourvèdre, 5% cinsault	
Châteauneuf-du-Pape, Domaine Moulin-Tacussel, 2000	100.
-75% grenache, 10% syrah, 10% mourvèdre, 5% cinsault, counoise, muscardin +++	
Châteauneuf-du-Pape, <i>Les Quartz</i> , Domaine du Caillou, 2000	247.
Châteauneuf-du-Pape, <i>Les Murets</i> , Andre Brunel, 2000	225.
-75% grenache, 25% syrah and Mourvèdre	
Châteauneuf-du-Pape, Les Cailloux, 1998	265.
-90% grenache, 5% syrah, 5% mourvèdre	

JURA & ARBOIS & SAVOIE

Poulsard (100% poulsard), Jean-Louis Tissot, 2023, Arbois	78.
Côtes du Jura (100% trousseau), Philippe Vandelle, 2023, Jura	72.
Trousseau (100% trousseau), <i>Nonceau "Cuvée des Géologues,"</i> Caveau de Bacchus, 2020, Jura	149.
Trousseau (100% trousseau), <i>Ruzard "Cuvée des Géologues,"</i> Caveau de Bacchus, 2016, Jura	139.
-Bacchus was the Roman god of agriculture, wine & fertility...Lucien Aviet is the Bacchus of the Jura, a man who loves a good story, a good joke, a warm fire, a big piece of cheese. And damn can he make compelling and intoxicating grape juice.	
Pinot Noir, <i>Sous la Tour</i> , Bénédicte & Stéphane Tissot, 2018, Arbois	142.
Vin de France (gamay, mondeuse, pinot noir), <i>Frisson des Cimes</i> , Marie & Florian Curtet, 2020	105.

SOUTHWEST... the days of Musketeers and cassoulet

-the delivery captain is visiting his mom...

THE MEDITERRANEAN COAST OF FRANCE...or, at least nearby

Faugères (carnigan, grenache, syrah, mourvèdre, cinsault), <i>Cuvée Tradition</i> , Clos Fantine, 2019, Languedoc	69.
Collioure (80% grenache, 20% syrah), de la Casa Blanca, 2020, Roussillon	80.
Alpilles (cabernet Sauvignon, cinsault, merlot, syrah), <i>Les Antiques</i> , Domaine Fontchene, 2021, Provence	96.
<i>Cuvée Special</i> (90% tibouren, 10% grenache), Clos Cibonne, 2023, Provence	105.
Bandol (95% mourvèdre, 5% grenache), Château Pradeaux, 2015, Provence --1500ml aka MAGNUM--	245.
Bandol (98% mourvèdre, 2% grenache), <i>Longue Garde</i> , Le Galantin, 2005, Provence --1500ml aka MAGNUM--	264.
Bandol (92% mourvèdre, 6% syrah, 2% cinsault), <i>Cabassaou</i> , Domaine Tempier, 2004, Provence	375.

SPAIN



THE IBERIAN PENINSULA... of Spain

Ribeiro (caíño redondo, brancellao, caiño tinto, ferrol), A Torna dos Pasas, L.A. Rodríguez Vázquez, 2017, Galicia	158.
Valbuena 5° (94% tinto fino, 6% merlot), Vega-Sicilia, 2017, Ribera del Duero	482.
-I guess one might consider this a baby <i>Unico</i> . Let's just say that it is a separate and completely unique <i>Unico</i> , as its grape sources are completely different from the <i>Unico</i> (but no less representative of the estate's terroir) and its barrel / bottle ageing regime is 5 years total	
Rioja, Labastida de Alava, Remelluri, 1979, La Rioja	245.
Rioja Reserva, Viña Tondonia, R. Lopez de Heredia, 2012, La Rioja	120.
-75% tempranillo, 15% garnacho, 5% graciano, 5% mazuelo	
Rioja Reserva, Viña Tondonia, R. Lopez de Heredia, 1999, La Rioja	345.
-75% tempranillo, 15% garnacho, 5% graciano, 5% mazuelo	
Rioja Reserva, Viña Pomal, Bodegas Bilbainas, 1964, La Rioja	188.
Rioja Reserva, Faustino V, Bodegas Faustino Martinez, 1964, La Rioja	324.
Rioja Gran Reserva Especial (100% tempranillo), Castillo Ygay, Marquis de Murrieta, 1994, La Rioja	420.
Rioja Gran Reserva (100% tempranillo), Muga, 1974, La Rioja	400.
La Bruja (100% garnacha, grown on granite), Comando G, 2022, Sierra de Gredos	105.
Rozas, 1er...Vino de Paraje, Comando G, 2021, Sierra de Gredos	192.
-100% garnacha tinta, grown on granite, at 2700'	
Navatalgordo, Comando G, 2022, Valle del Alto Alberche, Sierra de Gredos	182.
-100% garnacha tinta, grown on granite, at 3300'	
Rozas, Comando G, 2022, Valle del Tiétar, Sierra de Gredos	178.
-100% garnacha tinta, grown on granite, at 2700'	
Pelito Lindo (100% garnacha), Las Pedreras, 2021, Sierra de Gredos	150.



Telescopico (100% garnacha), Frontonio, 2022, Aragón	76.
Las Altas de Frontonio (100% garnacha), La Tejera, Bodegas Frontonio, 2020, Aragón	165.
El Jardín de Las Iguales (100% garnacha), Bodegas Frontonio, 2019, Aragón	480.
Albagra, "Vinos Mediterráneos," Envínate, 2022, Castilla – La Mancha	68.
-70% garnacha tintorera, 30% moravia agria	
Ribeira Sacra, Misturado de Abeleda, a Chingao Vineyards & Envínate, 2022, Galicia	125.
-a field blend of 65% rojo (mencia, brancellao, alicante bouschet, mouraton, gran negro) and 35% blanco (godello, torrantes, treixadura, albariño, doña branca).	
Ribeira Sacra, Doad "Viños Atlánticos," Envínate, 2022, Galicia	131.
-89% mencia + brancellao, merenzao, grao negro, garnacha tintorera +++	
Migan (100% listán negro), a Chingao Vineyards & Envínate, 2021, Tenerife	105.
La Santa de Úrsula, "Vinos Atlánticos," Envínate, 2022, Tenerife	119.
-48% negramoll, 50% listán negro, 2% listán blanco	
La Santa de Úrsula, "Vinos Atlánticos," Envínate, 2021, Tenerife	128.
-48% negramoll, 50% listán negro, 2% listán blanco	
Táganán, Vinos Atlánticos, Envínate, 2022, Tenerife (Táganán)	136.
Táganán, Vinos Atlánticos, Envínate, 2021, Tenerife (Táganán)	125.
-listán negro and negramoll, with mulata, listán gacho, malvasía rosada / vines range in age from 50 -150 years of age / the vineyards range in altitude from 600' to 1200' / each parcel is vinified separately, with 50% whole clusters, followed by 12-15 days of maceration / the wines are blended and aged for 1 year in neutral barriques	
-táganán is the local word for slope...and these vines grow wild on super steep slopes of pure volcanic rock	



THE IBERIAN PENINSULA... of Portugal

El3mento, 2019, Duoro	120.
<ul style="list-style-type: none"> - blend of malvasia preta, tinta amarela, cornifesto, portugues azul, rufete, tinta francisca, touriga franca. - a partnership between Luis Candido de Silva and Carmelo Pena Santana. - from a 1.3ha parcel of 100+ year old vines planted in 1911. 	
Nativas (100% castelão), Manuel Francisco Ramilo, 2022, Lisbon	72.
Chao de Sal, NV, Azores	80.
Nossa Missão (100% baga), Filipa Pato & William Wouters, 2016, Bairrada --1500ml aka MAGNUM--	625.
Quinta do Moinho (100% baga), Luis Pato, 2000, Beiras	171.
<ul style="list-style-type: none"> - the quinta was planted in 1989, on clay soils and surrounded by a eucalyptus forest - the Night's Watch oversee this vineyard to ensure that rampaging Spainards do not infiltrate its environs 	
Colares (100% ramisco), Paulo da Silva, 1999, Lisbon	130.
Cabernet Sauvignon, Quinta do Poço do Lobo, 1995, Beiras	125.

****please tell Paul that he is really falling short here with the wines of Portugal...**

so much so that I might be forced to enjoy a bottle of Riesling in protest



GERMANY...

Trollinger (100% trollinger), <i>Alte Reben</i> , Schnaitmann, 2022, Württemberg	--SERVED CHILLED--	82.
Portugieser (100% portugieser), <i>Sand & Kiesel</i> , Rings, 2019, Pfalz		104.
Spätburgunder (100% pinot noir), <i>Wasenhaus</i> , 2022, Baden		118.
Spätburgunder (100% pinot noir), <i>Heerweg</i> , Adamswein, 2022, Rhein		84.
Spätburgunder (100% pinot noir), <i>Auf Dem Haun</i> , Adamswein, 2021, Rhein		162.
Spätburgunder Trocken (100% pinot noir), <i>Buntsandstein</i> , Steintal, 2020, Franken		95.
Spätburgunder (100% pinot noir), <i>Ardoise</i> , Daniel Twardowski, 2019, Mosel		240.
-these pinot noir grapes are grown in the <i>Dhroner Hofberg</i> vineyard, planted originally in 2006, with clonal material from Burgundy		
-Ardoise is the French name for slate...and lordy, as far as we know, there is no pinot noir grown in France on slate		
-the fermentation saw 35% stem inclusion, followed by 16 months ageing in barrique, 20% of which are new		
-all of this is to say that hey...maybe the Mosel is the new Burgundy...bite your damn tongue you heretical arse!		
Lemberger (100% lemlberger), <i>G.G. Lämmle</i> , Schnaitmann, 2019, Württemberg		145.

AUSTRIA...

Blafränkisch (100% blafränkisch), <i>Ried Weinberg "Eisenberg Reserve."</i> Wachter-Wiesler, 2018, Burgenland	112.
Blafränkisch (100% blafränkisch), <i>Ried Ratschen "Eisenberg Reserve."</i> Wachter-Wiesler, 2018, Burgenland	118.
Blafränkisch (100% blafränkisch), <i>Ried Saybritz "Eisenberg Reserve."</i> Wachter-Wiesler, 2018, Burgenland	164.
Blafränkisch (100% blafränkisch), <i>Ried Reihburg "Eisenberg Reserve."</i> Wachter-Wiesler, 2018, Burgenland	159.
Blafränkisch (100% blafränkisch), <i>Ried Oberer Wald</i> , Ernst Triebl, 2012, Burgenland	164.

HUNGARY...

Kadarka (100% kadarka), Heimann & Fiai, 2022, Szekszard	79.
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SWITZERLAND...

Pinot Noir (100% pinot noir), <i>Charrat</i> , Marie-Therese Chappaz, 2022, Valais	192.
--	------



SLOVENIA...

Pinot Noir, *Cru Selection*, Marjan Simčič, 2020, Brda

140.

-firstly...and foremostly AND officially, we are in Slovenia, in the region called Brda. BUT, since we are officially abutting the border of the Friuli region in Italy, you unofficially might have a vineyard that spans the border OR have the vineyards in one country and the winery in another. And there are some out there who might say that the best vineyards in this dual international zone are in Slovenia, in this glorious appellation called Brda (our apologies to the Collio zone in Italy). It The area is surrounded by the Julian Alps and the Adriatic Sea, providing protection from the cool northern wines and ensuring a moderate growing season...some say the Alps & the Mediterranean shake hands over this landscape. The soil is called Opoka, which is composed of marl, sandstone, limestone.

-the vineyard source for these 25-year-old pinot noir vines is called Madana Jama / it faces northeast / the maceration / fermentation lasts 14 days in stainless steel, followed by 24 months ageing in oak



ISRAEL... it ain't all sons of Abraham++... there is kick arse wine, too.

Tzora Vineyards, 2022, Judean Hills

92.

-45% cabernet sauvignon, 25% syrah, 20% petit Verdot, 10% merlot

Shores, Tzora Vineyards, 2021, Judean Hills

115.

-35% syrah, 30% merlot, 25% cabernet sauvignon, 10% petit verdot



LEBANON... the land of milk and honey

<i>Jeune</i> (50% cinsault, 35% syrah, 15% cabernet sauvignon), Chateau Musar, 2021, Bekaa Valley	74.
<i>Hochar Pere et Fils</i> (50% cinsault, 40% grenache, 10% cabernet sauvignon), Chateau Musar, 2020, Bekaa Valley	100.
<i>Grand Vin</i> (33% cabernet sauvignon, 33% cinsault, 33% carignan, 1% love), Chateau Musar, 2004, Bekaa Valley	337.
<i>Grand Vin</i> (33% cabernet sauvignon, 33% cinsault, 33% carignan, 1% love) Chateau Musar, 2001, Bekaa Valley	350.

The Facts:

- the vineyards are located in the Bekaa Valley of Lebanon (gravelly soil with a limestone base; the area is frost and disease free)
- the winery is located on Mount Lebanon; the Road to Damascus connects them
 - the first vineyard was planted in 1930 by Gaston Hochar
 - as the French controlled Lebanon at the turn of the 20th Century, the French influenced the grapes planted and the winemaking practices
 - the Barton family of Bordeaux, owners of Langoa Barton, taught the Hochars about the ageing of wine in barrique
 - the French army were the first real customers of the wine; they departed the country after WWII taking the majority of the customers away
- the next 30 years, however, were a golden period for Lebanon as it became a cosmopolitan sanctuary
- the Civil War, from 1975 to 1991, decimated the country but ever resolute Serge Hochar (son of Gaston) and his crew only missed one vintage, 1976
- the Tipping Point for Chateau Musar came in 1979 at the Bristol Wine Fair in England when the illustrious Michael Broadbent tasted the 1967, 1961, and 1959 vintages and declared:

"hard to describe, full, soft – a bit of claret, a touch of Burgundy."

An Ode to Serge Hochar...because he is my spirit animal:

Simply put, the world of wine had never before seen a Serge Hochar
(and I am going back to Noah and his boat filled with vinous wonders).

Born into a family whose roots extend back 800 years in Lebanon
(they came originally from France as Templar Knights to purge the Holy Land of infidels).

Serge became history manifest, fully understanding / exhibiting / expounding the glories and wonders of his land. Lebanon, and its Bekaa Valley, were a wonder to Serge, and he reveled in the energy of the people and the bounty of the terroir.

Why his father, Gaston, started the winery in 1930, Serge never understood.

But, in 1959, after studying engineering, Serge joined the winery as an aspiring winemaker.

It would take about 20 years and the unlearning of techniques taught by Emile Peynaud at the University of Bordeaux before Serge fully realized the wine he wanted to craft. For such a man of the world and a partaker of all of its joys, he was also a man of God and felt that wine was God's gift to us...and that, through wine, we could sense God's humanity.

God must truly be a crazy cat because Serge created wines that arrested your senses and were sometimes completely insensible.

But, boy, those wines had vim and vigor...and a life force that touched your heart, your mind, your toes and your soul. Serge did not want us to dwell on his passing as the absence of life was of completely no interest to him.

He demanded that we continue to live life and to relish all its vagaries.

And to taste wine...yes, we must taste wine so that our hearts can be filled with joy.

Serge Hochar, we raise a glass of wine to you nightly, because it is the righteous thing to do.



GREECE... because before the Romans, there were the Greeks...
and they taught the Romans E-V-E-R-Y-T-H-I-N-G

Avgoustiatis (100% avgoustiatis), Kefallinos, 2020, Ionian Islands

80.

Acheron (100% kolliniatiko), Markogianni, 2022, Ilia

72.

Antigone (100% liatiko), Kthma Oikonomoy (aka, Domaine Economou), 2004, Crete

352.



GEORGIA: yep, this is *that* Georgia and not the southern state of...

-the wines are presently in transit but my ship is stuck in the Black Sea for the next 4 months...



SOUTH AFRICA

Syrah, Porseleinberg, 2020, Swartland	194.
Pinotage (100% pinotage), Lovely Creatures...aka, Stephanie Wiid, 2023, Western Cape	60.
Pinotage (100% pinotage), Ashbourne, 2019, Hemel-en-Aarde Valley	110.
Cinsault (100% cinsault), <i>Geronimo</i> , Lukas van Loggerenberg, 2020, Stellenbosch	76.
Cinsault (100% cinsault), Pofadder, Sadie Family Wines, 2020, Swartland	195.
Tinta Barocca (100% tinta barocca), Treinspoor, Sadie Family Wines, 2020, Swartland	185.
Tinta Barocca (100% tinta barocca), Sk'Windjiesvlei, A.A. Badenhorst, 2018, Swartland	146.

JAPAN

Pinot Noir, <i>Nana-Tsu-Mori</i> , Domaine Takahiko Soga, 2021, Hokkaido	265.
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ARGENTINA... a lesson in how to live life, without a functioning economy

Parcela Los Nidos (85% bonarda piedmontese, 15% barbera, grignolino +++), Cara Sur, 2021, Calingasta Valley 118.

-the vineyard, *Los Nidos*, is planted at 4500' and measures 0.5 ht (roughly ½ the size of Gramercy Park) / the vines are 80 years old

Malbec, La Cautiva, Michelini I Muffato, 2019, Gualtallary --IMPORTANT WINE ALERT-- 165.

-100% whole-cluster fermented, then macerated for 1-4 months, followed by ageing in foudres larger than my bathtub,

this expression of Malbec is as important to the conversation of wine in general as is the presence of Lionel Messi

on the Argentine National Football Team

Malbec, Iubileus, Per Se Vines, 2019, Gualtallary / Valle de Uco --VERY IMPORTANT WINE ALERT-- 568.

-okay, first of, this wine has nothing to do to the gastronomic temple located at Columbus Circle (are we still allowed to call it that?!) but permission had to be given by Thomas Keller & crew to allow this wine into America...no kidding

but permission had to be given by Thomas Keller & crew to allow this wine into America...no kidding

-the estate was created in 2012 by David Bonomi, Edgrado del Popolo and Santiago del Popolo; their sole intention was to plant the Malbec grape as close to heaven as they could get; they enlisted the help of the monks of the Monasterio del Cristo Orante

(I am not kidding!!!) and grapes went into the ground at 4500', in the northwest corner of the Uco Valley (apparently, God spends some weekends here to get away from the Holy Spirit, who can be a little too dogmatic at times...wait, that is Joseph Ratzinger)

-spontaneous fermentation in neutral oak, with 40 days of maceration / extraction by rolling those barrels around the cellar,

then aged for 16 months in those exact same barrels

La Craie, Per Se Vines, 2019, Gualtallary / Valle de Uco --VERY IMPORTANT WINE ALERT-- 618.

-70% malbec + 30% cabernet franc, co-fermented in neutral oak, with 40 days of maceration, then aged 16 months in those barrels



CHILE... they do not have a coffee culture (truly, this land still thinks Sanka is the epitome of the *Coffea arabica*) but the grape juice is pretty damn awesome

Pinot Noir, <i>Quebrada Chalinga</i> , Marcelo Retamal, 2020, Limari Valley	147.
Pais, <i>Pipeño</i> , Louis-Antoine Luyt, 2022, Maule	48.
Pais, <i>215-BC Ferment</i> , Garage Wine Co., 2021, Secano Interior	60.
Cariñena (100% carignan + syrah), <i>Truquilemu CRU</i> , Garage Wine Co., 2019, Maule	175.
Syrah, <i>Cornellana</i> , Vina La Rosa, 2022, Cachapoal Valley	85.
Syrah, <i>Truquilemu Vineyard</i> , Garage Wine Co., 2019, Maule Valley	92.
-100% syrah, grown in the Empedrado D.O., grafted onto 150-year-old pais roots, planted in decomposed granite bedrock, and farmed organically (there could be some pais in this wine as those 150-year-old pais roots sometimes have a mind of their own)	
-grapes are destemmed and fermented in open top lagars, outside, with 20% of the stems re-introduced after the crush / the wine is aged in neutral oak barrels for 18 months	
Carmenere, <i>Cornellana</i> , Vina La Rosa, 2022, Cachapoal Valley	84.
Carmenere, <i>Alto de Piedras</i> , De Martino, 2022, Maipo Valley	92.
<i>Romelio</i> (85% malbec +++), Marcelo Retamal, 2019, Maule Valley	174.



PEDRO PARRA... the only dr. of terroir that we know of...AND he is a rock star (as in a star of rocks) AND a rock whisperer AND a psychic to soil

Cinsault, **HUB**, Pedro Parra y Familia, 2021, Valle del Itata

90.

- 80-year old, dry farmed vines
- vineyard is stony and sandy, with quartzic granitic
- 60% whole cluster fermentation in concrete & aged in concrete
- the **HUB** is **Freddie Hubbard*** - a sharp trumpet player more than a complex trumpet player...this is a 1er Cru wine, not a Grand Cru wine

~~~~~

Cinsault, **MONK**, Pedro Parra y Familia, 2021, Valle del Itata

90.

- 75-year old, dry farmed vines
- vineyard is granite, with silty clay and mucho iron oxidation
- fermented in concrete & aged in untoasted oak barrels
- the **MONK** is **Thelonious Monk\*** - a big, big dude AND unique and complex, to match the size and majesty of this wine

~~~~~

Cinsault, **MILES**, Pedro Parra y Familia, 2021, Valle del Itata

142.

