

→

FRUITION

Charbono nel GIUJE

Phyllo



AGLIANICO
AGLIANICO



IRON MARCO

OUR CHEF

MARCO CANORA

MAY HAVE FAILED IN HIS PURSUIT OF THE IRON CHEF JACKET
BUT IN OUR HEARTS AND MINDS AND STOMACHS,
HE IS THE ULTIMATE IRON CHEF!

~~ANDREW KIRSCHNER (LOS ANGELES) ELIMINATED 10/3/10~~

~~BRYAN CASWELL (HOUSTON) ELIMINATED 11/7/10~~

~~CELINA TIO (KANSAS CITY) ELIMINATED 11/14/10~~

~~DUSKIE ESTES (FORESTVILLE) ELIMINATED 10/24/10~~

~~MANEET CHAUHAN (NEW YORK CITY) ELIMINATED 10/31/10~~

MARC FORGIONE (NEW YORK CITY) WINNER, WITH A BLOWTORCH AND A PILGRIM BY HIS SIDE

~~MARY DUMONT (CAMBRIDGE) ELIMINATED 10/17/10~~

~~MING TSAI (WELLESLEY) ELIMINATED 11/14/10~~

~~MARIO PAGAN (SAN JUAN) ELIMINATED 10/10/10~~

ONE CAN STILL FOLLOW MARCO ON TWITTER, FACEBOOK
AND AT THE UNION SQUARE GREENMARKET...HE IS THE ONE WITH THE BLUE TOWEL.
OR WATCH RERUNS OF THE NEXT IRON CHEF ON THE FOOD TELEVISION NETWORK AND ANSWER THESE QUESTIONS:
WHY IS DONATELLA ARPAIA A JUDGE?
WHAT EXACTLY DOES THE CHAIRMAN DO, OTHER THAN SHOUT "ALLEZ CUISINE"?

happy hour at terroir

Because every hour drinking wine is a happy hour.

from 5:00pm until 6 pm

ONLY
\$6.00
per glass
AMAZING
LOW PRICE!

	Before 6:00pm	After 6:00pm
Sherry		
Fino, Gutiérrez Colosía, NV, Jerez	free!	7.00
Oloroso, 15 Year, El Maestro Sierra, NV, Jerez	free!	7.00
Yes, you die-hard lovers of the Albariza soil, get you some! For those eager conquistadors who arrive before 6 pm, the spoils of a free glass await you...		
WHITE		
Grüner Veltliner, Ebner-Ebenauer, 2009, Weinviertel	6.00	9.00
Bianchetto del Metauro, Claudio Morelli, 2009, Marche	6.00	11.00
Torrantes