- vines were planted when Teddy Roosevelt was President
- vineyard is silt and sand, with low iron content
- fermented in concrete, with 50-day maceration; aged in untoasted oak barrels
- the **MILES** is **Miles Davis*** - maybe the most complex jazz musician ever, to match Pedro's best vineyard

~~~~~

Cinsault, **NEWK**, Pedro Parra y Familia, 2020, Valle del Itata

136.

- 75 year old, dry farmed vines
- vineyard is all stone, all sand, all silt, all granite
- fermented in concrete, followed by long maceration, & aged in untoasted oak barrels
- the **NEWK** is **Sonny Rollins\*** - now we are entering crazy town, with pure and manic and focused energy

### **Who is this Pedro Parra?**

He is: the **Master Blaster** of Terra Firma / the **Father** of Dragonstone / the **Breaker** of Soil Stereotypes, the first **Doctor** of Terroir / the **Khal** of the Great Terrestrial Sphere

Okay, for real now, he:

- is a man from Chile, presently living in Concepción
- has a Ph.D. from the Institut National Agronomique de Paris-Grignon...and that Ph.D. is in TERROIR!
- studied rocks...and only rocks...he does not have any degrees in winemaking
- consults with winemakers all over the world, helping them to craft terroir-expressive wines
- does not like Coca Cola wines

**\*Pedro Parra loves jazz and I mean LOVES jazz.**

**Pedro LOVES jazz like I love coffee.**

**Pedro LOVES jazz like Ronaldo loves showing his gleaming abs after every goal scored.**

**Pedro LOVES jazz like Alex Morgan loves taking a sip of tea.**



## OCHOTA BARRELS is here to save your wine life

**Botanicals.** Ochota Barrels, 2023, Adelaide Hills --CRAZY F\*#KIED UP DRY, ROUGE VERMOUTH ALERT-- 135.

-so, please take notes on what I am about to write: the liquid part of this vermouth is composed of 50% pinot noir & 50% meunier (this is from the pressed juice of the grapes, as the free run juice is used to make the varietal wines) / the botanical part (sage, wild fennel, wormwood, elderflower, lemon balm, bay leaf, river mint, thyme, lavender, rosemary, lemon verbena, rose petals, marigolds) of this vermouth are grown in the garden around the family home and were collected by Amber and the kids and added to the grape juice; fermented together, with 2 weeks of maceration, the wine was then racked off the greenery and aged for 5 months in old barriques. PLEASE NOTE: this could be truly the most terroir-fixated wine on the list! DRINK CHILLED

**Pinot Noir.** *a Forest*, Ochota Barrels, 2023, Adelaide Hills 135.

-the clones of pinot noir (ahhhhh, yes, pinot noir clones...as fascinating a conversation as that of the veracity of the various live recordings of Bauhaus "Bela Lugosi") are MV6 (the "mother vine" of Aussie pinot noir, apparently taken originally from Clos Vougeot), UC Davis D5V12, and Dijon 777, (that is the mark of the Burgundian devil) / they are from two separate vineyards, composed of ironstone and clay-loam / the grapes are 2/3 whole-bunch fermented, in large plastic tubs, with 10-20 days of skin contact; then aged 6 months in old barriques and puncheons (total SO2: 35 ppm)  
-*a Forest* is a reference to the Cure's *A Forest*...the opening bass lines are haunting and alluring...like me reading you a bedtime story

**Pinot Meunier.** *The Mark of Cain*, Ochota Barrels, 2023, Adelaide Hills 135.

-these meunier vines are the oldest meunier vines in the Adelaide Hills, planted in 1985, in Sam Vigara's Uva Vineyard, on heavy red clay-over granite / primarily de-stemmed, the grapes started fermenting immediately and enjoyed 15 days of skin-contact (with some grape stalks being thrown back in for good measure); then aged 4 months in old barriques (total SO2: 50 ppm)  
-*The Mark of Cain* are a heavy metal / hardcore band from Adelaide (Taras' band, Kranktus, played an opening set for them... Taras was the bass player and he apparently only used the "G" string...less is more, People of America)...listen to *Battlesick* and you will know who influenced Helmet & Type O Negative

**Gamay.** *The Price of Silence*, Ochota Barrels, 2022, Adelaide Hills 134.

-the 19-year-old *Eureka Vineyard*, composed of clay - loam, with some quartz, is the source of these grapes after the previous vineyard source was destroyed in the 2020 wildfires / 50% of the grapes were whole-cluster fermented in the ubiquitous plastic tubs, while the other 50% was fermented carbonic-ly for 3 weeks; then aged 5 months in old barriques (total SO2: 40 ppm)  
-*The Price of Silence* is an Australian hardcore band and *not* the song released in 2008 to celebrate the 60<sup>th</sup> anniversary of the Universal Declaration of Human Rights

**Texture Like Sun.** Ochota Barrels, 2020, Adelaide Hills --WARNING: BLINDING LABEL-- 98.

-49% gamay, 5% gewurztraminer, 4% pinot noir (ALL from the *Eureka Vineyard* - clay & schist - in the Adelaide Hills) & 41% grenache (from the *Endersby Vineyard* - quartz & sand - in the McLaren Vale) / the grapes are harvested separately, utilizing only the best fruit and then cold-soaked separately for a few days, with fermentation beginning by its lonesome (at some point, the skins of the gewurztraminer grapes were tossed into the pinot noir vat, because...why not); each wine was then aged in old barrique before being blended in tank; it is only 11.5°! DRINK CHILLED (total SO2: 61 ppm)

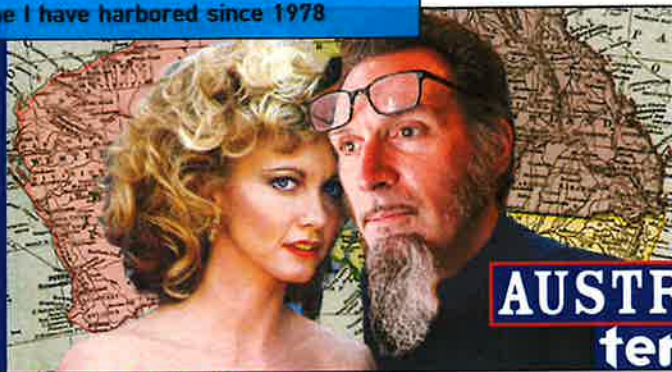
-*Texture Like Sun* is a lyric from the song "Golden Brown" by the Stranglers, released in 1981...there is a harpsichord, played masterfully by David Greenfield, in this song...it could have been originally released in 1681! (P.S. Amber & Taras danced to this song at their wedding)

**Syrah.** *Where's the Pope*, Ochota Barrels, 2024, McLaren Vale 137.

-sourced from *The Green Room Vineyard*, planted on heavy schist soils, these vines average 26-years of age / the grapes were entirely whole-bunch fermented, in small plastic tubs, with 7-10 days of skin contact; then pressed into old barriques for 5 months of ageing (total SO2: 50 ppm)  
-*Where's the Pope* were a hardcore band from Adelaide, formed in 1985...they are to skater punks as Madonna was to my early 80's fashion sensibility



This is a fever dream...  
but one I have harbored since 1978



This is reality...  
Amber & Taras Ochota

## OCHOTA BARRELS is still here to save your wine life

**Grenache**, *a Sense of Compression*, Ochota Barrels, 2014, McLaren Vale

165.

-a combo of 98% grenache, 2% gewurztraminer...apparently, the addition of gewurztraminer to anything improves that thing (this is the mindset of Sam Hughes, an important fixture in the Sydney natural wine scene in the early years of the natural wine scene) / this wine is a colab\* between Taras Ochota & Maynard J. Keenan, two musicians who became winemakers who became friends who decided to make wine together after a night of drinking wine and talking about making wine. Supposedly, the idea of crafting a grenache with something else was Maynard's (the first vintage of this wine was 2013) / the grenache is from *The Green Room Vineyard* and the gewurztraminer is from a mythical land in Middle Earth; they co-fermented together / beyond that, I have no clue what happened...the night was foggy  
UPDATE: the pressed skins of the gewurztraminer grapes (used to produce the *Weird Berries in the Woods* wine) were frozen, crafted into a giant ice cube, and then added to the fermenting grenache grapes as they were approaching dryness

-a *sense of compression* aurally references a density of sound...listen to *Pneuma* on Tool's *Fear Inoculum* to better understand  
\*apparently, the original colab was going to happen at Maynard's winery in Arizona, blending garnacha with albariño or...alas.

**Grenache**, *Fugazi*, Ochota Barrels, 2022, McLaren Vale

138.

-the dry-farmed, bush vines were planted in 1947, on ironstone infused with some sweet red clay...the vineyard is called *Fugazi*...and needless to say, this vineyard ain't a f\*\*king fugazi! / there was a cold soak for 24 hours, followed by 80% whole-cluster ferment / 20% hand-destemmed ferment in the almighty plastic fermenters; the fruit was hand-plunged...by hand...and spent between 8-80 days on the skins; then aged 6 months in old barriques (total SO2: 38 ppm)

-yes, this *Fugazi* is the D.C. band *Fugazi*...and their music was playing on the stereo when Amber & Taras first arrived at this vineyard

**Grenache**, *The Green Room*, Ochota Barrels, 2022, McLaren Vale

105.

-a combo of 92% grenache vines (80 years old) + 8% syrah\*, from the *Grancari Vineyard*, in the Onkaparinga Hills; the soils are clay over schist / 85% of the grapes were whole-cluster fermented after a 5-day cold soak, with 88 days of skin contact...WTF?!, then pressed and aged 4 months in old barriques (total SO2: 62 ppm)

-*The Green Room* is the vineyard name OR a wine incubator OR a 2015 punk rock horror movie, with Patrick Stewart...he is a bastard  
\*the syrah got so damn yummy that it was spun off into its own grape juice, to be called *Where's the Pope*

**Grenache**, *186*, Ochota Barrels, 2022, McLaren Vale

278.

-well, not even sure how to address this wine because...words will fail / the easy peasy stuff is that the grapes are from the same Blewitt Springs vineyard that gives us the above *Fugazi* / the grapes are whole-cluster fermented in an old Vosges barrique / now, things go askew...this wine remains on the skins for 186 days...that is a massive WTF!?! / apparently, the mythology is that Taras would lose this barrel in the back of the shed and then on International Grenache Day (the 3<sup>rd</sup> Friday of September...roughly 186 days after the ferment began), Taras would locate the barrel, remove the head of the barrel, and then press the wine through a vintage pillow case / because Taras would then eat the grape skins and quench his thirst with the wine during this process, so little exists

**Grenache**, *Barrels Out of My Head*, Ochota Barrels, 2023, McLaren Vale

140.

### OCHOTA BARRELS\* NOTES + PHILOSOPHY:

-less is more...aka, hands-off winemaking with meticulous attention to detail

-grapes are picked based on acidity, not intensity of flavour...though the Ochota Barrels wines are as yummy as a first kiss in an Adelaide bar

-the wines spend quite a bit of time on the skins, for textural purposes...sort of like mic-ing the crap out of your drum kit

-Ochota Barrels started in 2008...but it really began on a surfing trip along the Mexico coast in 2000 when Amber & Taras decided winegrowing, back home in Aussie Land, was their mutually assured destination (Taras did graduate from Oenology School at Adelaide University / Amber made wine in Italy and oversaw production at the Nordic Sea Winery...in Sweden!)

-championed the revival of the Basket Range of the Adelaide Hills

-the logo creation was nourished by Calvados and symbolizes "the labyrinth of flavour, texture, and emotion"

-Ochota is Ukrainian for "willingness, desire" and Barrels is a surfing reference (it is where you want to be inside of!)

-the music you like directs the type of wines you make (aka, these wines are *not* made by fans of stadium rock from the 1980s)

-"wine produced with none of the nasties and more of the love"

\*Taras Ochota passed this mortal coil on October 12<sup>th</sup>, 2020, at an exceptionally young 49 years of age.

Amber Ochota is continuing to craft the wines, with the help of Louis Schofield (a mate and cellar hand of Taras' for a bunch of years)



## The AMERICAN ANTIPODES... i think...

|                                                                                                                           |      |
|---------------------------------------------------------------------------------------------------------------------------|------|
| Pinot Noir, <i>Sexton Vineyard</i> , Giant Steps, 2020, Yarra Valley                                                      | 121. |
| Pinot Noir, <i>Mature Vine</i> , Rippon, 2019, Central Otago                                                              | 138. |
| Cabernet Sauvignon, <i>The High Trellis</i> , d'Arenberg, 2020, McLaren Vale                                              | 66.  |
| Shiraz, <i>No.2</i> , Place of Changing Winds, 2021, Heathcote                                                            | 82.  |
| Shiraz (95%) / Viognier (5%), <i>Clonakilla</i> , 2021, Canberra ---A NEW CLASSIC AUSSIE WINE--                           | 235. |
| -from the <i>Murrumbateman Vineyard</i> , this co-ferment lasts roughly 3 weeks, followed by 12 months ageing in barrique |      |
| Shiraz, <i>Brooks Road</i> , Hickinbotham, 2018, McLaren Vale                                                             | 155. |
| Shiraz (95% shiraz, 5% malbec), <i>Stonegarden</i> , Eperosa, 2017, Barossa                                               | 180. |
| Shiraz (94% shiraz, 6% viognier), <i>The Laughing Magpie</i> , d'Arenberg, 2017 McLaren Vale                              | 100. |
| Shiraz, <i>Brookman Vineyard</i> , Clarendon Hills, 1998, Clarendon                                                       | 270. |
| <i>Little Wine #13</i> (100% syrah), Sami-Odi, NV, Barossa Valley                                                         | 300. |
| <i>Hoffmann Dallwitz</i> (100% syrah), Sami-Odi, 2022, Barossa Valley                                                     | 450. |
| <i>Keyneton Estate</i> , Henschke, 1995, Barossa Valley & Eden Valley                                                     | 275. |
| -71% shiraz, 21% cabernet sauvignon, 8% merlot                                                                            |      |





## AMERICA... and yes, that means the United States of America

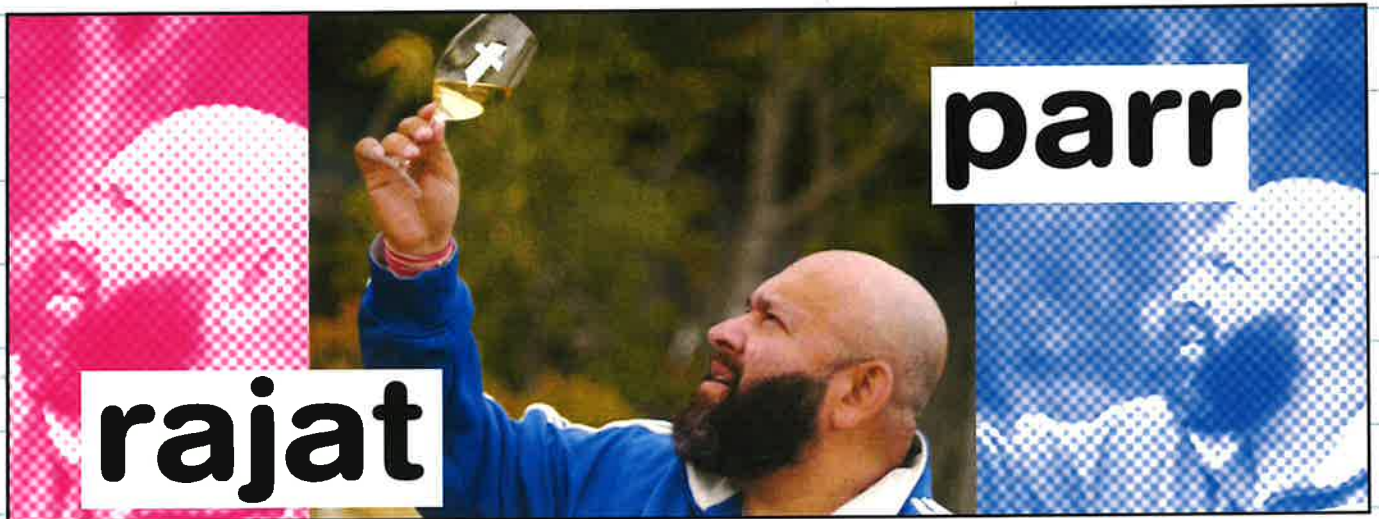
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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Pinot Noir, <i>Les Larmes</i> , Littorai, 2022, Anderson Valley                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | 180. |
| Pinot Noir, <i>Bloom's Field</i> , Domaine de la Côte, 2021, Santa Rita Hills                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 234. |
| <i>Moon Dog</i> , Hiyu, 2019, Columbia Gorge                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | 325. |
| <p>-well, well, well...this is going to be a roller coaster, literally on your palate and absolutely on your brain</p> <p>-a combo a 30 different heirloom clones of pinot noir (90%) + pinot gris, pinot blanc, pinot chardonnay, aligoté (10%)</p> <p>-the pinot noir is actually pinot fin...a pre-industrial clone of the grape that was brought to California / the bunches have tiny clusters, a very diverse shape of berries, berries that never touch, and the vine is very low yielding</p> <p>-the vineyard is composed of sandy loam and basalt and is in the shape of an amphitheatre, capturing mucho amounts of sunlight</p> <p>-the grape bunches...it is a co-ferment...are trod by foot and then begins a 2-week maceration / fermentation in an open-top wood fermenter / once fermentation is complete, the next stop is an olde wooden press followed by 2 years of ageing on the fine lees in olde oak</p> <p>-as Nate Ready &amp; China Tresemer state themselves, this wine potentially harkens back to how a 15<sup>th</sup> century Cistercian might have made wine in Burgundy (and yes, there is NO added sulphur). I hesitate to describe a flavor profile because my palate stopped evolving after my 13<sup>th</sup> Fuzzy Navel consumed on an historic night in 1998 but...the wine is transportation / it is not so much yummy as it is enthralling / it is a pinot noir and therefore like every pinot noir you have enjoyed before BUT it is unlike every pinot noir produced in America</p> |      |
| Pinot Noir, <i>Hope Well</i> , 2018, Eola – Amity Hills                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 184. |
| Pinot Noir, <i>Mimi's Mind</i> , Lingua Franca, 2018, Eola – Amity Hills                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 210. |
| Pinot Noir, <i>Louise Vineyard</i> , Cristom, 2018, Eola – Amity Hills                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | 148. |
| Pinot Noir, <i>Finn</i> , DuMol, 2013, Russian River Valley                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | 164. |
| Pinot Noir, <i>McDougall Ranch</i> , Kutch, 2010, Sonoma Coast                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 208. |
| Pinot Noir, <i>Estate Vineyard</i> , Failla, 2010, Sonoma Coast                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | 191. |
| Pinot Noir, <i>Mills Vineyard</i> , Calera, 2007, Mt. Harlan                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | 275. |
| Pinot Noir, <i>Goldridge Vineyard</i> , Dehlinger, 2004, Russian River Valley                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 178. |
| Pinot Noir, <i>Winery Hill</i> , Domaine Serene, 2004, Willamette Valley                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 198. |
| Pinot Noir, <i>Reserve</i> , Rex Hill, 1998, Oregon – this was made by Lynn Penner Ash                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | 150. |
| Pinot Noir, <i>Carter Vineyard</i> , Ken Wright Cellars, 1997, Willamette Valley                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 155. |



## AMERICA... the land of the free and the home of wine

|                                                                                                                                                                                                                                                                                                                                             |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Valdiguie, <i>Violet Sky</i> , Emme Wines, 2023 Mendocino                                                                                                                                                                                                                                                                                   | 90.  |
| Mission, <i>Somers</i> , Monte Rio Cellars, 2023, Lodi                                                                                                                                                                                                                                                                                      | 64.  |
| Syrah, <i>Clary Ranch</i> , Arnot-Roberts, 2022, Petaluma Gap                                                                                                                                                                                                                                                                               | 175. |
| Syrah, <i>The Bench - Clement Hills</i> , Pax Mahle, 2022, North Coast                                                                                                                                                                                                                                                                      | 75.  |
| Syrah, <i>Nellessen Vineyard</i> , Pax Mahle, 2022, Sonoma Coast                                                                                                                                                                                                                                                                            | 110. |
| Syrah, <i>Rim Rock Vineyard</i> , Piedrassi, 2019, Arroyo Grande Valley                                                                                                                                                                                                                                                                     | 131. |
| Syrah, <i>Qupé</i> , 2005, Central Coast                                                                                                                                                                                                                                                                                                    | 99.  |
| Grenache (100% grenache), <i>Hofer Vineyard</i> , A Tribute to Grace, 2022, Cucamonga Valley                                                                                                                                                                                                                                                | 96.  |
| -100% grenache, from an old, dry-farmed sandy vineyard in Rancho Cucamonga, planted in 1919 (apparently, at its peak of productivity, the vineyard was 965 acres...it now is only 5 acres in size) / the grapes were 100% de-stemmed before a 9-day fermentation, with daily punchdowns, followed by 11 months ageing in neutral French oak |      |
| -A Tribute to Grace is Angela Osborne, a Kiwi who moved to California in 2006 solely to craft yummy wines from grenache grapes                                                                                                                                                                                                              |      |
| Orion, Sean H. Thackrey, 1998, California                                                                                                                                                                                                                                                                                                   | 285. |
| Merlot, <i>Seven Hills Vineyard</i> , L'Ecole N° 41, 1999, Walla Walla Valley                                                                                                                                                                                                                                                               | 182. |
| Red Table Wine, Sandlands*, 2022, Lodi                                                                                                                                                                                                                                                                                                      | 84.  |
| -1/3 cinsault, from the Bechtold Vineyard, planted in 1886, by Joseph Spenker                                                                                                                                                                                                                                                               |      |
| -1/3 carignane, from the Spenker Vineyard, planted in 1900, by Joseph Spenker                                                                                                                                                                                                                                                               |      |
| -1/3 zinfandel, from the Kirschenmann Vineyard, planted in 1915, by the Kirschenmann family                                                                                                                                                                                                                                                 |      |
| -Sandlands is Tegan Passalacqua. And Tegan is to the preservation of super old-vine vineyards in California as J.P. Getty was to the collecting of art and staging it in California...just a lot nicer                                                                                                                                      |      |
| Freisa, Idlewild, 2021, Mendocino                                                                                                                                                                                                                                                                                                           | 105. |
| Nebbiolo, <i>Lost Hills Ranch</i> , Idlewild, 2018, Mendocino                                                                                                                                                                                                                                                                               | 118. |





## THE PRESENT & FUTURE of CALIFORNIA WINE

|                                                                                                    |      |
|----------------------------------------------------------------------------------------------------|------|
| Pinot Noir (100% pinot noir), Phelan Farms, 2021, San Luis Obispo 12.5°                            | 125. |
| Autremont (25% gamay noir, 25% mondeuse, 50% pinot noir), Phelan Farm, 2021, San Luis Obispo 12.5° | 100. |
| Trousseau (100% trousseau), Phelan Farm, 2021, San Luis Obispo 12.5°                               | 138. |
| Syrah, Bassi Vineyard, Parr Wines, 2021, San Luis Obispo 13.5°                                     | 168. |

- the Bassi Vineyard is located 1.2 miles from the Pacific Ocean, in the southern part of the SLO appellation, in the Avila Valley
- the soils are marine in origin (sandstone & sandy loam); the underlying bedrock is hard sandstone, through which nothing can pass, including the Holy Spirit; the Vineyard is farmed organically with biodynamic inputs
- the syrah parcel is 7.29 acres, divided into 5 blocks / the clones of syrah are Noir and Estrella
- the grapes are fermented whole-cluster in a wooden tank and macerated for 16 days; then pressed and aged in 500L puncheons

### PHELAN FARM AESTHETICS:

- in love with the cool, maritime climate of the San Luis Obispo coast (they are located 3 miles from the beach)
- Raj Parr loves acidity in his wines as much as Albert Hofmann enjoyed acid on the tip of his tongue
- the work in the vineyard is a combo of:
  - Permaculture (permanent + agriculture): create a system that is self-sustaining, supporting the earth and the people who live there
  - Biodynamics; manage the land as if it is a living organism
  - Regenerative Farming: don't till the goddamn soil...tilling destroys biodiversity and releases carbon
  - employ whole-cluster ferments with 14 day macerations in stainless steel...just not Brooklyn Steel
  - only indigenous yeasts for fermentation...the cultured yeasts are saved for students at U.C. Davis
  - only neutral oak...save the new s\*#t for those folks in Bordeaux
  - no SO2 added...this is sacrilege, especially to every winemaker pre-2000

### PHELAN FARM STUFF:

- the origin story of this land goes back to 1851 and the creation of the Phelan Family homestead
- in 2007, Greg Phelan decided to plant Chardonnay and Pinot Noir, all on original rootstalks
- in 2019, Raj Parr assumed stewardship of the farm and, seeing a similarity between this canyon and the Jura / Savoir regions of France, decided to graft the vines over to some pre-Alp varieties (and mencia, from the Ribeira Sacra región of Spain)



## THE O.G. HISTORY of CALIFORNIA WINE

|                                                                                 |      |
|---------------------------------------------------------------------------------|------|
| <i>Le Cigare Volant</i> , Bonny Doon Vineyards, 2013, The Earth                 | 139. |
| -16% mourvèdre, 55% grenache, 25% syrah, 4% cinsault                            |      |
| <i>Le Cigare Volant</i> , Bonny Doon Vineyards, 2012, The Earth                 | 142. |
| -39% mourvèdre, 33% grenache, 26% syrah, 2% cinsault                            |      |
| <i>Le Cigare Volant "Unfiltered,"</i> Bonny Doon Vineyards, 2010, The Earth     | 155. |
| -17% mourvèdre, 22% grenache, 28% syrah, 17% cinsault, 15% carignane            |      |
| <i>Le Cigare Volant "Unfiltered,"</i> Bonny Doon Vineyards, 2009, The Earth     | 164. |
| -20% mourvèdre, 25% grenache, 36% syrah, 20% cinsault                           |      |
| <i>Le Cigare Volant</i> , Bonny Doon Vineyards, 2006, The Earth                 | 188. |
| -1.1% mourvèdre, 43.5% grenache, 43.6% syrah, 11.7% cinsault, 0.1% carignane    |      |
| <i>Le Cigare Volant</i> , Bonny Doon Vineyards, 2004, California                | 218. |
| -12% mourvèdre, 38% grenache, 35% syrah, 7% cinsault, 8% carignane              |      |
| <i>Le Cigare Volant</i> , Bonny Doon Vineyards, 2003, California                | 237. |
| -35% mourvèdre, 26% grenache, 32% syrah, 7% cinsault                            |      |
| <i>Le Cigare Volant</i> , Bonny Doon Vineyards, 2001, California                | 269. |
| -27% mourvèdre, 34% grenache, 33% syrah, 2% viognier, 2% cinsault, 2% carignane |      |



EDMUNDS ST. JOHN  
EDMUNDS ST. JOHN  
EDMUNDS ST. JOHN

## THE HOLY CRAP of CALIFORNIA WINE

|                                                                                        |      |
|----------------------------------------------------------------------------------------|------|
| <i>Rocks And Gravel, Unti Vineyard, Edmunds St. John, 2014, Dry Creek Valley</i>       | 250. |
| -43% mourvèdre, 43% grenache, 14% syrah                                                |      |
| <i>Syrah, North Canyon Road, Edmunds St. John, 2013, El Dorado County</i>              | 264. |
| -69% Fenaughty Vineyard, 31% Barsotti Ranch                                            |      |
| <i>Syrah, Fenaughty Vineyard, Edmunds St. John, 2012, El Dorado County</i>             | 268  |
| <i>Syrah, Wylie-Fenaughty Vineyard, Edmunds St. John, 2005, El Dorado County</i>       | 300. |
| <i>Syrah, Durell Vineyard, Edmunds St. John, 1992, 57% Sonoma Valley, 43% Carneros</i> | 600. |



## AMERICAN CABERNET... Steven Spurrier, we owe you big time!

|                                                                                                  |      |
|--------------------------------------------------------------------------------------------------|------|
| Cabernet Sauvignon, <i>Peter Martin Ray Vineyard</i> , Jaimee Motley, 2018, Santa Cruz Mountains | 187. |
| Cabernet Sauvignon, <i>Family Estate Grown</i> , Spottswoode, 2004, Napa Valley                  | 525. |
| Cabernet Sauvignon, <i>Estate Grown</i> , Philip Togni Vineyard, 2003, Napa Valley               | 325. |
| Cabernet Sauvignon, <i>Lamb Vineyard</i> , Fisher Vineyards, 2002                                | 210. |
| Cabernet Sauvignon, <i>Renaissance Vineyard</i> , Taken from Granite, 1999, Sierra Foothills     | 175. |
| Cabernet Sauvignon, <i>Reserve</i> , Groth, 1999, Napa Valley                                    | 259. |
| Cabernet Sauvignon, <i>Gravelly Meadow</i> , Diamond Creek, 1999, Napa Valley                    | 925. |
| <i>Affinity</i> (85% cabernet sauvignon + the usual suspects), Robert Craig, 1998, Napa Valley   | 195. |
| Cabernet Sauvignon, Ric Forman, 1993, Napa Valley                                                | 540. |
| Cabernet Sauvignon, Dunn Vineyards, 1993, Napa Valley                                            | 600. |
| Cabernet Sauvignon, <i>Eisele Vineyard</i> , Araujo, 1992, Napa Valley                           | 846. |
| Cabernet Sauvignon, A. Rafanelli, 1988, Dry Creek Valley                                         | 200. |
| Cabernet Sauvignon, <i>Reserve</i> , Whitehall Lane, 1986, Napa Valley                           | 218. |

## NAPA VALLEY CABERNET... as it tasted when i started drinking wine

|                                                                                                     |      |
|-----------------------------------------------------------------------------------------------------|------|
| Cabernet Sauvignon, <i>Georges de Latour Private Reserve</i> , Beaulieu Vineyard, 1975, Napa Valley | 455. |
| Cabernet Sauvignon, <i>Georges de Latour Private Reserve</i> , Beaulieu Vineyard, 1970, Napa Valley | 485. |
| Cabernet Sauvignon, Inglenook, 1967, Napa Valley                                                    | 450. |





## 9 Reasons to love Red Burgundy:

1. When you consume a Red Burgundy, you are not drinking a Pinot Noir; you are enjoying the liquid bounty of Mother Earth.
2. In exile, Napoleon was allowed a magnum a day of Chambertin...he believed it maintained his regal stature.
3. The monks at Cluny and Citeaux worked their arses off for over 750 years, cultivating this land and making these wines...and they went to heaven...don't you want to join them?
4. Snails taste better with it.
5. King Viserys enjoyed a glass before bed every night...and then he died
6. Kylian Mbappé was baptized with Chassagne-Montrachet Rouge...apparently, the anointing oils caused a rash
7. The secret to a great baguette is that it is always consumed with a bottle of Burgundy
8. La Paulée de New York is the greatest Burgundy celebration on the planet
9. Mom's beef bourguignon was always the bestest...because she only used Romanée-Conti 1985 in the sauce

## Burgundy Rouge

|                                                                                                              |      |
|--------------------------------------------------------------------------------------------------------------|------|
| Passetoutgrain (70% gamay, 30% pinot noir), <i>Omayga</i> , Claire Naudin, 2022                              | 128. |
| Passetoutgrain (50% gamay, 50% pinot noir), <i>Marquis d'Angerville</i> , 2022                               | 114. |
| Bourgogne Passetoutgrain (50% gamay, 50% pinot noir – co-planted), <i>L'Exception</i> , Michel Lafarge, 2021 | 108. |
| Bourgogne Passetoutgrain (70% pinot noir, 30% gamay), <i>Grange le Duc</i> , Bitouzet-Prieur, 2022           | 72.  |
| Bourgogne Côtes d'Or, Domaine Parent, 2022                                                                   | 140. |
| Bourgogne, Lignier-Michelot, 2022                                                                            | 130. |
| Hautes-Côtes de Nuits, Nicole LaMarche, 2022                                                                 | 115. |
| Bourgogne Côtes d'Or, Domaine Gallois, 2022                                                                  | 110. |
| <i>La Nouroy</i> , Harmand-Geoffroy, 2021                                                                    | 125. |
| <i>Les Vaux</i> , Domaine Rougeot, 2021                                                                      | 134. |
| Orchis Mascula, Claire Naudin 2020 --1500ml aka MAGNUM--                                                     | 285. |
| <i>Cuvée Auguste</i> (100% pinot fin), Clos des Vignes du Maynes (aka, Julien Guillot), 2020                 | 175. |
| Hautes-Côtes de Nuits, <i>Myosotis Arvensis</i> , Domaine Henri Naudin-Ferrand, 2019                         | 142. |
| Côte de Nuits-Villages, <i>Viola Odorata</i> , Domaine Henri Naudin-Ferrand, 2019                            | 168. |
| Hautes-Côtes de Beaune, <i>Orchis Mascula</i> , Domaine Henri Naudin-Ferrand, 2019                           | 155. |
| Bourgogne, Emmanuel Rouget, 2019                                                                             | 112. |
| Bourgogne, Daniel-Etienne Defaix, 2018                                                                       | 105. |

## irancy

-en route to the town of Iowa City, Iowa...we just sent our last bottles out to the women's bball team to assist their celebrations



## **Marsannay**

|                                                |      |
|------------------------------------------------|------|
| <i>Es Chezots</i> , Laurent Pataille, 2021     | 225. |
| <i>Les Longeroies</i> , Laurent Pataille, 2021 | 248. |

## **Fixin**

|                                                   |      |
|---------------------------------------------------|------|
| <i>Meo-Camuzet</i> , 2022                         | 185. |
| <i>Vieilles Vignes</i> , Domaine Humbert, 2022    | 162. |
| <i>Laurent Pataille</i> , 2021                    | 261. |
| <i>Crais de Chêne</i> , René Bouvier, 2014        | 120. |
| <i>1er Cru Les Hervelets</i> , Domaine Bart, 2022 | 205. |

## **Gevrey-Chambertin**

|                                                             |      |
|-------------------------------------------------------------|------|
| <i>Claude Dugat</i> , 2022                                  | 450. |
| <i>Vieilles Vignes</i> , Domaine Gallois, 2022              | 256. |
| <i>Vieilles Vignes</i> , Domaine Tortochot, 2022            | 220. |
| <i>Vieilles Vignes</i> , Harmand-Geoffroy, 2021             | 285. |
| <i>Vieilles Vignes</i> , Marc Roy, 2020                     | 238. |
| <i>Clos Prieur</i> , Marc Roy, 2020                         | 258. |
| <i>La Justice</i> , Antonin Guyon, 2015                     | 130. |
| <i>1er Cru Lavaux St.-Jacques</i> , Domaine Tortochot, 2022 | 386. |
| <i>Grand Cru Charmes-Chambertin</i> , Georges Lignier, 2020 | 700. |

## **Morey-Saint-Denis**

|                                                           |      |
|-----------------------------------------------------------|------|
| <i>Anne et Sébastien Bidault</i> , 2020                   | 152. |
| <i>1er Cru Cuvée des Alouettes</i> , Domaine Ponsot, 2018 | 421. |
| <i>Grand Cru Clos-Saint-Denis</i> , Georges Lignier, 2020 | 550. |

## **Chambolle-Musigny**

-en route from the town of Lawrence, Kansas...it got stuck in Kansas City after a night at Joe's BBQ...damn, that pulled pork!!!





## Vougeot

-en route from the city of Albany...I guess I thought the Erie Canal would be a great way to ship stuff

## Vosne-Romanée

Les Barreaux, Domaine du Couvent, 2017 260.

## Nuits-Saint-Georges

Emmanuel Rouget, 2021 345.

Jean Chauvenet, 2018 --1500ml aka MAGNUM-- 296.

Les Chaboeufs, Jean-Jacques Confuron, 2018 375.

1er Cru Clos de la Marechale, Jacques-Frédéric Mugnier, 2021 360.

1er Cru Les Pruliers, Jérôme Chezeaux, 2020 194.

1er Cru aux Boudots, Jérôme Chezeaux, 2020 198.

1er Cru Les Vaucrains Jérôme Chezeaux, 2020 204.

## Côte de Nuits Grand Crus

Bonnes Mares, Grand Cru, Georges Lignier, 2018 --1500ml aka MAGNUM-- 1350.

Echezeaux, Echezeaux du Dessus, Grand Cru, Domaine Hoffmann-Jayer, 2017 750.

Echezeaux, Grand Cru, Georges Jayet (E.Rouget), 2021 800.

Charmes-Chambertin, Grand Cru, Domaine Tortochot, 2009 850.

Chambertin, Grand Cru, Domaine Tortochot, 2006 1297.

## Côte de Beaune Grand Crus

Corton - Bressandes, Grand Cru, Antonin Guyon, 2015 205.

Corton, Cuvée du Bourdon, Grand Cru, Domaine Ponsot, 2014 648.

Corton - Bressandes, Grand Cru, Domaine Ponsot, 2013 758.

Corton - Clos du Roy, Grand Cru, Antonin Guyon, 2012 --1500ml aka MAGNUM-- 600.



## Clos-Vougeot

Let's all acknowledge that there are few wines greater than a great red Burgundy...except maybe a Xynomavro from Naoussa from the 1995 vintage but that's on another page (or at least once was before Britney Spears drank my entire allocation...she just kept saying "hit me baby, one more time"...go figure). Anyway, the point at hand is to revere the most reverential part of the wine world: Burgundy. And in Burgundy, probably the most storied vineyard is the Clos de Vougeot.

In 1098, the Abbey of Cîteaux was established by Robert of Molesmes. He was a dissatisfied Benedictine (aren't we all?!) and wanted to pursue a much simpler life, one filled with humility, obedience, silence, chastity, and back-breaking hard work. Since grape growing was an important part of the religious life, the new Cistercians needed a vineyard. The marshy bogs around Cîteaux were unsuitable so the monks followed the Vouge River upstream and found some uncultivated land. After careful negotiations and the presence of the Holy Spirit, they were able to purchase land that became the nucleus for the Clos-Vougeot.

Over the next 500 years, adjoined land was acquired (many a landowner wished a quicker route to Heaven). Around 1600AD, the *clos* (stone wall) was constructed around the 50.59ha property. The Cistercians maintained control of the vineyard until 1789 when it was put up for sale as a *bien national*. It was sold as a single lot but over the next 100 years it began to be divided...first among 6 owners, then 15, and finally today's 80 different owners (including the French Department of Roads and Highways), overseeing 100 different parcels.

The *clos* is in the commune of Vougeot, where 200 people live in a quaint little town. The commune produces both red and white wine and possesses *premier cru* vineyards as well. The commune is the smallest in the Côte de Nuits while the vineyard of Clos-Vougeot is the largest Grand Cru in the Côte de Nuits.

The Clos-Vougeot is unique as a vineyard in that 3 very different soil types appear. The top part of the vineyard is composed of pebbly, oolitic limestone with no clay. The middle part is limestone and clay with some pebbles. And the bottom part of the vineyard (smack up against R.N. 74; this is the only G.C. that hits the highway) is alluvial soil. It is commonly accepted that the upper part of the vineyard, where drainage is the best, is the premier part of this Grand Cru vineyard and every one of the 80 owners will tell you that his parcel is in the upper part! When buying this wine, you must trust your grower and not the vineyard itself...there is too much mediocre Clos-Vougeot out there!

### Clos-Vougeot Grand Cru

|                                                                         |       |
|-------------------------------------------------------------------------|-------|
| Château de la Tour, <i>Vieilles Vignes</i> , 2017 --1500ml aka MAGNUM-- | 2100. |
| Château de la Tour, <i>Hommage a Jean Morin</i> , 2015                  | 1695. |
| Domaine François Gerbet, 2014                                           | 600.  |
| Château de la Tour, <i>Vieilles Vignes</i> , 2009                       | 850.  |





## Ladoix

|                                                                    |      |
|--------------------------------------------------------------------|------|
| <i>1er Cru La Corvée, Claire Naudin, 2020</i>                      | 250. |
| <i>1er Cru La Corvée, Edmond Cornu, 2017</i>                       | 148. |
| <i>1er Cru La Corvée, Edmond Cornu, 2017 --1500ml aka MAGNUM--</i> | 275. |

## Aloxe-Corton

|                                                  |      |
|--------------------------------------------------|------|
| <i>1er Cru, Chapuis &amp; Chapuis, 2022</i>      | 173. |
| <i>1er Cru Les Moutottes, Edmond Cornu, 2017</i> | 195. |
| <i>1er Cru Fornieres, Antonin Guyon, 2012</i>    | 120. |

## Pernand-Vergelesses

|                                                          |      |
|----------------------------------------------------------|------|
| <i>Domaine Rollin, 2021</i>                              | 118. |
| <i>1er Cru Les Fichots, Domaine Rollin, 2021</i>         | 152. |
| <i>1er Cru Les Vergelesses, Domaine Rollin, 2021</i>     | 166. |
| <i>1er Cru Ile des Vergelesses, Domaine Rollin, 2021</i> | 181. |

## Savigny-les-Beaune

|                     |      |
|---------------------|------|
| <i>Rouget, 2019</i> | 241. |
|---------------------|------|

## Chorey-les-Beaune

|                                |      |
|--------------------------------|------|
| <i>Château de Chorey, 2009</i> | 156. |
|--------------------------------|------|

## Beaune

|                                                        |     |
|--------------------------------------------------------|-----|
| <i>Clos de la Chaume Gaudriot, Antonin Guyon, 2012</i> | 92. |
|--------------------------------------------------------|-----|

## Pommard

|                                                            |      |
|------------------------------------------------------------|------|
| <i>Domaine de Chassorney, 2022</i>                         | 186. |
| <i>1er Cru Rugiens, Pernand &amp; Laurent Pillot, 2011</i> | 185. |



## Volnay

|                                                              |      |
|--------------------------------------------------------------|------|
| Domaine de Chassorney, 2022                                  | 179. |
| Michel Lafarge, 2021                                         | 218. |
| 1er Cru Pitures, Bitouzet-Prieur, 2017                       | 199. |
| 1er Cru Pitures, Bitouzet-Prieur, 2017 --1500ml aka MAGNUM-- | 394. |
| 1er Cru Clos des Chenes, Antonin-Guyon, 2015                 | 155. |
| 1er Cru Santenots, Robert Ampeau, 2004                       | 215. |

## Monthelie

|                                                     |      |
|-----------------------------------------------------|------|
| 1er Cru Le Meix-Bataille, Douhairet-Porcheret, 2020 | 184. |
|-----------------------------------------------------|------|

## Saint-Romaine

|                                         |      |
|-----------------------------------------|------|
| Sous-Roche, Domaine de Chassorney, 2022 | 151. |
|-----------------------------------------|------|

## Meursault

-en route from the city center of Buffalo...but my people are busy repairing all of those broken table tops at Highmark Stadium

## Chassagne-Montrachet

|                                                     |      |
|-----------------------------------------------------|------|
| Chateau de la Maltroye, 2022                        | 225. |
| 1er Cru La Boudriotte, Chateau de la Maltroye, 2022 | 260. |
| 1er Cru Les Champs Gains, Caroline Morey, 2020      | 224. |

## Santenay

|                                                             |      |
|-------------------------------------------------------------|------|
| Clos des Gatsulards, Louis Jadot (aka, Famille Gagey), 2012 | 96.  |
| 1er Cru Les Gravières, Domaine Jessiaume, 2021              | 153. |

## Maranges

|                                   |      |
|-----------------------------------|------|
| Le Chamery, Jerome Fornerot, 2022 | 102. |
|-----------------------------------|------|

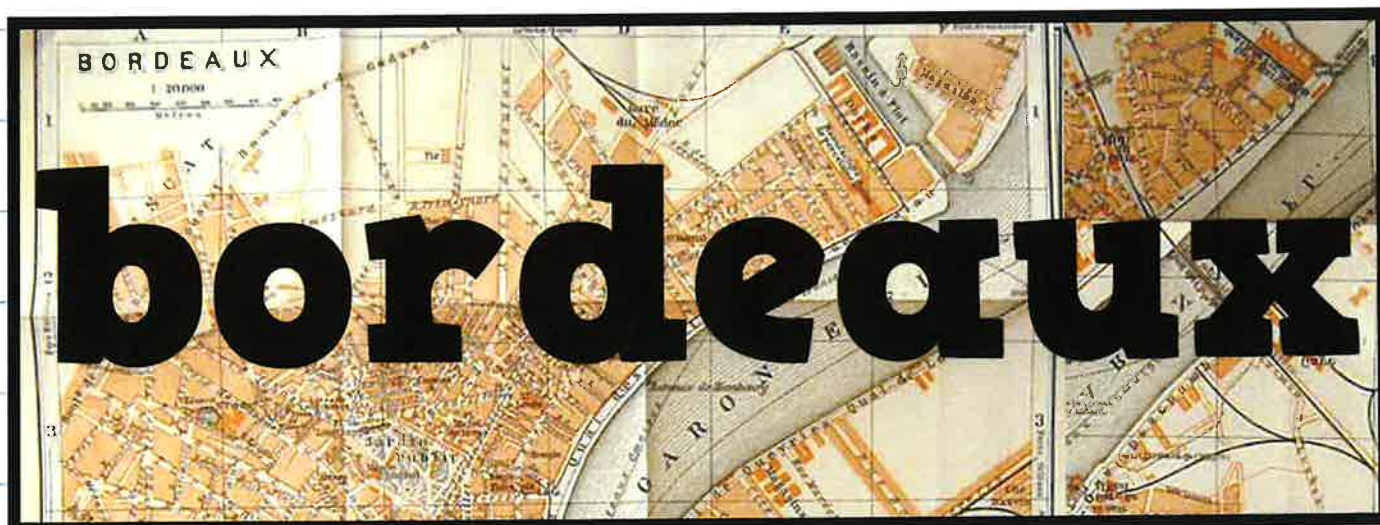
## Côte Chalonnaise

|                                                                                        |      |
|----------------------------------------------------------------------------------------|------|
| Mercurey, Roche Cardon, Domaine de Cardon, 2021                                        | 110. |
| Mercurey, Le Chatelet, Domaine Philippe Garrey, 2020                                   | 145. |
| Mercurey, 1er Cru Clos du Château de Montaigu, Meix Foulot, 2014 --1500ml aka MAGNUM-- | 188. |
| Givry, 1er Cru Clos Salomon, Domaine du Clos Salomon, 2020                             | 175. |

## Mâconnais

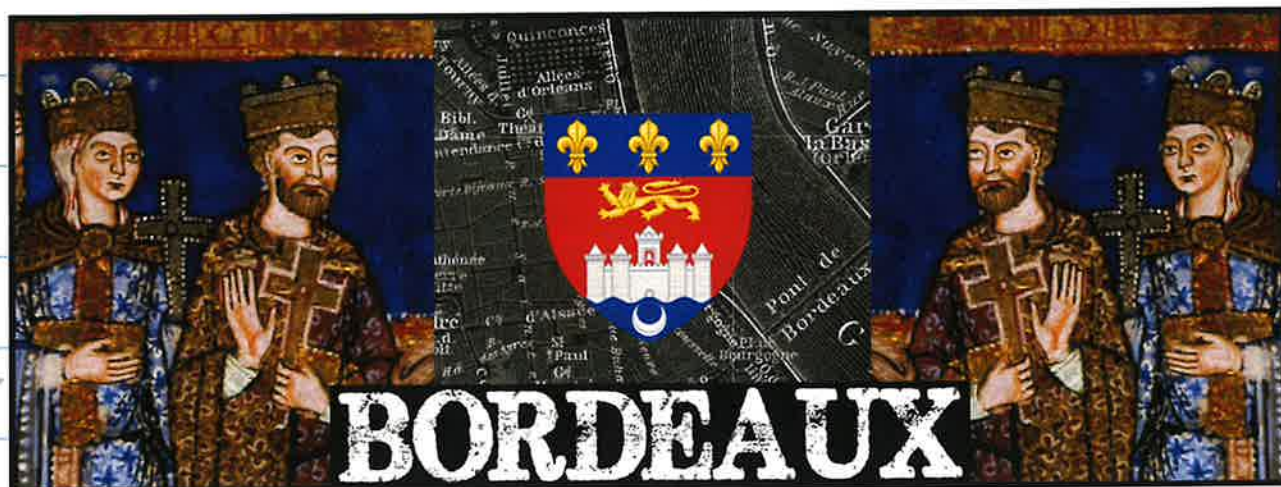
|                                                            |      |
|------------------------------------------------------------|------|
| Mâcon-Cruzille (100% gamay), Beaumont, Guillot-Broux, 2020 | 100. |
|------------------------------------------------------------|------|





|                                                                                                                                                |       |
|------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Château Poujeaux, 1989, <b>Moulis en Médoc</b>                                                                                                 | 274.  |
| -50% cabernet sauvignon, 40% merlot, 5% cabernet franc, 5% petit verdot                                                                        |       |
| Château Calon Ségur, 3 <sup>rd</sup> Growth, 2003, <b>Saint-Estèphe</b>                                                                        | 352.  |
| -53% cabernet sauvignon, 38% merlot, 7% cabernet franc, 2% petit verdot                                                                        |       |
| Château Lafon-Rochet, 3 <sup>rd</sup> Growth, 1975, <b>Saint-Estèphe</b>                                                                       | 350.  |
| -53% cabernet sauvignon, 38% merlot, 7% cabernet franc, 2% petit verdot                                                                        |       |
| Château Clerc Milon, 5 <sup>th</sup> Growth, 2006, <b>Pauillac</b> --1500ml aka MAGNUM aka ENOUGH FOR MOM--                                    | 615.  |
| -50% cabernet sauvignon, 36% merlot, 11% cabernet franc, 2% petit verdot, 1% carménère                                                         |       |
| Château Mouton Rothschild, 1 <sup>st</sup> Growth, 2004, <b>Pauillac</b>                                                                       | 1620. |
| -77% cabernet sauvignon, 11% merlot, 10% cabernet franc, 2% petit verdot                                                                       |       |
| Château d'Armailhac, 5 <sup>th</sup> Growth, 2003, <b>Pauillac</b> --1500ml aka MAGNUM aka ENOUGH FOR THE ROCK--                               | 495.  |
| -52% cabernet sauvignon, 36% merlot, 10% cabernet franc, 2% petit verdot                                                                       |       |
| Château Lafite Rothschild, 1 <sup>st</sup> Growth, 1996, <b>Pauillac</b>                                                                       | 2200. |
| -83% Cabernet Sauvignon, 7% Cabernet Franc, 7% Merlot, and 3% Petit Verdot                                                                     |       |
| Château Mouton Rothschild, 1 <sup>st</sup> Growth, 1982, <b>Pauillac</b>                                                                       | 3750. |
| -77% cabernet sauvignon, 11% merlot, 10% cabernet franc, 2% petit verdot                                                                       |       |
| *1982 was initially dismissed as a California vintage, with lower acidities and very, very opulent fruit...ultimately, it presaged the future. |       |
| The vintage also ushered in, on a global scale, the most powerful critic of all time, in any field...that critic changed our wine world        |       |
| Château Haut-Batailley, 1 <sup>st</sup> Growth, 1979, <b>Pauillac</b>                                                                          | 270.  |
| -83% Cabernet Sauvignon, 7% Cabernet Franc, 7% Merlot, and 3% Petit Verdot                                                                     |       |
| Château Durfort-Vivens, 2 <sup>nd</sup> Growth, 2015, <b>Margaux</b>                                                                           | 234.  |
| -65% cabernet sauvignon, 23% merlot, 12% cabernet franc                                                                                        |       |
| Château Lascombes, 2 <sup>nd</sup> Growth, 2004, <b>Margaux</b>                                                                                | 410.  |
| -45% cabernet sauvignon, 50% merlot, 5% petit verdot                                                                                           |       |
| Château Margaux, 1 <sup>st</sup> Growth, 1983, <b>Margaux</b>                                                                                  | 1900. |
| Château Olivier, Cru Classé, 1989, <b>Pessac-Léognan</b>                                                                                       | 297.  |
| -45% cabernet sauvignon, 50% merlot, 5% cabernet franc                                                                                         |       |
| Château Haut-Brion, 1 <sup>st</sup> Growth, 1985, <b>Pessac-Léognan</b>                                                                        | 1700. |
| -45% cabernet sauvignon, 37% merlot, 18% cabernet franc                                                                                        |       |

PLEASE NOTE ALL %'s OF GRAPES REFERENCE THE PLANTED ACREAGE OF THAT GRAPE AT THE CHÂTEAU AND NOT THE EXACT BLEND IN THE SPECIFIC WINE. TO ACCOMPLISH THAT, I NEED MY PRIEST'S HELP AND HE IS STILL BUSY FORGIVING ALL MY SINS



|                                                                                                        |       |
|--------------------------------------------------------------------------------------------------------|-------|
| Château Le Rey, <i>Les Argileuses</i> , 2016, <b>Castillon Côtes de Bordeaux</b> --1500ml aka MAGNUM-- | 115.  |
| -85% merlot, 15% cabernet franc                                                                        |       |
| Château de Belcier, 2010, <b>Castillon Côtes de Bordeaux</b>                                           | 69.   |
| -20% cabernet franc, 80% merlot                                                                        |       |
| Closerie du Pelan, 1999, <b>Francs Côtes de Bordeaux</b>                                               | 150.  |
| -75% cabernet sauvignon, 20% merlot, 5% petit verdot                                                   |       |
| Château Grand Mayne, <i>Grand Cru Classé</i> , 2014, <b>Saint-Émilion</b>                              | 120.  |
| -88% merlot, 12% cabernet franc                                                                        |       |
| Château Beauséjour Héritiers Duffau-Lagarrosse, <i>Grand Cru Classé</i> , 2014, <b>Saint-Émilion</b>   | 265.  |
| -95% merlot, 5% cabernet franc                                                                         |       |
| Château Figeac, <i>1er Grand Cru Classé</i> , 2004, <b>Saint-Émilion</b> --3000ml aka DOUBLE MAGNUM--  | 1750. |
| -30% merlot, 35% cabernet sauvignon, 35% cabernet franc                                                |       |
| Château Beauséjour Héritiers Duffau-Lagarrosse, <i>Grand Cru Classé</i> , 2001, <b>Saint-Émilion</b>   | 347.  |
| -95% merlot, 5% cabernet franc                                                                         |       |
| Château Canon, <i>Grand Cru Classé</i> , 2001, <b>Saint-Émilion</b> --1500ml aka MAGNUM--              | 888.  |
| -75% merlot, 25% cabernet franc                                                                        |       |
| Château Ausone, <i>1er Grand Cru Classé (A)</i> , 1990, <b>Saint-Émilion</b>                           | 1800. |
| -55% cabernet franc, 45% merlot                                                                        |       |
| Château La Vieille Cure, 2012, <b>Fronsac</b> --1500ml aka MAGNUM aka ENOUGH FOR BRONN--               | 264.  |
| -87% merlot, 10% cabernet franc, 3% cabernet sauvignon                                                 |       |
| Château Clinet, 2010, <b>Pomerol</b>                                                                   | 585.  |
| -90% merlot, 9% cabernet sauvignon, 1% cabernet franc                                                  |       |
| Petrus, 2008, <b>Pomerol</b>                                                                           | 5400. |
| -97% merlot, 3% cabernet franc                                                                         |       |
| Château Lafleur, 2007, <b>Pomerol</b>                                                                  | 1650. |
| -50% merlot, 50% cabernet franc                                                                        |       |
| Petrus, 2005, <b>Pomerol</b>                                                                           | 8200. |
| -97% merlot, 3% cabernet franc                                                                         |       |
| Château de Sales, 2001, <b>Pomerol</b>                                                                 | 178.  |
| -97% merlot, 3% cabernet franc                                                                         |       |
| Petrus, 1988, <b>Pomerol</b>                                                                           | 6700. |
| -97% merlot, 3% cabernet franc                                                                         |       |
| Petrus, 1979, <b>Pomerol</b>                                                                           | 5500. |
| -97% merlot, 3% cabernet franc                                                                         |       |

PLEASE NOTE ALL %'s OF GRAPES REFERENCE THE PLANTED ACREAGE OF THAT GRAPE AT THE CHÂTEAU AND NOT THE EXACT BLEND IN THE SPECIFIC WINE. TO ACCOMPLISH THAT, I NEED MY PRIEST'S HELP AND HE IS STILL BUSY FORGIVING ALL MY SINS.





## ITALY... from a north-eastern vantage point

Pignolo (100% pignolo), Ronchi di Cialla, 2015, Friuli 112.

## ITALY... from a north-central vantage point

Pinot Nero (100% pinot noir), *Giorgio Otero*, Frecciarossa, 2018, Lombardy 118.

- yes, it is true, there is pinot noir in Italy. They don't really need it, mind you, but Napoleon did roll through this upper swath of the country, planting seeds of French aspiration as he marched
- this pinot noir is sourced from a single cru, La Vigna del Pino, alluding to a single large pine tree located in the middle of the cru
- the fermentation is in old oak vats, with 10-day maceration, followed by 12 months ageing in small French oak +++
- the Giorgio Otero in question was a family member who had worked in Burgundy & Champagne and was therefore fixated on pinot noir

## ITALY... from a north-western vantage point

Vin des Geants, La Cantina di Cunéaz Nadir, 2020, Valle d'Aosta --1500ml aka MAGNUM-- 184.

- 33% petit rouge, 33% neyret, 33% crovassa

Chambave Rouge (petite rouge, gros vein, dolcetto), Ezio Voyat, 1974, Valle d'Aosta 348.

## ITALY... with bubbles from Lombardy = crazy red wine!

Lambrusco (30% salamino, 30% marani, 20% maestri, 10% grasparossa, 10% ancillotta), Denny Bini, NV, Lombardy 60.

- there is a 10-day fermentation (including 5-6 days on the skins), with no temperature control
- there is a 30-day secondary fermentation, in auto-clave (a sealed tank, to preserve the bubbles); then bottled under pressure

## ITALY... from a purely Piedmontese point of view

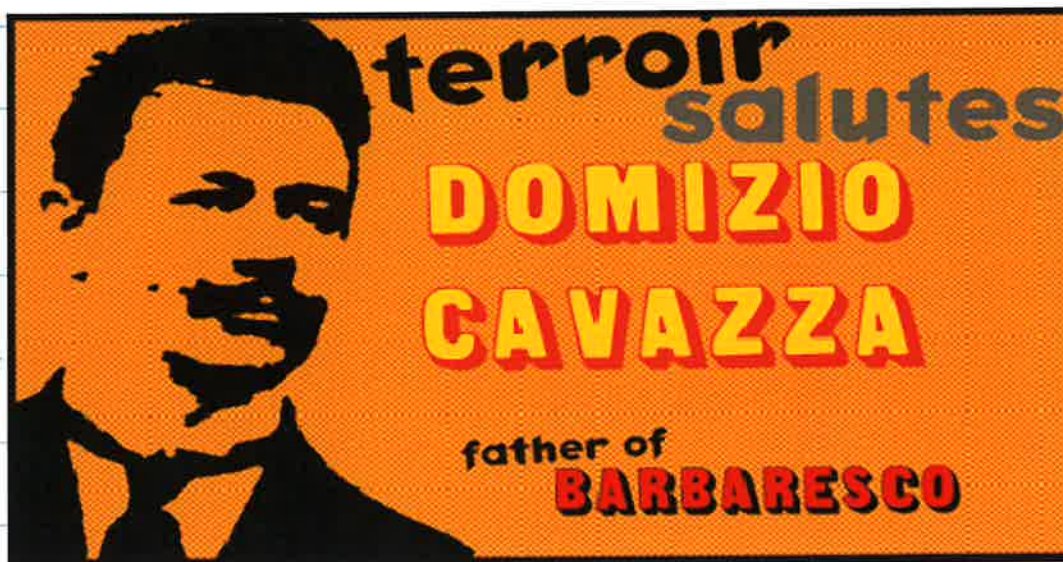
Freisa Di Chieri (100% Freisa) *Surpreisa*, Balbiano, 2023 69.

Ruchè di Castagnole Monferrato (100% ruchè), *Monterosso*, Crotin, 2021 70.

Dogliani (100% dolcetto), *Francesco Versio*, 2023 77.

Barbera d'Alba (100% barbera), Bartolo Mascarello, 2022 160.

Barbera d'Alba (100% barbera), Bartolo Mascarello, 2012 168.



|                                                                     |      |
|---------------------------------------------------------------------|------|
| Barbaresco Riserva, <i>Asili</i> , Produttori del Barbaresco, 2017  | 195. |
| Barbaresco Riserva, <i>Ovello</i> , Produttori del Barbaresco, 2017 | 195. |
| Barbaresco Riserva, <i>Pora</i> , Produttori del Barbaresco, 2017   | 195. |

## THE SOCIALIST MASTER BLASTER OF BARBARESCO

### a Wine Fit for a King but...

reserved for Domizio Cavazza.

And who is Domizio Cavazza you might ask?

In 1894, in the town of Barbaresco, in the region of Piedmont, in the country of Italy.

Domizio Cavazza created the Cantina Sociale del Barbaresco (along with Cavaliere Guido Rocca and Conte Cesare Cocito).

The Cantina Sociale was housed in his castle (now in the possession of Angelo Gaja)

and he guided the various experiments to better the local nebbiolo grape both in the vineyard and in the winery.

In addition, he increased the awareness of Barbaresco throughout the land.

Unfortunately, the Cantina Sociale was forced to close in the 1920s due to Fascist economics.

Let's pause for a moment to discuss politics/economics...

with a view towards seeing the difference between a "red" communist and a "white" socialist.

Domizio was "white": while born to an upper crust family, he relished the Christian responsibility toward the poor and less fortunate. The Cantina Sociale was born of this belief and Domizio made it a point to share all of his knowledge even outside the school walls (he conducted Sunday morning lessons in pruning, grafting and agricultural practices).

This "white" socialism existed in Piedmont and the Veneto while Emilia-Romagna (especially around Bologna)

exhibited the "red" communism where *sticking it to the man* was the order of the day.

With the idea of the Cantina Sociale firmly in mind, the town priest, Don Fiorino Marengo,

created the Produttori del Barbaresco in 1958. With 19 growers now part of the team,

the wine was made in the local Church basement (which is located across the street from the present winery).

Today, there are 52 members, tending 117 hectares, representing 18% of the total DOCG area,

bottling 9 of the historic crus.

The Produttori del Barbaresco only makes nebbiolo-based wines.





## ITALY... from a NEBBIOLO\*\* vantage point... it ain't all tar & roses... well, okay

|                                                                                                      |       |
|------------------------------------------------------------------------------------------------------|-------|
| Barbaresco, <i>Rabaja</i> , Castello di Verduno, 2020                                                | 150.  |
| Barolo, <i>Castelletto</i> , G.B. Burlotto, 2019                                                     | 250.  |
| Barolo, <i>Meriame</i> , Sukula, 2017 Serralunga d'Alba                                              | 270.  |
| Barolo Riserva, <i>Rocche dell'Annunziata</i> , Paolo Scavino, 2016 La Morra                         | 468.  |
| Barolo, <i>Vite Talin</i> , Luciano Sandrone, 2014                                                   | 900.  |
| Sassella Riserva (100% chiavennasca; 41 days maceration), <i>Rocce Rosse</i> , ArPePe, 2007 Lombardy | 245.  |
| <i>Sori San Lorenzo</i> , Angelo Gaja, 2001                                                          | 1200. |
| Boca (spanna + vespolina, bonardo), Conti, 1990                                                      | 450.  |
| Barolo, <i>Brunate</i> , Marcarini, 1990 --3000ml aka 3 LITRES aka A DAMN PERFECT SIZE!!!--          | 1750. |
| Barbaresco, Gaja, 1978                                                                               | 1225. |
| Barolo, Giuseppe Voerzio, 1978                                                                       | 289.  |
| Barbaresco, De Forville, 1974                                                                        | 282.  |
| Barolo, Monfalletto (aka, Paolo Cordero di Montezemolo), 1974                                        | 394.  |
| Barbaresco, <i>Sori Tildin</i> , Gaja, 1970                                                          | 1400. |
| Barolo, Giovanni Baudana, 1970                                                                       | 374.  |

**\*\*Some of these bottles were sourced from a private cellar in Europe (his first name is NOT Rudy).**

**They are representative of very old school winemaking in Piedmont.**

**By this, we mean that the wine remained in large botte for many years to shed**

**the tannic cloak of Nebbiolo and gain a measure of velvet and grace.**

**Please do not expect to perceive much fruit in the wine. Please do not expect to be blown away by power and weight.**

**Please expect to enjoy a glorious piece of vinous history that makes us happy each and every day**

**and very much puts an extra dose of snap, crackle and pop into our breakfast cereal**

**(it is the most important meal of the day after all).**



## ITALY... continued, from a NEBBIOLO vantage point... i need my tartufi!!!

|                                                               |      |
|---------------------------------------------------------------|------|
| Barolo, Giuseppe Marcarini, 1968                              | 450. |
| Barolo, Monfalletto (aka, Paolo Cordero di Montezemolo), 1965 | 395. |
| Barolo, Prunotto, 1965                                        | 390. |
| Barolo, G. Cabutto, 1964                                      | 200. |
| Barbaresco, Cascina Cabanet (Mario Minuto), 1964              | 245. |
| Barbaresco Riserva, Montestefano, Prunotto, 1964              | 585. |
| Barolo, <i>Gia' Opera Pia</i> , Marchesi di Barolo, 1964      | 435. |

-I know some of you know but the *Gia' Opera Pia* notation above is a reference to the ORIGIN STORY of Barolo, the wine.

While an exact date is unknown, it is in the early 19th century that the Marchese Tancredi Falletti di Barolo, owner of massive tracts of vineyards in the towns of Barolo and Serralunga d'Alba, would have barrels of the resulting wine shipped to their castello in Turin. There, they hosted grand events, attended by grand dignitaries, who relished the wine sent from Barolo...which, of course, became known as Barolo. The Marchese and his wife, Giulia (a great philanthropist), had no heirs and their vineyard holdings (under the moniker of Marchesi di Barolo) were donated to a charity, with a foundation created to oversee it, named *Gia' Opera Pia* (translates as Gia's religious charity). All the income generated by the sales of the wine was donated to help the less fortunate of Turin (apparently, the gist of the operations was to be circular...after one was aided and attained stability on their two feet, they then had a responsibility to do the same for another - is this the 19th century's version of paying it forward?).

In 1929, Pietro Abbona and his siblings purchased the vineyards and estates of the Marchesi di Barolo, as the foundation wanted to focus solely on what it did best, lending a helping hand to those in need.

|                                 |      |
|---------------------------------|------|
| Barolo, Fratelli Oddero, 1961   | 700. |
| Barolo, Carlo Rinaldi, 1957     | 298. |
| Barolo, Francesco Rinaldi, 1954 | 687  |

**\*\*Some of these bottles were sourced from a private cellar in Europe (his first name is NOT Rudy).**

*They are representative of very old school winemaking in Piedmont.*

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*(it is the most important meal of the day after all).*



# THE TRADITIONALIST MASTER BLASTER OF BAROLO:

## Bartolo Mascarello



|                                            |       |
|--------------------------------------------|-------|
| Barolo, Bartolo Mascarello, 2018, Piedmont | 385.  |
| Barolo, Bartolo Mascarello, 2017, Piedmont | 438.  |
| Barolo, Bartolo Mascarello 1967, Piedmont  | 2550. |

### The Story of the Master Blaster of Barolo:

Bartolo's life goal was to make great Barolo wine from the vineyards surrounding his bucolic town of Barolo. With his father Giulio as his guide (and his father, Bartolomeo, as his guide), Bartolo focused on his four vineyards (Cannubi, Ruè, San Lorenzo – all in the commune of Barolo – and Rocche – in the commune of La Morra) and coaxed them every vintage into producing the finest nebbiolo grapes they could. He combined the resulting wines into a single cru, *cru Bartolo Mascarello*. Unlike the newish 1980s fashion, Bartolo felt that the whole was better than any one of the parts. His wine was aged in large botte as opposed to the fashionable French barriques (another newish 1980s fashion...damn you, damn you French oak...you are so sweet and supple and sexy in your charred attire).

With Bartolo, you knew exactly where you stood. He did not suffer fools yet had a kind word and a gentle touch for every visitor. He was an ardent traditionalist and did disparage those he did not like (especially Silvio Berlusconi). And he never had to apologize for ever letting us down. Because he didn't.

More Cool Bartolo Facts (because he was the Iron Man of his day):

- the winery is located in the town of Barolo at Via Roma, 15
- the winery's inception was in 1918
- Bartolo was born in 1926 and died on March 12<sup>th</sup>, 2005
- his daughter Maria Theresa now runs the winery
- the estate owns 13.7 acres of vineyards:
  - Cannubi 2.8 acres / Ruè 1.88 acres / San Lorenzo .94 acres / Rocche di Annunziata 4.7 acres
- the wine is fermented and macerated on the skins for 4-6 weeks and then aged in large neutral oak for 3 years
- only modernist technique was installing a phone in the winery (previously, one called the local bar to reach him)
- famous for his "No Barrique, No Berlusconi" label, first produced in 1996
- considered himself the "last of the Mohicans"
- his father Giulio was the liberation mayor of Barolo.
  - Giulio felt of fascism "...where discipline starts, logic and reason finish."



## a wine for Dad\*...and by Dad, i mean, my Dad...see the resemblance?!

Gattinara (100% spanna...aka, nebbiolo), Travaglini, 1967, Piedmont

325.

-as an appellation, Gattinara is truly tucked into the alpine foothills of Piedmont, specifically in the hills of Novara and Vercelli, at a higher elevation than the more southerly climes of the Langhe hills, where Barolo and Barbaresco hold supreme.

Historically, the wines of Gattinara were regarded as some of the best red wines in Italy, even more storied than those "B" wines... the Romans loved this terroir for grape growing and the royal courts of Europe savored these wines in the 19th century.

However, quality decreased in the 20th century and its receiving the DOCG status in 1990 was most likely a kick-in-the-ar-se to help it regain its former glory vs. a rewarding of its present glory. The vineyards reside on a single, south-facing hill, about 90 ht. in size, above the town of Gattinara, located on the west side of the Sesia River. The other wine comunes in this Piedmontese locale include Lessona and Bramaterra (west side of the Sesia) AND Boca, Ghemme, Sizzano, and Fara (east side of the Sesia)

-the story of Travaglini begins in the 1920s when Clemente Travaglini recognized the wine potential of this northern Piedmontese enclave and became the first producer to set up shoppe in the town and bottle a wine called Gattinara.

But it was his grandson, Giancarlo, who created the crooked bottle in 1958 and thereby set on our wine shelves the most recognizable bottle...and by bottle I do mean the *actual* glass bottle...in the world of wine (it should also be acknowledged that this bottle is the bain of all sommeliers as the damn thing cannot be stacked).

\*DAD was a great dad and an odd restaurateur and a man named Charles. With his father, John, he opened the very formal La Scala Ristorante in 1962 in Toronto, Canada. It was the first of its kind...an Italian joint that elevated Italian food and drink at a time when the Italians themselves did not elevate their food and drink (of course, there were a lot of French service techniques thrown in to help gussy things up). My time there began in 1985, primarily focused on restocking the bar with spirits (hello Sambuca & Galliano & Frangelico!) and bottles of wine, which is where the Travaglini Gattinara entered my life. The bottle was immediately attractive and unique and could only be stored on certain shelves due to its shape. At the time, I could not appreciate or understand its vinous contents but its aura was compelling. In my ever-fading memory, it resonates of my dad and his restaurant and my entrée in this wine world. The hope is that each bottle will be jam-packed with 50 odd years of what memories remain.





## ITALY... from a Bolognese standpoint

*Macchiona, La Stoppa, 2009, Emilia-Romagna* 148.

## ITALY... from a central vantage point

*Brunello di Montalcino (100% sangiovese grosso), Cerbaiona, 2016* 388.

*Brunello di Montalcino (100% sangiovese grosso), Collemattoni, 2006* 300.

*Brunello di Montalcino (100% sangiovese grosso), Vigna di Pianrosso, Ciacci Piccolomini d'Aragona, 1999* 366.

*Brunello di Montalcino (100% sangiovese grosso), Talenti, 1995* 325.

*Brunello di Montalcino (100% sangiovese grosso), Caparzo, 1990* 286.

*Brunello di Montalcino (100% sangiovese grosso), Fattoria dei Barbi, 1983* 335.

*Brunello di Montalcino (100% sangiovese grosso), Col d'Orcia, 1971* 295.

*Campoleone (50% sangiovese, 50% merlot), Lamborghini, 1999, Umbria* 285.

*Rosso di Toscana, Ghiaie Della Furba, Capezzana, 1995, Tuscany* 150.

-40% cabernet sauvignon, 30% merlot, 30% cab franc

*Chianti Colli Senesi, Torre alle Tolfe, 2022, Tuscany* 60.

*Chianti Colli Senesi Riserva, Torre alle Tolfe, 2020, Tuscany* 80.

*Chianti, Nipozzano, Frescobaldi, 1965, Tuscany* 165.

*Chianti Classico, Villa Cerna, 1979, Tuscany* 170.

*Chianti Classico, Castello di Brolio, Barone Ricasoli, 1966, Tuscany* 175.

*Chianti Classico Riserva, Il Grigio, San Felice, 1974, Tuscany* 195.

## ITALY... from an originale vino da tavola vantage point

*Tignanello (80% sangiovese, 15% cabernet sauvignon, 5% cabernet franc), Antinori, 1990 vino da tavola* 525.

*Sassicaia (85% cabernet sauvignon, 15% cabernet franc) Tenuta San Guido, 1997, Tuscany* 1125.

*Solaia (75% cabernet sauvignon, 25% cabernet franc), Antinori, 1979 vino da tavola* 654.



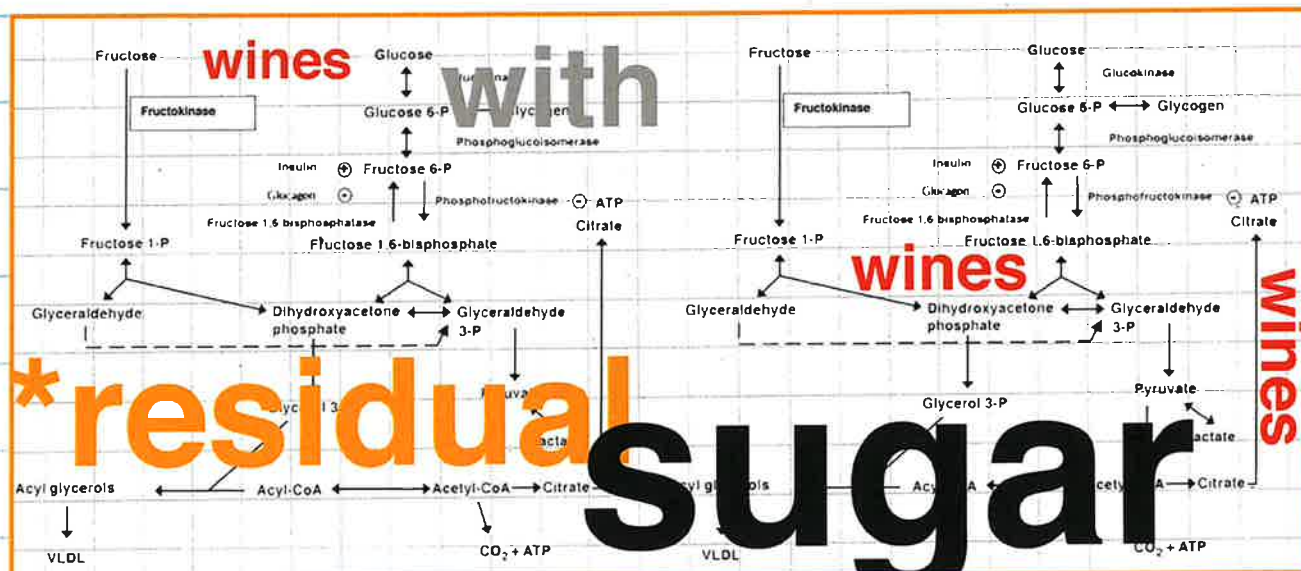
## ITALY... from a southern vantage point

|                                                                                                                                                                                                                                                            |      |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Vino Rosso (70% aglianico, 30% pedirosso), 2Vite, 2019, Campania                                                                                                                                                                                           | 188. |
| Campania Aglianico (100% aglianico), <i>Puro Sangue</i> , Luigi Tecce, 2018, Campania                                                                                                                                                                      | 225. |
| Graticciaia (100% negroamaro), Vallone, 2013, Puglia                                                                                                                                                                                                       | 142. |
| Isola dei Nuraghi, <i>Sobi</i> , Bentu Luna, 2020, Sardinia -SO, THIS IS WHAT VICTORY TASTES LIKE ALERT-                                                                                                                                                   | 135. |
| -35% cannonau, 35% pascale, 25% bovaleddu, 5% monica + cagnulari + carignano + barbera - a field blend of all of these vinous wonders, with an average age of 90 years, grown on myriad vineyards around the municipality of Neoneli, on sandy, shale soil |      |
| -fermented in cement, with a 3-week maceration, followed by 8 months ageing in large oak                                                                                                                                                                   |      |

## ITALY... from a Sicilian vantage point... a golden generation has arrived

|                                                                                                                                                                                                       |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Il Frappato (100% frappato), Arianna Occhipinti, 2022                                                                                                                                                 | 124. |
| Faro*, Palari, 2014, near the Strait of Messina                                                                                                                                                       | 199. |
| -50% nerello mascalese, 30% nerello capuccio, 10% nocera + acitana, calabrese, galatena, còr'e palumbo                                                                                                |      |
| *apparently, Faro is the smallest DOC in Italy, comprising only 15 acres...this cannot be correct. Please correct me and I promise to share a glass of wine with you and tell you all my wine trouble |      |
| Cala Niuru (75% frappato, 25% nero d'avola), Mortellito, 2023                                                                                                                                         | 76.  |
| Etna Rosso (80% nerello mascalese, 20% nerello cappuccio), <i>San Nicolo'</i> , Ciro Biondi, 2020                                                                                                     | 164. |
| -from the contrada <i>Monte San Nicolo'</i>                                                                                                                                                           |      |
| Etna Rosso (80% nerello mascalese, 20% nerello cappuccio), <i>Cisterna Fuori</i> , Ciro Biondi, 2019                                                                                                  | 166. |
| -from the contrada <i>Ronzini</i>                                                                                                                                                                     |      |





3oz. glass bottle

Eden Ice Cider, Honeycrisp, 2015, Vermont --HOLY F\*#KING CRAP, THIS IS GREAT ALERT-- 22.00 88. (375ml)

- 100% apple, of the honeycrisp variety
- each bottle contains 8 pounds of apples, which means this will literally keep the doctors away until the 2028 Olympics in LA.
- grown and harvested at the eco-friendly sunrise orchard in cornwall, vermont
- residual sugar 150 grams per litre

Château Coutet (75% sémillon, 23% sauvignon blanc, 2% muscadelle), 2019, Barsac 15.00 60. (375ml)

Château de Fargues (80% semillon, 20% sauvignon) blanc), 1997, Sauternes -. 300. (750ml)

- barrel-fermented, then aged in one-year-old Château d'Yquem barrels, for 42 months

Château Lafaurie-Peyraguey (93% sémillon, 6% sauvignon blanc, 1% muscadelle), 1988, Sauternes -. 165. (750ml)

Coteaux du Layon (100% chenin blanc), Domaine Belargus, 2018, Loire Valley -. 95. (375ml)

Quarts de Chaume (100% chenin blanc), Domaine des Baumard, 2018, Loire Valley 22.00 132. (500ml)

Quarts de Chaume (100% chenin blanc), Domaine des Baumard, 1997, Loire Valley -. 250. (750ml)

Jurançon (50% petit manseng, 50% gros manseng), Cuvée Domaine, de Souch, 2016, Pyrénées Atlantique -. 88. (750ml)

Recioto della Valpolicella Classico, Rubinelli Vajol, 2013, Veneto -. 94. (500ml)

- 50% corvina, 25% corvinone, 15% rondinella, 5% molinara, 5% oseleta

Malvasia delle Lipari Passito (100% malvasia), Na'jm, Colosi, 2015, Sicily -. 85. (375ml)

Passito di Pantelleria (100% zibibbo), Ferrandes, 2007, Sicily -. 120. (375ml)

## CRAZY COOL RICH WINES THAT ARE BREATH-TAKINGLY DRY...and richly fruited

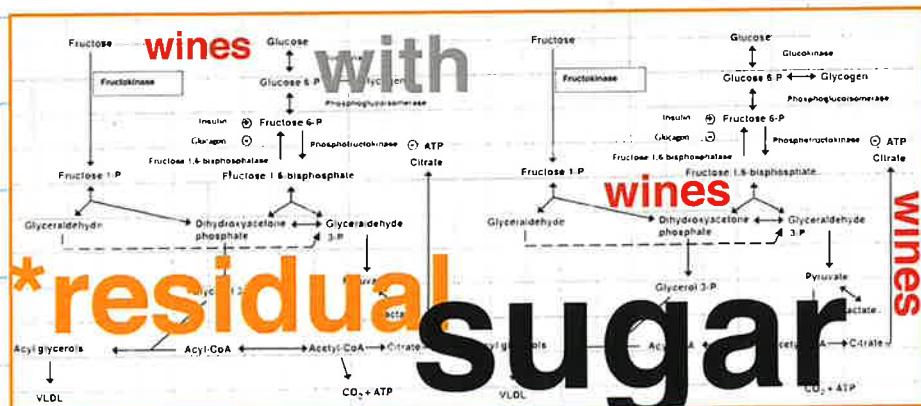
Vecchio Samperi, Marco De Bartoli, NV, Sicily 24.00 192. (750ml)

Marsala Superiore Oro, Vigna La Miccia, 5 Years, Marco De Bartoli, NV, Sicily -. 75. (500ml)

Marsala Superiore Oro Riserva, Marco De Bartoli, 2004, Sicily 35.00 175. (500ml)

Marsala, Vecchio Samperi, Riserva, Marco De Bartoli, 1945, Sicily -. 1900. (750ml)

Marsala, Vecchio Samperi, Riserva, Marco De Bartoli, 1935, Sicily -. 2300. (750ml)



3oz. glass... bottle

## CRAZY COOL SWEETiE... 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

**Sauvignon Blanc Trockenbeerenauslese, Kranachberg, Sattlerhof, 2017, Styria --HEAVEN ALERT--** 100. (375ml)

-Total Acidity 9.4 grams per litre / Residual Sugar 251 grams per litre

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

**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, 2019, **Constantia** 25.00 150. (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)

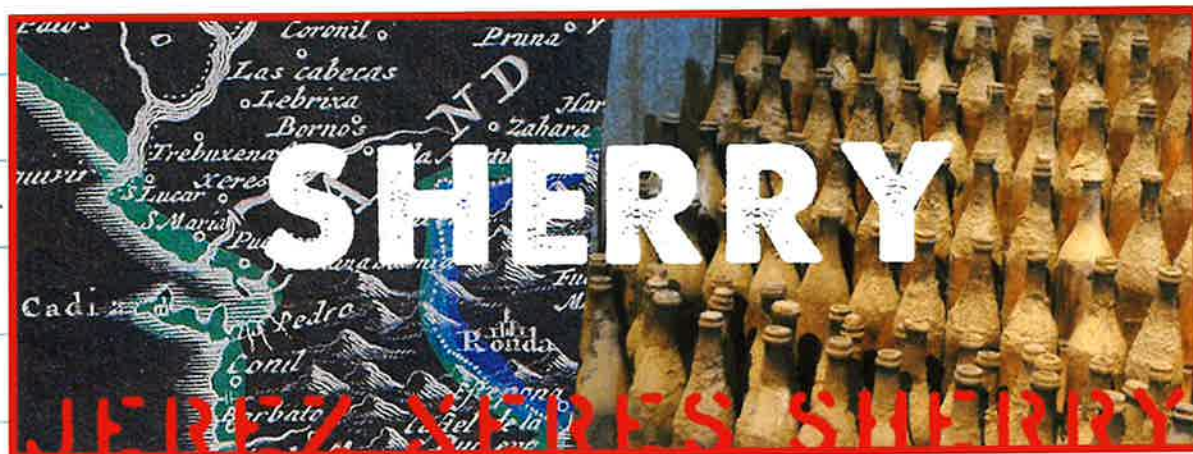
-the grapes are harvested at normal ripeness and then left outside to dry in the sun, for roughly 16-30 days (this is an ancient method of making sweet wines...and raisins) / once 50% shrivelled, but without any botrytis, the grapes are fermented in barriques, lasting 11 months

-Total Acidity 10.7 grams per litre / Residual Sugar 342 grams per litre

**Sticky Mickey** (100% sauvignon blanc), Eradus, 2017, **Awatere Valley** 54. (375ml)

-Total Acidity 7.7 grams per litre / Residual Sugar 300 grams per litre





## Sherry is the most underrated beverage on the planet earth.

This statement brings tears to the eyes of a few souls, mainly those standing before you now.  
It is our mission, to be accomplished, to increase Sherry consumption three fold over the next 5 years.  
And from our little pulpit in Tribeca we are saying **NO** to the naysayers...

**NO**, you cannot have another Frozé!

**NO**, Sherry is not just for your grandmother who likes it on the rocks at 3:00pm  
while watching *As The World Turns*...

**NO**, Sherry is not just the tippie for Royals lamenting the loss of old Mother England.  
Say **YES** to Sherry. Say **YES** to the world's greatest beverage!

**NOW JUST DRINK!**

3 oz. glass

|                                                                                                |                                         |           |
|------------------------------------------------------------------------------------------------|-----------------------------------------|-----------|
| Manzanilla, Aurora, Francisco Yuste, NV, Sanlúcar de Barrameda                                 | -A KEG SHERRY...THIS IS ILLEGAL IN USA! | 10.       |
| Manzanilla, La Cigarrera, NV, Sanlúcar de Barrameda                                            |                                         | 10.       |
| Manzanilla Pasada, La Cigarrera, NV, Sanlúcar de Barrameda                                     | --375ml bottle--                        | 100. BTL  |
| Fino, Arroyuelo, Primitivo Collantes, NV, Chiclana de la Frontera                              |                                         | 10.       |
| Fino, Tradicion SACA NOVEMBER 2022, Bodegas Tradicion, NV, Jerez                               |                                         | 14.       |
| Fino, Tio Pepe Una Palma SACA 2019, Gonzalez Byass, NV, Jerez de la Frontera                   |                                         | 16.       |
| Fino, Tio Pepe Dos Palmas SACA 2020, Gonzalez Byass, NV, Jerez de la Frontera                  |                                         | 19.       |
| Fino, Tio Pepe Tres Palmas SACA 2021, Gonzalez Byass, NV, Jerez de la Frontera                 |                                         | 32.       |
| Amontillado, Almacenista Manuel Cuevas Jurado, Lustau, NV, Sanlúcar de Barrameda               |                                         | 16.       |
| Amontillado, Macharnudo Alto "Tio Diego," Valdespino, NV, Jerez de la Frontera                 | --750ml bottle--                        | 80. BTL   |
| Amontillado, Tio Pepe Cuatro Palmas SACA 2017, Gonzalez Byass, NV, Jerez de la Frontera        |                                         | 45.       |
| Amontillado V.O.R.S., 30 Years, Del Duque, Gonzalez Byass, NV, Jerez de la Frontera            |                                         | 35.       |
| Amontillado, Anticuario (solera dates to 1830; bottled once a year), El Maestro Sierra, NV     | --1500ml bottle--                       | 1200. BTL |
| Palo Cortado en rama, La Sacristia Cellar Criadera, Barbadillo, NV, Sanlúcar de Barrameda      |                                         | 8.        |
| Palo Cortado V.O.S., 20 Years Dos Cortado, Williams & Humbert, NV, Jerez de la Frontera        |                                         | 19.       |
| Palo Cortado en rama (100% pedro ximenez), 25 Years, Poley, Toro Albala, NV, Montilla-Morilles |                                         | 14.       |
| Palo Cortado V.O.R.S., 30 Years, Apostoles, Gonzalez Byass, NV, Jerez de la Frontera           |                                         | 35.       |
| Oloroso, 15 Years, El Maestro Sierra, NV, Jerez de la Frontera                                 |                                         | 15.       |
| Oloroso, Solera India, Osborne, NV, El Puerto de Santa Maria                                   | --500ml bottle-- HOLY S*#TBALLS ALERT   | 500. BTL  |
| Oloroso, Muy Viejo, Bodegas Tradicion, 1970, Jerez de la Frontera                              | --750ml bottle (BOTTLE 198 of 400)--    | 495. BTL  |
| Moscatel, Emilín, Emilio Lustau, NV, Jerez de la Frontera                                      |                                         | 9.        |
| Pedro Ximénez, San Emilio, Emilio Lustau, NV, Jerez de la Frontera                             |                                         | 10.       |
| Pandorga (100% pedro ximenez), Bodegas Cota 45, 2016, Jerez                                    | --1500ml bottle-- SUGAR BOMB ALERT      | 250. BTL  |
| Pedro Ximénez, 20 Years, Bodegas Tradicion, NV, Jerez                                          |                                         | 28.       |



## And now for something completely different: THE FACTS.

- the region of production is in the extreme south of Spain,  
in a geographic triangle formed by the three towns  
of Jerez, El Puerto and Sanlucar; this area comprises 50,000 total acres
- the soil in the region is called albariza (from the Latin *alba*, meaning white);  
it is composed of a white, chalky loam with magnesium, clay and lime
- the climate is greatly affected by the proximity to the Atlantic Ocean  
which brings moisture to the vines,  
having said that, there are still 290 days of bright sunlight here
- the main grape in the production of dry Sherry is the Palomino grape;
- all sweet Sherries are made with the Pedro Ximenez or Moscatel grapes  
(these are dried in the sun to allow the water inside to evaporate;  
a little brandy is then added to the must to create the sweet nectar)

## -the two main types of Sherry are Fino and Oloroso.

Everything begins as a fermented wine and then after a massive tasting session,

the lightest and cleanest will become **Finos**

- (the wines are fortified to 15 degrees and the wine remains under the veil of flor  
-a strain of *Saccharomyces* yeast which helps to prevent oxidation)

and the ones with more body become **Olorosos**

- (the wines are fortified to 17 degrees  
and there is no protection against the air so these wines have an oxidative note)

-an **Amontillado** is an Oloroso trying to be a Fino

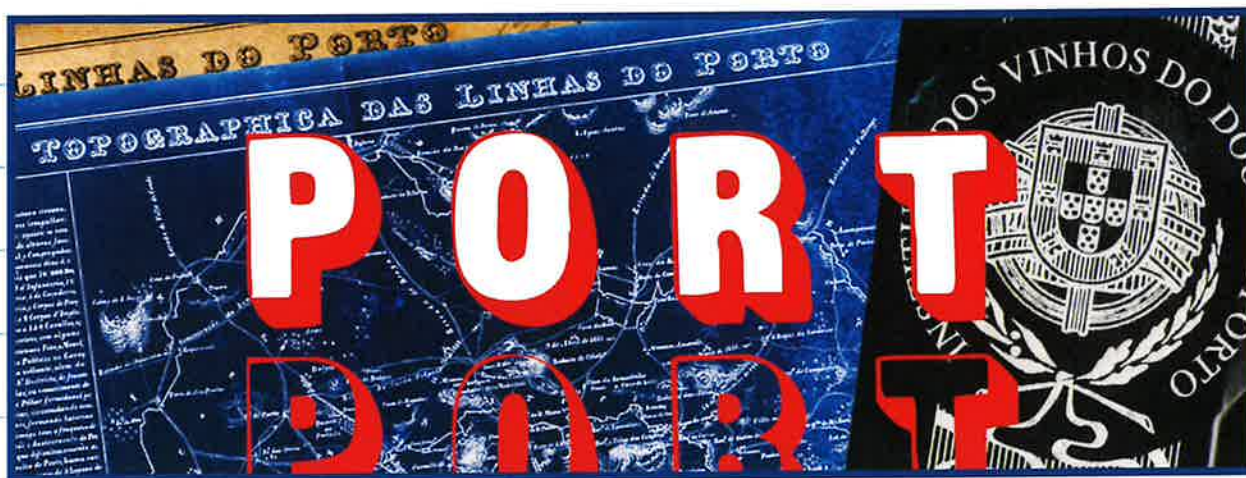
-a **Palo Cortado** is a Fino trying to be an Oloroso

-the wines mature in an ageing mechanism called a **Solera System**.

Easy to understand, hard to explain, please ask your waiter for a visual description.

Just know that the running of the scales results in a blended, consistent wine  
that angels drink before they retire at night.





**the Port Region** of Portugal stretches from just outside the city of Oporto all the way to the Spanish border. The Atlantic Ocean has very little influence on the temperatures in the region, which often exceed 95 degrees Fahrenheit in the summer. The terraced vineyards are carved into the super steep schist (iron ore) hillsides and the vines generally have about 5 feet to establish themselves before hitting granite (thankfully, the bedrock fractures vertically so the roots do have a chance to go in search of water and minerals).

3 oz. glass

**WHITE PORT**, Quinta do Infantado, NV

10.

-a combo of gouveio, rabigato, viosinho, moscatel galego...all from the Gontelho Vineyard, Deep in the Douro Valley

Colheita, **Golden White**, Dalva, 1989 (bottled in 2018) SERVED CHILLED

45.

Ruby, Niepoort, NV

8.

Crusted, Churchill's (bottled in 2014)

13.

-essentially, a **Crusted Port** is a **Ruby Port** made in a **Vintage** style...

up to 4 years of barrel + bottle ageing = drink upon release; it is very much a British invention as members of the Empire needed more excuses / occasions to drink the glorious grape juice of the Douro River Valley

-the "crust" referenced above acknowledges that the time spent in barrel (in this wine's case, 6 months) allowed the wine to throw some sediment; the wine was then bottled unfiltered and aged in the cellar

Late Bottled Vintage, Quinta do Infantado, 2018 (bottled in 2023)

12.

Late Bottled Vintage, Smith Woodhouse, 2009 (bottled in 2013)

16.

Vintage, Quinta do Bomfim, Dow's, 2013 (bottled in 2015)

20.

Vintage, Ferreira, 1978

250. BTL

Tawny, 10 Years Old, Kopke (bottled in 2019)

13.

Tawny, 20 Years Old, Kopke (bottled in 2021)

22.

Colheita, Kopke, 1999 (bottled in 2021)

24.

Colheita, Kopke, 1987 (bottled in 2020)

30.

Colheita, Kopke, 1975 (bottled in 2020)

45.

Colheita, Kopke, 1966 (bottled in 2019)

75.

Colheita, Kopke, 1953 (bottled in 2015)

90.

Colheita, Kopke, 1937 (bottled in 2017)

105.

# MADERA

3 oz. glass

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| Rainwater, Leacock's                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 9.        |
| Rainwater, Baltimore, Barbeito / Rare Wine Co.                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 22.       |
| <p>-believed by many to be the pinnacle of Madeira styles (at least 200 years ago), this re-creation is a blend of verdelho (over 6 years of age) &amp; sercial (over 8 years of age), each lot being aged in the canteiro method</p> <p>-the true origin of the style / name is lost to history but it apparently has something to do with a barrel of Madeira being left on a beach somewhere and absorbing some water...this diluted the strength of the wine, creating an easily palatable wine</p> |           |
| Sercial, Charleston Special Reserve, Barbeito / Rare Wine Co.                                                                                                                                                                                                                                                                                                                                                                                                                                           | 22.       |
| -85% sercial (over 10 years of age) + 15% tinta negra (over 40 - 60 years of age)                                                                                                                                                                                                                                                                                                                                                                                                                       |           |
| Sercial, 5 Years Old, Blandy's                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | 10.       |
| Sercial, 10 Years Old, Broadbent                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 18.       |
| Sercial, 15 Years Old, Henriques & Henriques                                                                                                                                                                                                                                                                                                                                                                                                                                                            | 25.       |
| Sercial, 20 Years Old Ribeiro Real, Barbeito                                                                                                                                                                                                                                                                                                                                                                                                                                                            | 66.       |
| Sercial, Blandy's, 2009 (bottled 2022...which means that it is a <i>colheita</i> )                                                                                                                                                                                                                                                                                                                                                                                                                      | 30.       |
| Sercial, Henriques & Henriques, 2001 (bottled 2014...which means that it is a <i>colheita</i> )                                                                                                                                                                                                                                                                                                                                                                                                         | 28.       |
| ...there is apparent word that Dom. Henriques was the first to plant vineyards on the new island of Madeira in 1425.                                                                                                                                                                                                                                                                                                                                                                                    |           |
| Sercial, D'Oliveiras, 1989 (bottled 2021)                                                                                                                                                                                                                                                                                                                                                                                                                                                               | 70.       |
| Sercial, D'Oliveiras, 1977 (bottled 2018)                                                                                                                                                                                                                                                                                                                                                                                                                                                               | 85.       |
| Sercial, D'Oliveiras, 1969 (bottled 2020)                                                                                                                                                                                                                                                                                                                                                                                                                                                               | 42. 1oz.  |
| Sercial, D'Oliveiras, 1937 (bottled 2018)                                                                                                                                                                                                                                                                                                                                                                                                                                                               | 50. 1oz.  |
| Sercial, D'Oliveiras, 1928 (bottled 2008)                                                                                                                                                                                                                                                                                                                                                                                                                                                               | 100. 1oz. |
| Sercial, H.M. Borges, 1850                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | 2500. BTL |





3 oz. glass

|                                                                                                                                     |           |
|-------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Verdelho, Savannah* Special Reserve, Barbeito / Rare Wine Co.</b>                                                                | 22.       |
| -85% verdelho (over 10 years of age) + 15% tinta negra (over 40 to 60 years of age)                                                 |           |
| *the residents of Savannah really, really, really loved their Madeira and they really cherished the very bright acidity of Verdelho |           |
| <b>Verdelho, 5 Years Old, Blandy's</b>                                                                                              | 10.       |
| <b>Verdelho, 10 Years Old, Broadbent</b>                                                                                            | 18.       |
| <b>Verdelho, 15 Years Old, Henriques &amp; Henriques</b>                                                                            | 24.       |
| <b>Verdelho, Single Vineyard, Henriques &amp; Henriques, 2007 (bottled 2019)</b>                                                    | 19.       |
| <b>Verdelho, D'Oliveiras, 1994 (bottled 2021)</b>                                                                                   | 60.       |
| <b>Verdelho, D'Oliveiras, 1986 (bottled 2021)</b>                                                                                   | 78.       |
| <b>Verdelho, Henriques &amp; Henriques, 1981 (bottled 2019)</b>                                                                     | 69.       |
| <b>Verdelho, D'Oliveiras, 1973 (bottled 2019)</b>                                                                                   | 45. 1oz.  |
| <b>Verdelho, D'Oliveiras, 1932 (bottled 2021)</b>                                                                                   | 95. 1oz.  |
| <b>Verdelho, D'Oliveiras, 1912 (bottled 2018)</b>                                                                                   | 130. 1oz. |
| <b>Verdelho, Solera 1898*, Henriques &amp; Henriques, NV (bottled 2011)</b>                                                         | 155. 1oz. |

-so, what exactly is a Madeira solera, especially when Madeiras are renowned for their vintage dated examples?

Soleras were born of necessity on the island during the twin ravages of oídium (1851) and phylloxera (1872). Essentially, there was so little wine produced each vintage (over 80% of the vineyards were destroyed between 1851-1961) that combining older wines with younger expressions, in a *perpetual cuvée*, would allow the industry to keep extinction outside the front door. Over the life of the solera, 10 "withdrawals" would be made (each one would be 10% of the contents) before the solera would be bottled in its entirety.

\*the base wines for this solera date to the 1870s (1898 is the date the solera was officially established); we have no clue when the last "deposit" was made and it was bottled in its entirety in 2008-2011, after the passing of the legendary John Cossart.



3 oz. glass

**Medium Dry, Thomas Jefferson Special Reserve, Barbeito / Rare Wine Co. 28.**

- 15% malvasia (vintage 2000) + 17% blend of tinta negra 2009 / bastardo 2010 + 34% tinta negra 2007 + 5% very old tinta negra + 25% tinta negra (vintage 2011) + 3% super wines, from super old casks + 1% boal 2010
- T.J. was a very refined dude, an 18th century Renaissance man, deserving of a very refined and pure Madeira
- apparently, T.J. would do his own blending back in the day, adding roughly 10% sweet Madeira to a 90% dry Madeira; he described this blend as silky...or, he could have been describing the curtains in the east drawing room...but I digress
- 65 grams residual sugar + 7.5 grams total acidity

**Medium Dry, New Orleans Tricentennial Reserve, Barbeito / Rare Wine Co. 28.**

- an interesting combo of: 35% bastardo (vintages 2007 & 2009), 26% bual (vintage 1995), 19% tinta negra (40-year-old), 12% verdelho (15-year-old), 4% tinta negra (vintage 2009), 4% tinta negra (vintage 1954), 4% Ronaldo's old footie boots

**Medium Dry, The Chief Justice's Reserve, Barbeito / Rare Wine Co. 31.**

- a blend of verdelho 2012 (from São Vicente), verdelho 1994 (from demi-john, not barrel), tinta negra (30-35 years of age, from demi-john), a 50-year-old wine (from different grapes), a 20-year-old wine (from different grapes)
- the Chief Justice in play here is John Marshall, who served as the country's 4th Chief Justice from 1801 until 1835 (he is the country's longest serving Chief Justice). He is responsible (according to my 11th grade history teacher) for establishing the judiciary as a co-equal branch of the government. He not only chafed at the over-reach of Congress and the President but pushed back, with the force of the Rock crushing John Cena. Ultimately, he ensured that the Supreme Court was the final authority on the intentions of the Constitutional framers. To accomplish this, he kept the justices of the Court living in the same hotel and mandated that all legal discussions be held with a glass of Madeira in hand to guarantee arriving at consensus decisions.
- 74 grams residual sugar + 5.05 grams total acidity

**Medium Sweet, The Library Company, Barbeito / Rare Wine Co. 28.**

- 39% verdelho (vintage 2005), 27% tinta negra (vintage 2008), 19% tinta negra (over 40-year-old), 10% malvasia (vintage 1999), 5% tinta negra (vintages 1950s)

**Medium Sweet, Benjamin Franklin Special Reserve 10th Anniversary, Barbeito / Rare Wine Co. 32.**

- 29% verdelho (vintage 2009), 29% boal (vintage 1997), 21% boal (vintage 2008), 11% old tinta negra from Calheta, 6% old tinta negra from Ribeira Real, 4% old tinta negra from Estreito Cama de Lobos
- is there anything Franklin did not do???? And he did it all with a glass of Madeira by his side!!!
- apparently, on his deathbed, Franklin asked to be immersed in a barrel of Madeira so that at some point in the future he could be "recalled to life by the solar warmth of this country and the yummy f\*\*King aromatics of the wine."
- the first edition Ben Franklin Madeira was released in 2010 and was consumed entirely by Barack Obama...just kidding

**Medium Sweet, George Washington Special Reserve, Barbeito / Rare Wine Co. 28.**

- tinta negra (from Câmara de Lobos) + sercial (from Jardim de Serra) + malvasia (from São Jorge)
- it is not a shock that the 1st President of these United States was an avid drinker of Madeira; in fact, he drank one pint a day!
- 80 grams residual sugar + 7.5 grams total acidity
- this is the 2nd edition of the G.W. Madeira (the 1st was released in 2016); its existence is due to the master blaster blender Ricardo Freitas of Barbeito and the diligent research of Aaron Nix-Gomez (of the hogsheadwine.com blog) who devoured all of Washington's notes at Mount Vernon to arrive at the style of Madeira that the great man enjoyed every night, at dinner (G.W. preferred "a richer style" and an ever more "richer" style when he was watching *Succession*).





|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |             |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 3 oz. glass |
| <b>Terrantez, 20 Years Old, Henriques &amp; Henriques</b>                                                                                                                                                                                                                                                                                                                                                                                                                                       | 45.         |
| <b>Terrantez, D'Oliveiras, 1988 (bottled 2021)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                              | 104.        |
| <b>Terrantez, D'Oliveiras, 1971 (bottled 2018)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                              | 154.        |
| <b>Terrantez, Henriques &amp; Henriques, 1954 (bottled 2008)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                | 75. 1oz.    |
| <b>Bastardo Reserva Especial, Quatro Pipas, Barbeito, NV</b>                                                                                                                                                                                                                                                                                                                                                                                                                                    | 42.         |
| -this varietal was extinct until Teófilo Cunha planted a plot in 2004 at São Jorge, on the north coast (the first vintage was in 2007)<br>-the 4 pipes...aka. barrels...are of vintages 2008 / 2009 / 2010 (all fermented with skin maceration) + 2011 (direct press ferment)<br>-bottled in November 2021, under a full moon, with Cristiano Ronaldo howling in the distant hills<br>-64 grams residual sugar + 6.92 grams total acidity (apparently it works wonders with my Mom's fish stew) |             |
| <b>Bastardo, Torre Bella, D. Bolger, 1889</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 2250. BTL   |
| <b>Tinta Negra, 20 Years Old Ribeiro Real, Barbeito</b>                                                                                                                                                                                                                                                                                                                                                                                                                                         | 52.         |
| <b>Tinta Negra, 50 Years Old, Henriques &amp; Henriques</b>                                                                                                                                                                                                                                                                                                                                                                                                                                     | 45. 1oz.    |
| <b>Tinta Negra Vinho Velha Mántas, Colheita "Single Casks 104e + 205e" Barbeito, 2007</b>                                                                                                                                                                                                                                                                                                                                                                                                       | 35.         |
| <b>Tinta Negra, Colheita "Single Cask 327 a+d," Barbeito, 2003</b>                                                                                                                                                                                                                                                                                                                                                                                                                              | 35.         |
| <b>Tinta Negra, Single Harvest Colheita, Henriques &amp; Henriques, 1995 (bottled 2016)</b>                                                                                                                                                                                                                                                                                                                                                                                                     | 29.         |
| <b>Tinta Negra, D'Oliveiras, 1929 (bottled 2016)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                            | 83. 1oz.    |
| <b>Briarcliff Manor, Padre Vale, 1900</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                       | 2400. BTL   |



3 oz. glass

**Bual, Boston Special Reserve, Barbeito / Rare Wine Co** 22.

-85% bual (over 10 years of age) + 15% tinta negra (over 40 to 60 years of age)

\*the residents of Boston cherished the moderate sweetness and lively acidity of the Bual grape, both before & after dinner

**Bual, 5 Years Old, Blandy's** 10.

**Bual, 10 Years Old, Broadbent** 18.

**Bual, 15 Years Old, Henriques & Henriques** 24.

**Bual, 40 Years Old, Vinho do Embaixador, Barbeito** (bottled in July, 2018...only 739 bottles produced) 70.

-this wine was crafted by Ricardo Freitas in honor of Fernão Favila Vieira, a lawyer, a diplomat for Portugal and a great *ambassador* of Madeira wine

**Bual, Vinha do Charlot, Barbeito, 2005** (bottled in 2023) 35.

-the grapes were grown in a single vineyard, in Calheta, located on the south coast of the island

-the vineyard is owned by Manuel Sardinha Duarte...he is a very funny man, sort of like Charlie Chaplin...Manuel's mates, therefore, called him *Charlot*

-after 7 days of fermentation, grape brandy was added and the wine was transferred to an old 750 litre French oak barrel

-ageing of the wine took place in warehouse "D" (characterized by higher average temperatures throughout the year) and in warehouse "E" (characterized by high summer temperatures and low winter temperatures)

-total acidity 7.63 grams per litre / residual sugar 83 grams per litre

**Bual, Henriques & Henriques, 1997** (bottled in 2018) 44.

**Bual, D'Oliveiras, 1992** (bottled 2022) 58.

**Bual, D'Oliveiras, 1977** (bottled 2018) 32. 1oz.

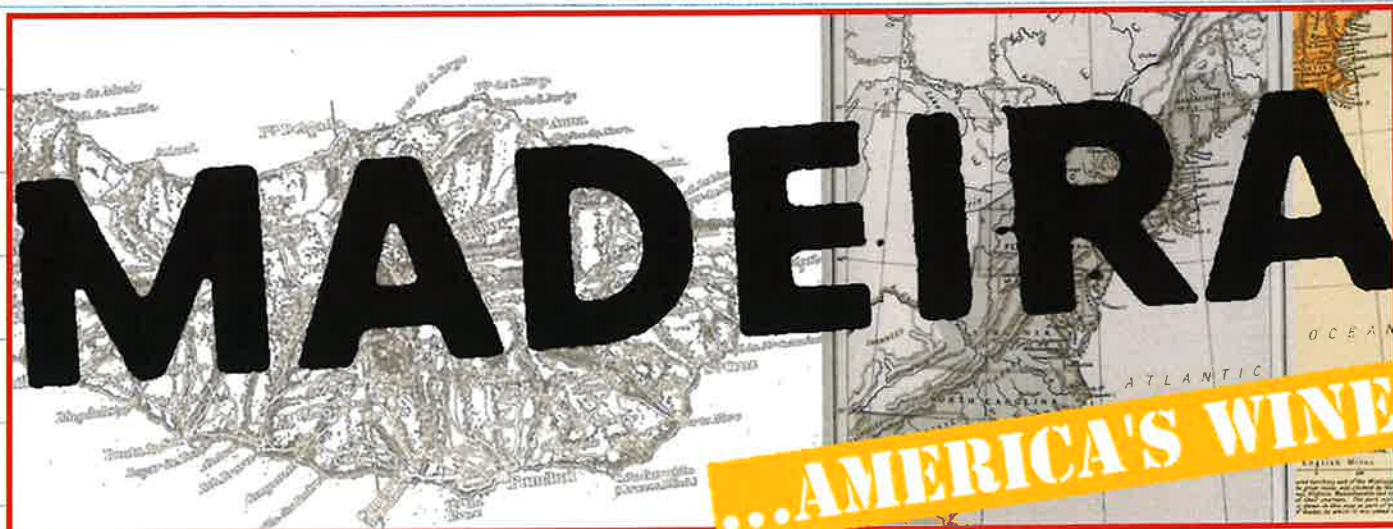
**Bual, D'Oliveiras, 1968** (bottled 2018) 50. 1oz.

**Bual, Henriques & Henriques, 1954** (bottled in 1993) 65. 1oz.

**Bual, D'Oliveiras, 1908** (bottled 2017) 140. 1oz.

**Bual, Madeira Wine Company, 1863** 3500. BTL





3 oz. glass

**Malmsey, New York Special Reserve, Barbeito / Rare Wine Co.**

22.

-85% malvasia (over 10 years of age) + 15% tinta negra (over 40 to 60 years of age)

\*the residents of New York loved luxury and luxurious products and the luscious Malvasia satisfied every part of their being

**Malvasia Cândida Reserva Especial, Fajã dos Padres, Barbeito, NV**

40.

-bottled by Ricardo Diogo V. Freitas in honour of the Vilhena de Mendonça family, who have owned the Fajã dos Padres Vineyard for over 100 years now. Historically, though, this wine honours much more...the first grape brought to this volcanic outcropping in the middle of the Atlantic Ocean was the Malvasia Cândida AND it was planted by the Jesuit priests in the Fajã dos Padres Vineyard in the later 16th century...drink this with abandon and focus.

**Malmsey, 5 Years Old, Blandy's**

10.

**Malmsey, 10 Years Old, Broadbent**

18.

**Malvasia, 15 Years Old, Henriques & Henriques**

24.

**Malvasia, 20 Years Old, Henriques & Henriques**

35.

**Malvasia, 40 Years Old, Vinho do Reitor, Barbeito** (bottled in August, 2018...only 717 bottles produced)

75.

-this wine was crafted by Ricardo Freitas in honor of Ângelo Augusto da Silva, the dean of Liceu Jaime Moniz, a great mathematician and a greater fan of Madeira wine

**Malvasia, D'Oliveiras, 2000** (bottled in 2022)

48.

**Malvasia, D'Oliveiras, 1994** (bottled 2020)

67.

**Malvasia, Garrafeira, Henriques & Henriques, 1954** (bottled in 1993)

65. 1oz.

**Malvasia, D'Oliveiras, 1907** (bottled 2017)

117. 1oz.

**Malvasia Candida, Drummond, 1903**

2600. BTL

**Malmsey, Solera 1900\*, Henriques & Henriques, NV** (bottled in 1999)

154. 1oz.

\*the base wines for this solera date to the mid-19th century; we have no clue when the last "deposit" was made into the solera; it was bottled in its entirety in 1999 as the estate was concerned about the arrival of the new millennium and the destruction of humanity



## MADEIRA FLIGHTS, for your enjoyment

- \***Tasting Flight of 5 Year Olds** by Blandy's (1 oz. each) 16.
- \*\***Tasting Flight of 10 Year Olds** by Broadbent (1 oz. each) 24.
- \*\*\***Tasting Flight of 15 Year Olds** by Henriques & Henriques (1 oz. each) 37.
- \*\*\*\***Tasting Flight of Fancy: 5 Year / 10 Year / 15 Year / 20 Year** (1 oz. each) 35.
- \*\*\*\*\***Tasting Flight of the five classic Barbeito / R.W.C. Historic** bottlings (1 oz. each) 39.
- \*\*\*\*\***The Thomas Jefferson:** three different **POST 1970 Vintage** bottlings (1 oz. each) 100.
- \*\*\*\*\***The Presidential Flight**...coming soon...I need to drink more Madeira to get creative





## SOME LIKE IT COLD

### Cocktail Sauce

culch vodka / dolin dry vermouth / reykjavik dill aquavit / horseradish  
no oysters were harmed in the conception of this martini (it sure would taste great with them, though...)

15. (Happy Hour 13.)

### Craisin Craving

mal bien zacate limon mezcal / heimat cranberry liqueur / demerara / tonic / rosemary  
smokey yet smooth; smooth yet spritzzy; spritzzy yet warming; warming yet bitter; bitter yet sweet.

17. (Happy Hour 15.)

### Norman-tini

marie duffau bas-armagnac / adrien.camut (apple) apéritif normand / lemon / demerara  
a northern french take on the glorious appletini. hell0000 to aughts nostalgia.

17. (Happy Hour 15.)

### Oh, Nuts

kentucky walker bourbon / nux alpina walnut liqueur / demerara / pecan  
keep your walnuts out of my winter salad (my mom is allergic.) in my old fashioned riffs, however...

15. (Happy Hour 13.)

## SOME LIKE IT HOT

### Thot Hotty

bourbon, rum, or madeira / oolong / clove / lemon / hottest water this far from the geysers of yellowstone  
you might lix up your metters after a couple.

15.

### Agave Nectar

arette tequila reposado / rainwater madeira / ny apple cider / orange / cinnamon / allspice  
will keep you warm from jalisco to new york.

15.

TURN THE PAGE!



**0% BOOZE, 100% SPIRIT**

### **Curious Elixir #2 Spicy Margarita**

pineapple / ginger / ancho chili / damiana / lime  
a tropical vacation, minus the hangover.

12.

### **Curious Elixir #4 Sicilian Spritz**

ginseng / blood orange / turmeric rhubarb root / holy basil  
summery drink to make it through the rest of winter

12.

### **Curious Elixir #8 Blue & Black Amaro**

blueberry / blackberry / reishi / chaga / lion's mane / fig  
the absolute most chilliest vibes and a cinnamon stick.

12.

### **Interstellar Overdrive**

butterfly pea flower / black currant / the lemons life gave us  
extra pop of color, extra pop of fun.

12.

### **A Horse With No Name**

oolong / soda / sugar / spice / everything nice  
a different sort of bubble tea.

12.

**TURN THE PAGE!**



# Apéritif

## What is an aperitif wine?

It is a lightly fortified wine infused with botanicals and herbs to add flavor (and sometimes color). Why? One, the wines made long ago were not always delicious (but it sure beat drinking toxic water!), so infusing those base wines with botanicals made them taste better. Two, the botanicals used were believed to have a myriad of healing properties and therefore highly sought after.

3 oz. pour

### Americano, Cocchi - Piedmont Italy

13.

Established in 1891, Cocchi uses Moscato grapes to amp up the aromatics, with botanicals gentian, artemisia, cinchona, and a hefty amount of citrus taking the lead.

### Salers, Terres Rouges - Auvergne, France

12.

This gentian liqueur is the oldest on the Massif Central in France, dating from 1885. The town of Salers is close to the highest mountain in the area - home to some of the best gentian root available. The earthy, vegetal notes are tempered by light sweetness and aging in Limousin oak casks.

### Cappelletti - Alto Adige, Italy

12.

Established in 1906, Cappelletti features mostly the local trebbiano grape resulting in a more vinous texture and bouncing acidity. Cappelletti uses carmine to color its product...yes, this comes from bugs, a tradition that can be traced back to the 10<sup>th</sup> century.

### Paradiso, St Agrestis - Brooklyn, New York

16.

This mellow, golden-hued aperitivo is a Brooklyn take on traditional Italian orange liqueur and is laced with blood orange and other citrus peels. Using as many local and organic ingredients as possible, this Greenpoint beauty makes a killer spritz... and if you're feeling adventurous, a little mashup with dry Basque cider makes a killer antidote to a hot summer day!

### Kumquat-pop, Mommenpop - Napa, California

16.

This is a product of winemaker Sam Sheehan's search for something refreshing to drink during hot summers in the vineyard. This Chardonnay-based aperitif wine is infused with kumquats and persimmons, with the addition of toasted fig leaf, green walnut, green cardamom, and galangal for some herbal and peppery notes, along with traces of quassia and gentian to add the perfect hint of bitterness for balance.

### Red Bitter, Caffo - Friuli-Veneto, Italy

12.

An infusion of bitter Calabrian oranges (grown on Caffo properties in Calabria), juniper, rhubarb, gentian, and more. Caffo naturally colors the beverage with **carmine dye** derived from little red **cochineal beetles**, indigenous to the Americas. During their colonization, the dye became a significant export product to the Old World.

### Mezzodi Apertivo, Caffo - Friuli-Veneto, Italy

12.

"Mezzodi" in Italian = "midday" in English = cacao, sweet citrus, gentian aromas = the perfect spritz addition

# Apéritif

|                                                                                                                                                                                                                                                                                            |            |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
|                                                                                                                                                                                                                                                                                            | 3 oz. pour |
| <b>Byrrh Grand Quinquina**</b> , Violet Frères - Roussillon, France                                                                                                                                                                                                                        | 10.        |
| The Violet brothers started a shop to sell <i>Hygenic Tonic Wine with Cinchona</i> (later renamed <i>Byrrh</i> ).<br>A base wine of muscat is infused with cinchona, coffee, bitter orange, and cocoa.                                                                                     |            |
| <b>Cynar - Molise, Italy (16.5°)</b>                                                                                                                                                                                                                                                       | 10.        |
| <i>Cynara</i> is the Latin word for the artichoke family of plants and translates to <i>ash</i> , as ashes were used to fertilize them in ancient Greece. Cynar is flavored with 13 botanicals including artichoke and lies somewhere between an aperitif and a digestif.                  |            |
| <b>Gentiane-Quinquina**</b> , Bonal - Isère, France                                                                                                                                                                                                                                        | 11.        |
| Hyppolite Bonal was adopted by the Chartreuse monks and later became a renowned pharmacist. He developed Bonal as a delicious medicinal elixir. Using a blanc mistelle as the base, this wine is heavy on both cinchona and gentian, a bitter root that adds an extra layer of earthiness. |            |
| ** <i>Quinquina</i> , or <i>chinato</i> : an aperitif predominantly flavored with cinchona bark (aka quinine).                                                                                                                                                                             |            |
| <b>Cardamaro - Piedmont, Italy</b>                                                                                                                                                                                                                                                         | 11.        |
| Cardoon and blessed thistle (two close relatives of artichoke) at the forefront. Aging in oak adds a level of richness and depth...it's like the love child of sweet vermouth and Cynar.                                                                                                   |            |
| <b>Cynar 70° - Molise, Italy</b>                                                                                                                                                                                                                                                           | 14.        |
| See above, but pack a serious alcoholic wallop into the mix that amps up the body and flavor alike.                                                                                                                                                                                        |            |
| <b>Cap Corse, Mattei** - Corsica</b>                                                                                                                                                                                                                                                       | 11.        |
| Mattei named his aperitif both after himself and his native northern peninsula of Corsica. Muscat and Vermentinu mistelles are the base, with cinchona bark, walnuts, and both local and exotic spices.                                                                                    |            |
| <b>Barolo Chinato**</b> , Cappellano - Piedmont, Italy                                                                                                                                                                                                                                     | 35.        |
| Cappellano created the Barolo Chinato category and remains a benchmark producer. Made with grapes from the famed Gabutti Vineyard using a recipe that hasn't changed since Dr. Giuseppe Cappellano created it to sell as a digestive aid in pharmacies in the late 1800s.                  |            |

## How about them apples?!

Deirdre was a sommelier and author focused on aromatized wines. Eleanor was making ice ciders in northern Vermont. When nature intervened one year and one of her tanks fermented fully dry, the two joined forces to create some killer aperitif ciders.

|                                                                                                                                                               |            |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
|                                                                                                                                                               | 3 oz. pour |
| <b>Orleans Herbal</b> , Eden Specialty Ciders - Vermont                                                                                                       | 12.        |
| This off-dry expression is a blend of traditional heirloom apple varieties that have been steeped with basil and anise hyssop as the key players.             |            |
| <b>Orleans Bitter</b> , Eden Specialty Ciders - Vermont                                                                                                       | 13.        |
| Using the same base as the <i>Herbal</i> , an array of more assertive botanicals are used here, featuring angelica root, gentian, dandelion, and red currant. |            |





## What do you get when you blend non-fermented fruit juice with a neutral spirit made from that same fruit? The magic of mistella!

3 oz. pour

**Pineau des Charentes, Gilles Brisson - Cognac, France**

12.

Unfermented grape juice + unaged brandy + 18 months of age in oak = Cognac cocktail companion.

**MacVin, Domaine de Montbourgeau - Jura, France**

12.

No, MacVin is not from McDonalds. It is the only French wine fortified from mixing brandy rather than wine with unfermented-grape must! This particular macvin must is a blend of chardonnay and poulard.

**Vin Mute de Gascogne Blanc, Chateau de Leberon - Gascogne, France**

17.

Chateau de Leberon "mutes" fermentation by adding their house Armagnac to fermenting colombar juice. They actually hit the mute button on fermentation in the first batch of colombar in 1987, giving naissance to the solera system that yielded this cuvée.

**Pommeau, Lemorton - Normandy, France**

12.

Normandy has been making cider since the 12<sup>th</sup> century and Calvados (apple / pear brandy) since the early 16<sup>th</sup> century. Lemorton, in their 7<sup>th</sup> generation, is in the Domfront region within Calvados. They use 70% pear (the requirement in Domfront is 30%) in their Calvados and pommeau.

**Pommeau, Domaine de Semainville, Adrien Camut - Normandy, France**

20.

The Camut family has been growing apples in the Pays d'Auge since the 1800s. While the region for Calvados allows for up to 30% pears in the finished product, Camut chooses to focus solely on apples, including 25 different varieties that are all estate-grown.

# vermouth

3 oz. pour

## Dry / Sec / Secco

This style—dry, tart, herbaceous, etc.—was created in the 19<sup>th</sup> Century in Chambéry (at Dolin, more specifically) in the Savoie region of southeast France.

### Vermouth, Dry, Dolin - Chambéry, France

9.

This is the vermouth that made the 1:1 gin/dry vermouth martini famous. Dolin actually made the first ever clear vermouth, thus establishing the dry style. With ugni blanc as the base wine (from Armagnac), this was the first and is the last producing Vermouth de Chambéry (the French / Savoie counterpart to the Italian / Torino hub).

## White / Blanc / Blanco / Bianco / Rosé.

This style of vermouth also originated in the Savoie region of France not long after dry vermouth's creation. With more sugar to cushion the botanicals, these beauties are the liquid equivalent of a gentle breeze on a sunny day.

### Vermouth Blanc, C. Comoz - Chambéry, France

9.

The second oldest vermouth producer in the region, C. Comoz is responsible for the creation of the first vermouth blanc. Today, it is produced by Dolin according to the original 1881 recipe using ugni blanc grapes from Armagnac plus a ton of various stone fruits – pits included.

### \*Vermouth Blanco, Atxa, Manuel Acha - Basque, Spain

10.

With airen as the base wine, it reads a bit drier than most French and Italian versions like most Spanish bianco vermouths do, with gentian and bitter orange at the forefront. **ON DRAFT!\***

### Vermouth Bianco, Contratto Bianco - Piedmont, Italy

11.

Following a recipe from 1890, estate-grown cortese grapes are infused with 31 botanicals, with coriander, chamomile, aloe, cinnamon, and cardamom in the forefront. This is excellent in a glass of Prosecco with a splash of St Germain or mixed with tequila.

### Vermouth Rose, Primavera en los Andes, La Fuerza - Mendoza, Argentina

12.

Using Torrontel grapes grown by the Zuccardi family in Mendoza, this "rose" vermouth gets its alluring color from the springtime flowers—hibiscus, rose, lavender, and other local herbs—that grow nearby the vineyards.

## Red / Rosso / Rouge / Sweet\*\*.

Torino, Italy was the first major hub for vermouth production, and these red beauties were the *only* vermouth before the development of other styles and colors.

### Vermouth Rouge, Dolin - Chambéry, France

9.

Dolin was the first and is the last producing Vermouth de Chambéry (the Savoie counterpart to the Italian Torino hub). While the original recipe called for native red grapes, Dolin currently uses ugni blanc from Armagnac as the base wine. Lighter and fresher than its Italian counterparts, this is the one to use when you want a gentle introduction to sweet vermouth or in a cocktail when you want the whiskey (or other base spirit) to do most of the talking.

### Vermouth di Torino, Cocchi - Torino, Italy

12.

THE benchmark for Italian vermouth using the original 1891 recipe and the last true remaining producer with the Vermouth di Torino appellation designation. The Moscato base wine lends exuberant aromatics along with opulent fruit to balance out the firmly bitter core of this vermouth.

### Vermouth Amaro\*\*, Dopo Teatro, Cocchi - Piedmont, Italy

12.

*Dopo Teatro* refers to the late evening "after theater" service at restaurants and cafes in Torino. Cocchi expression from Cocchi is made in the *chinato* style. With the Rosso di Torino as the base, this vermouth gets a double dose of cinchona bark, from which we get quinine – the bitter, antimalarial chemical used in tonic water – which adds an extra layer of bitterness.

\*\*this vermouth, while red, does not classify as a sweet vermouth, but a *vermouth con bitter* – or *vermouth with extra bitters*.

### Vermouth, Rojo, La Fuerza - Mendoza, Argentina

12.

Created in the hills of Mendoza, Argentina, La Fuerza uses the juice from grapes grown by Sebastian Zuccardi. Made from the Malbec grapes that brought Argentina to the wine world stage, this vermouth is an easy sipping beverage that relies upon the flavor of the grape and only uses local botanicals (including the wormwood)!





**"The gin and tonic has saved more Englishmen's lives, and minds, than all the doctors in the Empire."**

**-Winston Churchill**

-Though it has shifted in both name and style over the years, gin has existed since at least the first century AD. The Latin word *juniperus* became the old English word *genever*, which in turn evolved to *jenever* in Dutch and *genièvre* in French.

-First-century AD physician Pedanius Dioscorides recommended juniper steeped in wine to alleviate chest ailments. By the 13<sup>th</sup> century, it was readily available as medicine, and by the 16<sup>th</sup> century, it became the modern version of Dutch *genever* we know today: malted barley spirit re-distilled with aromatics (yes, some for health, but also to make the beverage more enjoyable / palatable).

-And then...in comes politics. During the Dutch War of Independence, the British troops discovered the magical juice, dubbing it "Dutch Courage." They began importing massive amounts so that they could enjoy it at home. BUT...then came increased tariffs on imported spirits in the 18<sup>th</sup> century, coupled nicely with the loosening of laws governing (unlicensed – read: bathtub) gin production.

-Thus began the Wild West of Gin Times, more commonly known as the "gin craze." There was SO MUCH GIN being made, and with very little regulation surrounding it. And as we know, the Brits love their gin, so there was SO MUCH GIN being consumed that two things happened. One, gin became known as *Mother's Ruin* (the namesake of the famous bar in NYC). Two, five acts of Parliament were passed to control gin distillation and consumption alike.

## THE QUICK SIP STYLE GUIDE

### LONDON DRY

The most common style. Light in body and juniper-forward, with no addition of sweeteners / flavors after natural botanicals have imparted their flavors during redistillation.

### PLYMOUTH

Originated in the port of Plymouth in the English Channel, Plymouth Distillery is the only distiller with the right to produce this more citrus- and earth-driven style.

### OLD TOM

A rounder, sweeter style of gin that frequently includes simple syrup and licorice to boost body and aromatics alike.

### NEW WESTERN DRY

A relatively undefined and newer category designed as a catch-all for gins that are less juniper-forward, allowing creative license for which botanical(s) take the lead.

### NAVY STRENGTH

The Royal Navy required copious amounts of gin for medicinal and morale reasons alike. As gin production varied greatly and was often watered down, all gin was tested by sailors by mixing it with gunpowder and lighting it on fire. Navy Strength Gin must be bottled at 57% alcohol.



2 oz. pour

|                                                                                                                                                                                                                                                                                |     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Hayman's London Dry – London, England</b>                                                                                                                                                                                                                                   | 12. |
| Infused with 10 different botanicals from a centuries-old family recipe. Distilled on a copper pot named Marjorie.                                                                                                                                                             |     |
| Juniper, coriander, citrus...to us, it's the gold standard of London dry.                                                                                                                                                                                                      |     |
| <b>Cirka, Gin Sauvage - Montréal, Canada</b>                                                                                                                                                                                                                                   | 12. |
| Infused with 33 botanicals found in local forests in Québec –                                                                                                                                                                                                                  |     |
| Velvety smooth and bright as hell, try it in a cocktail or on its own.                                                                                                                                                                                                         |     |
| <b>Round Turn Distilling, Bimini - Maine</b>                                                                                                                                                                                                                                   | 14. |
| Using a hefty amount of grapefruit peel and a more modern distillation process that allows them to separate the more "piney" aromas of juniper, this is a gloriously friendly, bright style of gin.                                                                            |     |
| <b>Gin Lane 1751, Victoria Pink - England</b>                                                                                                                                                                                                                                  | 12. |
| A London Dry style with Angostura and other light bitters to add depth of flavor (and a lovely color)                                                                                                                                                                          |     |
| <b>Ferdinand's, Saar Dry - Germany</b>                                                                                                                                                                                                                                         | 19. |
| Made with over 30 botanicals and hand-selected Spätlese-level Riesling grapes from the Rausch Vineyard (of Zilliken Estate fame), this is a bright, spry gin with the unmistakable stamp of Riesling and springy acidity to reflect the steep slopes on which they were grown. |     |
| <b>Gin Agricolo, Gadan - Piedmont, Italy</b>                                                                                                                                                                                                                                   | 15. |
| Grown over 4 hectares of cultivation, this gin comprises 35 different botanicals specific to high altitude Piedmont.                                                                                                                                                           |     |
| <b>Gracias a Dios, Oaxaca - Mexico</b>                                                                                                                                                                                                                                         | 14. |
| Eight botanicals from Oaxaca are macerated with its indigenous agave, making a delightfully aromatic, bright gin. Leading the charge are avocado leaf, yerba santa, cacao, and Oaxaca tangerine.                                                                               |     |
| <b>Gracias a Dios, 32 Botanicals - Mexico</b>                                                                                                                                                                                                                                  | 20. |
| Representing the 31 states and Mexico City itself, the 32 indigenous botanicals with juniper at the forefront are macerated with neutral spirits from indigenous agave.                                                                                                        |     |
| <b>Komasa Gin, Sakurajima Komikan – Kagoshima, Japan</b>                                                                                                                                                                                                                       | 27. |
| Made with generous amounts of a local mandarin orange called Sakurajima komikan. The tiny fruit (4cm in diameter) thrives in the region's volcanic soil.                                                                                                                       |     |





This selection is listed *varietal first*.

Why?

Because AGAVE SCREAMS TERROIR.

Because as kickass as Agave Tequilana (aka Blue Weber Agave) is, there are over **200 varieties of agave**. (It's all Mezcal, but it's only Tequila if it hails from certain regions and is made from Blue Weber agave.) Because producers are farmers, and while not all heroes wear capes, they *do* focus on giving back to Mother Earth, while providing us this nectar we so heedlessly love to consume.

## MEZCAL

|                                                                                                                                                                                                                                                                                         | 2 oz. pour |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| Agave <b>Espadin</b> , Madre, <b>Matalan</b> , <b>Oaxaca</b> -REVOLUTION ALERT-                                                                                                                                                                                                         | 13.        |
| Carlos Blas and family are based in Matatlan, where they started making mezcal in 1930 and remain a family-owned business to this day. Espadin is truly known to all because of how common it is produced, but Carlos's take on terroir is exemplified through the smokiness and taste. |            |
| Agave <b>Espadin</b> , <b>Santa Ana del Rio</b> , <b>Alipus</b> , <b>Oaxaca</b>                                                                                                                                                                                                         | 18.        |
| grown at 5200ft on rocky, calcium-heavy mountain terraces of <i>tierras blancas</i> - white, stony earth                                                                                                                                                                                |            |
| Agave <b>Espadin</b> , <b>San Juan</b> , <b>Alipus</b> , <b>Oaxaca</b>                                                                                                                                                                                                                  | 18.        |
| grown at 4600ft on a non-irrigated mountaintop                                                                                                                                                                                                                                          |            |
| Agave <b>Espadin</b> , <b>San Luis</b> , <b>Alipus</b> , <b>Oaxaca</b>                                                                                                                                                                                                                  | 18.        |
| grown at 4000ft on steep, sandy soils                                                                                                                                                                                                                                                   |            |
| ***flight of all three Alipus offerings (1oz each)                                                                                                                                                                                                                                      | 25.        |
| Agave <b>Lamparillo</b> , <b>Lagrimas de Dolores</b> , <b>Durango</b>                                                                                                                                                                                                                   | 26.        |
| Lamparillo is native to Durango; made by the Gutierrez family, who plants 50,000 agave plants per year; fermented in open-top pine vats and distilled in a copper pot still                                                                                                             |            |
| Agave <b>Bicuixe</b> (aka Karwinski), <b>Mezcalosfera de Mezcaloteca</b> , <b>Oaxaca</b>                                                                                                                                                                                                | 26.        |
| 12-15 year old plants, grown at 1550-1650m elevation; fermented in Sabine wood with natural yeast; single distilled in copper with condenser                                                                                                                                            |            |
| Agave <b>Mexicano</b> (aka Rhodanthia), <b>Mezcalosfera de Mezcaloteca</b> , <b>Oaxaca</b>                                                                                                                                                                                              | 24.        |
| 20-27 year old plants, grown at 1550-1650m elevation; fermented in Sabine wood with natural yeast; single distilled in copper with condenser                                                                                                                                            |            |
| ***flight of both our Mezcalosfero offerings (1oz each)                                                                                                                                                                                                                                 | 28.        |
| Agave <b>Espadin</b> , <b>Anejo</b> , <b>Los Nahuales</b> , <b>Oaxaca</b>                                                                                                                                                                                                               | 32.        |
| roasted with mesquite, fermented for 1-2 weeks with natural yeast in open-top wood vats; twice-distilled in small copper pot stills, aged in French Nevers oak casks for 18-24 months                                                                                                   |            |



## What is *Mal Bien*?

A collection of mezcals from small producers all over Mexico, brought to us by spirited gurus in search of the tastiest agave spirits from Oaxaca to Michoacán.

Agave **Angustifolia** (aka **Espadin**), *Mal Bien*, receta "Zacate Limón\*\*" original de Lucio Morales López destilado para su hijo Oscar Morales, **Matalan, Oaxaca** 14.

\*\*Lucio infused this mezcal with lemongrass as a gift to his wife, Agustina, before his passing in 2021. 26.

Agave **Alto**, *Mal Bien*, Isidro Rodriguez, **Rio de Parras, Michoacan**

Agave **Mexicano Barril**, *Mal Bien*, Chucho + Poncho Sánchez, **Ocotlán, Oaxaca** 28.

\*\*\*flight of all three *Mal Bien* offerings (1oz each) 33.





## TEQUILA

All tequila starts in Mexico with the native Blue Webber Agave plant. It can be made in a number of regions, but about 90% of tequila is made in Jalisco. Mexican law says all tequila must be made with at least 51% blue agave, but most tequilas (including any we carry) are made with 100%. Tequila is \*technically\* a form of Mezcal – but the way the agave plants are cooked really sets it apart. Tequila is usually classified by how long it has aged.

### Blanco

AKA Silver or Plata, which indicate the tequila is aged up to two months. Characterized by an agave-forward, clear spirit with some citrusy or grassy notes. Fantastic for using in cocktails!

|                                                                   | 2-oz. pour |
|-------------------------------------------------------------------|------------|
| Agave Tequilana, <b>Blanco</b> , Arette - Jalisco                 | 12.        |
| Agave Tequilana, <b>Blanco</b> , 4 Copas - Jalisco                | 16.        |
| Agave Tequilana, <b>Blanco</b> , Siembra Valles - San Luis Potosí | 16.        |
| Agave Tequilana, <b>Blanco</b> , Fortaleza - Jalisco              | 20.        |

### Reposado

This tequila has been aged between two months and one year in oak or steel tanks – more commonly American oak barrels. This time imparts slight color and some notes of the barrel like vanilla or caramel.

|                                                         |     |
|---------------------------------------------------------|-----|
| Agave Tequilana, <b>Reposado</b> , Arette - Jalisco     | 12. |
| Agave Tequilana, <b>Reposado</b> , La Gritona - Jalisco | 14. |
| Agave Tequilana, <b>Reposado</b> , Angelisco - Jalisco  | 15. |

### Añejo

This tequila is aged one to three years in oak barrels up to 600 liters. The size limit is set to maximize the contact the tequila has with the wood, which gives the spirit its dark color and rich notes that the oak imparts.

|                                                          |     |
|----------------------------------------------------------|-----|
| Agave Tequilana, <b>Añejo</b> , La Gran Señora - Jalisco | 20. |
|----------------------------------------------------------|-----|



|                                                                                                                                                                                                                                                                                                         |                   |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| Val's Organic (certified organic corn) – Maryland                                                                                                                                                                                                                                                       | 2 oz. pour<br>12. |
| Culch (100% American-grown corn, copper-pot distilled) – Bloomfield, NY                                                                                                                                                                                                                                 | 12.               |
| <p><i>Culch (noun):</i> oceanic topsoil of stone of stone and shell that spawning oysters anchor to, forming an oyster bed. \$1 from each bottle of Culch goes to the Billion Oyster Project here in New York. The vodka may or may not have aged on the fine culch, exacerbating its briny finish.</p> |                   |
| Cirka, Vodka Terroir (distilled from Québec corn) – Montréal, Canada                                                                                                                                                                                                                                    | 12.               |



|                                                                         |                   |
|-------------------------------------------------------------------------|-------------------|
| Gustoso, Charanda - Mexico                                              | 2 oz. pour<br>12. |
| Foursquare, Probitas - Barbados                                         | 13.               |
| Saison, Cask Aged - Barbados / Trinidad / Jamaica                       | 14.               |
| Saison, 5 Year Triple Cask - Barbados                                   | 17.               |
| El Dorado, 3 Year Cask Aged - Guyana                                    | 12.               |
| El Dorado, 5 Year Cask Aged - Guyana                                    | 14.               |
| El Dorado, Special Reserve, 15 Year - Guyana                            | 18.               |
| J.M. Rhum, V.S.O.P. - Martinique                                        | 18.               |
| Cruzan, Estate Diamond Black Strap - St. Croix                          | 10.               |
| High Wire Distillery, Low Country Agricole, St. George - South Carolina | 24.               |





|                                                                                                                                                        |            |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
|                                                                                                                                                        | 2-oz. pour |
| Kentucky Walker - Kentucky                                                                                                                             | 12.        |
| Myer Farm Distillers - New York                                                                                                                        | 16.        |
| Breuckelen Distilling, <i>Bourbon &amp; Rye Straight Whiskey</i> - Brooklyn                                                                            | 21.        |
| - a 50/50 blend of bourbon mash (70% corn, 25% rye, 5% malted barley) and rye mash (95% rye, 5% malted barley), blended then aged in 3-4 year barrels. |            |



|                                                                                                        |           |
|--------------------------------------------------------------------------------------------------------|-----------|
|                                                                                                        | 2oz. pour |
| Pinhook, <i>Rye Munny</i> (60% rye, 20% corn, 20% malted barley) - Kentucky                            | 15.       |
| Myer Farm Distillers, <i>Four Grain</i> (47% corn, plus wheat, rye, & barley) - New York               | 16.       |
| Breuckelen Distilling, <i>Straight Rye Whiskey</i> (95% rye, 5% malted barley) - Brooklyn              | 21.       |
| Domaine des Hautes Glaces, <i>Les Moissons</i> - France                                                | 25.       |
| Barrell*, <i>Vantage</i> (finished in Mizunara, French, and toasted American oak) - Kentucky           | 28.       |
| -this is technically a blend of bourbons                                                               |           |
| Barrell*, <i>Armida</i> (finished in pear brandy, Jamaican rum, and Sicilian amaro casks) - Kentucky   | 28.       |
| -this is technically a blend of bourbons                                                               |           |
| Barrell*, <i>Seagrass</i> (finished in Martinique rum, Madeira, and apricot brandy barrels) - Kentucky | 28.       |
| -this is technically a blend of all ryes                                                               |           |
| <b>A TASTE OF ALL THREE BARRELL EXPRESSIONS</b> (one ounce each)                                       | 42.       |
| Takamine, <i>8 Year</i> -Japan                                                                         | 30.       |
| Kentucky Owl (100% rye) - Kentucky                                                                     | 32.       |



|                                                                                      |            |
|--------------------------------------------------------------------------------------|------------|
|                                                                                      | 2 oz. pour |
| Speyside, Craigellachie 13 Year, Special Cask Bottling - Distillers Art              | 42.        |
| Isle of Islay, 8 Year - Islay Mist                                                   | 12.        |
| Campbeltown, Heavily Peated Single Malt - Kilkerran                                  | 30.        |
| Speyside, 15 Year, Solera Fifteen (bourbon/new/sherry oak cask solera) - Glenfiddich | 45.        |
| Speyside, 18 Year, Small Batch Oloroso Aged - Glenfiddich                            | 46.        |
| Speyside, 21 Year, GRAN RESERVA, Reserva Rum Cask Finish - Glenfiddich               | 47.        |

## What Makes SCOTCH Matter?

### The PRESTIGE

Scotch is widely regarded as some of the finest whiskies, emulated the world over.

### The HISTORY

Dating back to its first mention in the Royal Exchequer of Scotland in 1494 as *aqua vitae* (or, "water of life" in old Latin, translated to *uisge Beatha*, the origin of whiskey), Scotch became an important export for Scotland, mainly to the English. After Scotland's union with England and Wales to form Great Britain (not digging into that contentious history) in 1707 the spread of blended Scotch (the single malt stuff stayed a well-kept Scottish secret for another couple centuries!) was aided by the expanding British Empire. After the *phylloxera* epidemic in the late 19<sup>th</sup> century ravaged the wines of Europe, including most notably in this case the grapes of France used to concoct the famed brandies of Cognac and Armagnac, Scotch saw a massive upswing in popularity that was only tempered several decades later by the infamous Volstead Act in the U.S. in 1919. With the repeal of Prohibition in 1933, Scotch came roaring back into the U.S. lead notably by the increased production by William Grant's son Gordon Grant's Glenfiddich.

## What Is All This Glenfiddich Doing Here?

Founded in 1886 by William Grant and his sons, Glenfiddich Distillery in Dufftown, Speyside, in the northern Highlands of Scotland, is still family owned to this day. They've employed dedicated coppersmiths since 1957 to personally oversee maintenance of their unique copper stills, and built an in-house cooperage (one of few existing in Scotland) in 1959. The iconic triangular bottle shape was designed by famed graphic designer Hans Schleger in 1961 (the man responsible for the iconic London Bus Stop sign). In 1963 Sandy Gordan Grant, William's great grandson, introduced Glenfiddich 12 Year Aged Single Malt as the first widely promoted single malt Scotch outside of Scotland.





|                                                     | 2oz. pour |
|-----------------------------------------------------|-----------|
| Monnet VS                                           | 13.       |
| Monnet VSOP                                         | 16.       |
| Dudognon, <i>Sélection</i> , Grande Champagne       | 13.       |
| Dudognon, <i>Réserve</i> , Grande Champagne         | 16.       |
| Dudognon, <i>Vieille Reserve</i> , Grande Champagne | 25.       |
| Delamain, <i>Vesper</i> , Grande Champagne          | 48.       |



|                                                                   | 2oz. pour |
|-------------------------------------------------------------------|-----------|
| Marie Duffau, Napoleon (aged 6 years), Bas-Armagnac               | 13.       |
| Château de Briat, <i>Hors d'Age</i> (aged 15 years), Bas-Armagnac | 18.       |
| Delord (aged 25 years), Bas-Armagnac                              | 26.       |
| Dartigalongue, 1989 Vintage, (bottled in 2022!) Bas-Armagnac      | 75.       |
| Delord, 1967 Vintage, (bottled in 2020!) Bas-Armagnac             | 167.      |



|                                                 | 2oz. pour |
|-------------------------------------------------|-----------|
| Germain-Robin, X.O. - California                | 25.       |
| Navazos Palazzi (aged in Montilla cask) - Spain | 44.       |



*aka.* **Apple Brandy.**

**hailing from the region of Normandy, France...**

**where over 200 *varietals* of apples can be found**

**and are used for cider-making, which is then distilled (at least once!)**

**and aged for a minimum of two years in oak cask.**

**American Apple Brandy also holds a strong foothold in our nation's history.**

**As apples were plentiful, it quickly became our first spirit...a revolutionary spirit, in fact.**

**George Washington himself distilled Apple Brandy and then whiskey in Mount Vernon.**

**Alas, Prohibition ruined many things, but a few distilleries have resurged with the larger cider**

**movement (please turn to that section of the Codex for more fun apple treats).**

**So behold: Apple Brandy...yet another way to discuss the Old World vs. the New World.**

**2 oz. pour**

|                                                                                                  |            |
|--------------------------------------------------------------------------------------------------|------------|
| <b>Roger Groult, (aged 3 years), Pays d'Auge - Normandie</b>                                     | <b>16.</b> |
| <b>Adrien Camut, (aged 6 years), Pays d'Auge - Normandie</b>                                     | <b>28.</b> |
| <b>Adrien Camut, (aged 12 years), Pays d'Auge - Normandie</b>                                    | <b>34.</b> |
| the Camut family uses 25 different apple varietals in the making of their 100% apple distillate. |            |
| <b>Adrien Camut, <i>Privilège</i> (aged 18 years), Pays d'Auge - Normandie</b>                   | <b>38.</b> |





|                                                                                        |            |
|----------------------------------------------------------------------------------------|------------|
|                                                                                        | 1 oz. pour |
| Altesino (sangiovese), Brunello di Montalcino – Tuscan, Italy (42°)                    | 6.         |
| Jacopo Poli (merlot & cabernet), <i>Sarpa</i> – Veneto, Italy (40°)                    | 8.         |
| Tsipouro (mavrodaphne), Lefteris Thermos + Thanasis Parparousis – Achaia, Greece (42°) | 10.        |



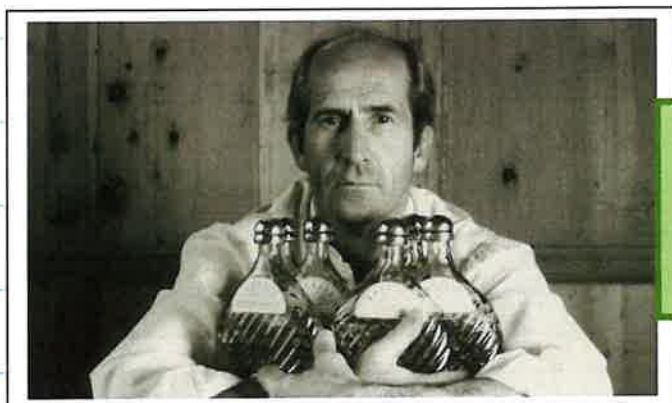
|                                                                                                                                                                                                                          |            |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
|                                                                                                                                                                                                                          | 2 oz. pour |
| Chartreuse Green, L. Garnier – France (43°)                                                                                                                                                                              | 17.        |
| Created in 1840, the "Liqueur de Santé" is the first liqueur made from the original recipe of the Elixir Végétal de la Grande Chartreuse.                                                                                |            |
| Chartreuse Yellow, L. Garnier – France (40°)                                                                                                                                                                             | 17.        |
| Created shortly after Green Chartreuse, Yellow Chartreuse is characterized by its sweetness, spicy scents, and natural color.                                                                                            |            |
| Chartreuse Green V.E.P., L. Garnier – France (54°)                                                                                                                                                                       | 32.        |
| Produced each year in limited quantities, the V.E.P. is made using the same processes as Green Chartreuse.                                                                                                               |            |
| The Carthusians took care to select certain traditional green liqueurs which will continue to age for many years in demi-muids. The patina of time allows it to develop aromas of great complexity and long persistence. |            |
| Chartreuse Yellow V.E.P., L. Garnier – France (42°)                                                                                                                                                                      | 34.        |
| Produced for the first time in 1963, V.E.P. (Exceptionally Prolonged Aging) is a registered trademark specific to the Chartreuse.                                                                                        |            |
| Génépy le Chamois (alpine herb), Dolin – France (45°)                                                                                                                                                                    | 8.         |
| Mastiha (mastiha resin), Callicounis – Greece (30°)                                                                                                                                                                      | 9.         |
| Ouza Apostalagma (mastiha resin), Verino – Greece (59°)                                                                                                                                                                  | 8.         |
| Aquavit (schnapps flavored with caraway), Brennevin – Iceland (40°)                                                                                                                                                      | 10.        |
| Mountain (herbs, roots, spices), Michelberger – Germany (45°)                                                                                                                                                            | 12.        |
| Galant des Abbesses, Jean Bourdy – France (16°)                                                                                                                                                                          | 16.        |
| Le Pastis d'Autrefois, La Muse Verte – France (45°)                                                                                                                                                                      | 15.        |
| Absinthe Française Supérieure, Vieux Pontarlier – France (65°)                                                                                                                                                           | 18.        |
| Absinthe Traditionelle, La Muse Verte – France (68°)                                                                                                                                                                     | 18.        |



1oz. pour

|                                                                                                                                                                                                                                                  |            |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Prune (plum), Réserve, Louis Roque – France (42°)</b>                                                                                                                                                                                         | <b>8.</b>  |
| -double distillation of plums d'ente, mirabelle, and reine-claude from Gascogne, Armagnac country.<br>-the brandy spends 4-5 years in limousine oak, getting less boozy and acquiring liquorice-laced spiciness                                  |            |
| <b>Kirsch (cherry), Massenez (Alsace) – France (40°)</b>                                                                                                                                                                                         | <b>9.</b>  |
| -25 pounds of cherries used in each bottle...your ounce was made by ONE POUND of cherries!                                                                                                                                                       |            |
| <b>Reine-Claude Dorée (the original golden greengage plum), Laurent Cazottes -France (45°)</b>                                                                                                                                                   | <b>18.</b> |
| -apparently, this nectar invoked a few words from Byron..."in a dress of clouds, with a snow tiara."                                                                                                                                             |            |
| <b>Apricot (apricot), Reisetbauer – Austria (42°)</b>                                                                                                                                                                                            | <b>18.</b> |
| -it takes over 25lbs of Klosterneuburger & Hungarian Best apricots (from Bernard Ott's orchard) to make 1 litre of eau de vie                                                                                                                    |            |
| <b>Pear Williams (bartlett pear), Reisetbauer - Austria (41.5°)</b>                                                                                                                                                                              | <b>18.</b> |
| <b>Apple (gravenstein apple), Rochelt* – Tyrol, Austria (50°)</b>                                                                                                                                                                                | <b>45.</b> |
| -the yields on this apple are minimal, which is why so few farmers grow it today. But in Styria, a few hardy souls seek out this task and produce the yummiest of apples. It is aged 10 years before release.                                    |            |
| <b>Apricot (Wachau Apricot), Rochelt* – Tyrol, Austria (50°)</b>                                                                                                                                                                                 | <b>45.</b> |
| -not only is the Wachau region known for its über grapes, it is famed for its tree fruit too.<br>-these apricots achieve such ripeness that they are only harvested AFTER falling to the ground.<br>-this brandy is aged 7 years before release. |            |
| <b>Cherry (morello cherry), Rochelt* – Tyrol, Austria (50°)</b>                                                                                                                                                                                  | <b>45.</b> |
| -the cherries grow in Styria and are harvested individually...that is insane. And what is more insane is that apparently this brandy ages 15 years before release...someone please confirm that.                                                 |            |
| <b>Quince (quince), Rochelt* – Tyrol, Austria (50°)</b>                                                                                                                                                                                          | <b>45.</b> |
| -the quince remains on the tree until late October...it apparently relishes the warm days and cool nights...which creates a highly aromatic wine and distillate. It is aged 12 years before release.                                             |            |

\*Günter Rochelt began distilling in his garage in the early 1970s as he was entranced by the Tyrolean alpine farmer tradition of making AND enjoying schnaps to ward off illness and isolation. In 1989, along with his wife Daniela, he went pro...and over the succeeding years, helped to usher in a revolution in schnaps production, fixating attention upon the quality of the fruit / the quality of the distillation / the ageing of the spirit. Today, his son-in-law, Alexander Rainer, oversees the company, along with the three daughters of Günter.



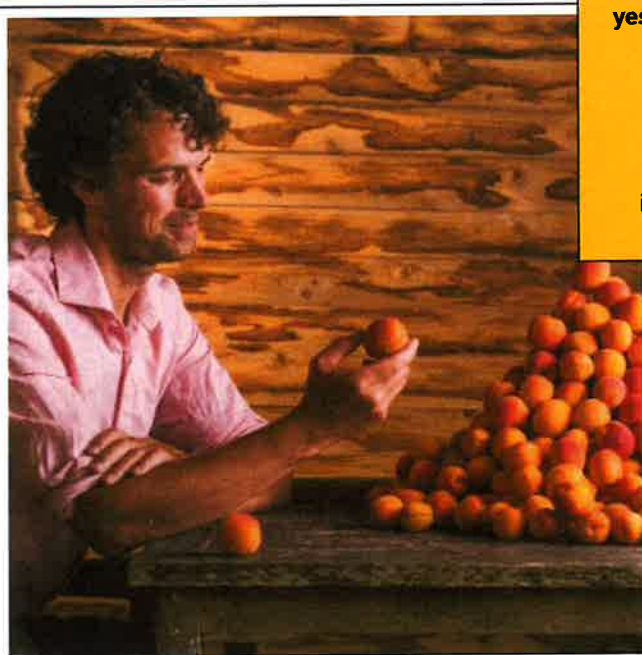
Yes, this is Günter Rochelt. Apparently, he had one unwavering conviction... that a fruit brandy must be strong in alcohol. I wish my dad thought that way.

\*served at room temperature because Aldo Sohm proclaimed that is the proper serving temperature...and the last time I went against the wishes of Aldo Sohm, I found myself in a hot tub, late at night, wearing only lederhosen





|                                                                                                                                                                                                                                                                                                                                                   |  |            |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------|
|                                                                                                                                                                                                                                                                                                                                                   |  | 1oz. pour* |
| <b>Damson Plum</b> (the Latin <i>damascenum</i> , plum of Damascus), <b>Capreolus*</b> – England (43°)                                                                                                                                                                                                                                            |  | 30.        |
| -grown in the Vale of Evesham, 53 pounds of plum are required for 1 litre                                                                                                                                                                                                                                                                         |  |            |
| <b>Raspberry</b> ( <i>Rubus idaeus</i> ), <b>Capreolus*</b> – England (43°)                                                                                                                                                                                                                                                                       |  | 30.        |
| -from the Malvern Hills comes this delicate fruit, each berry delicately hand-harvested, requiring 75 lbs of red fruit per every 1 litre                                                                                                                                                                                                          |  |            |
| <b>Quince</b> ( <i>Cydonia oblonga</i> ), <b>Capreolus*</b> – England (43°)                                                                                                                                                                                                                                                                       |  | 30.        |
| -this fruit is a beast, requiring an intense washing of the skin to remove a fuzz that turns rancid post fermentation (the only rancid I condone is the band); following a 30-day ferment, the wine undergoes a triple distillation; 55 lbs of fruit are required to produce 1 litre                                                              |  |            |
| <b>1000 Trees Apple</b> (apples + more apples + more f*#king apples), <b>Capreolus*</b> – England (43°)                                                                                                                                                                                                                                           |  | 30.        |
| -well, this is surely insane...and yes, don't call me Shirley...the source orchard for this spirit contains 1000 different species of apple trees, each one contributing fruit...it is more a genetic wonderland than it is a playground for Johnny Appleseed                                                                                     |  |            |
| *Capreolus Distillery is the creation of Barney Wilczak, an über obsessive, even when entered into a cage match with other obsessives...for example: up to 100 lbs of fruit are required to produce 1 litre of his spirits. Now that is a spirited amount of raw product to make his finished products (and now you know why they are \$\$\$\$!). |  |            |
| <b>Watermelon</b> (it tastes like summer), <b>High Wire Distillery</b> – South Carolina (40°)                                                                                                                                                                                                                                                     |  | 12.        |
| <b>Pear Brandy</b> (pear), <b>Branchwater</b> – New York (41°)                                                                                                                                                                                                                                                                                    |  | 16.        |



yes, this is Barney Wilczak, staring longingly into the eye of the apricot, wishing for illumination, finding only a muddled centre... and a question: if Vince Clarke had stayed in Depeche Mode after "Speak & Spell," what might have transpired...

The art  
of distillation:  
an isolation  
of the moment  
of perfect ripeness

\*served at room temperature because Pascaline Lepeltier stores some of her collection in the fridge and the other ½ on the back bar...and in trying to arrive at a simple solution, I became stoic and lazy and settled upon the path of least resistance

# AMARO

|                                                                             | 2 oz. pour |
|-----------------------------------------------------------------------------|------------|
| <i>Sfumato, Rabarbaro</i> - Trento, Italy (20°)                             | 10.        |
| <i>Vecchio del Capo, Caffo</i> - Calabria, Italy (35°)                      | 12.        |
| <i>Toccasana</i> - Piedmont, Italy (21°)                                    | 12.        |
| <i>St. Agrestis</i> - New York (30°)                                        | 13.        |
| <i>Inferno Bitter, St. Agrestis</i> - New York (24°)                        | 16.        |
| <i>Amaro di Erbe Siciliane, Pellegrino</i> - Sicily, Italy (33°)            | 17.        |
| <i>Bilaro</i> - Sonoma, CA (40°)                                            | 16.        |
| <i>Amargo de Chile, CH Distillery</i> - Chicago, IL (32°) ***SPICY ALERT*** | 16.        |

# LIQUEURS

|                                                                                                                                                                                                                                                                                                                                                     | 2 oz. pour |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Apricot</b> , <i>Abricot du Roussillon</i> , Giffard - France (25°)                                                                                                                                                                                                                                                                              | 8.         |
| <b>Ginger</b> , <i>Amer Gingembre</i> , Wolfberger - France (18°)                                                                                                                                                                                                                                                                                   | 8.         |
| Wolfberger, circa 1902, was a group of Alsatian winemakers crafting the finest vin/crémant/eau de vie/amer possible.<br>-Infused with citrus, gentian root, cinchona bark (full of quinine). Sugar, caramel, and water added to balance flavor & alcohol content.<br>**do as the Alsations do and add 1-2 oz. to a lager or ale for an "amer biere" |            |
| <b>Violet</b> , <i>Crème de Violette</i> , Rothman & Winter - France (15°)                                                                                                                                                                                                                                                                          | 8.         |
| <b>Pear</b> (Williams pear), <i>Orchard Pear</i> , Rothman & Winter - France (15°)                                                                                                                                                                                                                                                                  | 10.        |
| <b>Elderberry</b> , <i>Orchard Elderberry</i> , Rothman & Winter - France (15°)                                                                                                                                                                                                                                                                     | 14.        |
| <b>Peach</b> (roter ellerstadter), <i>Orchard Peach</i> , Rothman & Winter - France (15°)                                                                                                                                                                                                                                                           | 10.        |
| <b>Grapefruit</b> (pink), <i>Pamplemousse</i> , Jules Theurier - France (18°)                                                                                                                                                                                                                                                                       | 12.        |
| <b>Pear</b> (and cognac), <i>Belle de Brillet</i> , J.R. Brillet - France (30°)                                                                                                                                                                                                                                                                     | 15.        |
| <b>Raspberry</b> , Frères Chartreux - France (21°)                                                                                                                                                                                                                                                                                                  | 18.        |
| <b>Tomato</b> (tomato...lots of heirloom tomatoes), Laurent Cazottes - France (18°)                                                                                                                                                                                                                                                                 | 25.        |
| over 78 different tomato varieties are grown on the Cazottes farm; they are harvested at the peak of ripeness, cut into quarters, then macerated into the estate's brandy                                                                                                                                                                           |            |
| <b>Guignes &amp; Guins</b> (sour wild cherries), Laurent Cazottes - France (18°)                                                                                                                                                                                                                                                                    | 25.        |
| <b>Cherry</b> , Peter F. Heering - Sweden (24°)                                                                                                                                                                                                                                                                                                     | 9.         |
| <b>Molasses</b> , <i>Amer Rum</i> , Roulaion - Louisiana (44°)                                                                                                                                                                                                                                                                                      | 14.        |
| <b>Fennel</b> , <i>Finocchietto</i> , Paolina - Italy (30°)                                                                                                                                                                                                                                                                                         | 12.        |
| <b>Walnut</b> , <i>Nux Alpina</i> , Destillerie Purkhart - Austria (32°)                                                                                                                                                                                                                                                                            | 13.        |
| <b>Walnut</b> , <i>Nocino</i> , Watershed Distillery - Ohio (27.2°)                                                                                                                                                                                                                                                                                 | 16.        |
| <b>Cranberry</b> , Heimat - New York (17°)                                                                                                                                                                                                                                                                                                          | 16.        |
| <b>Pear</b> (bosc-pear), Heimat - New York (19°)                                                                                                                                                                                                                                                                                                    | 16.        |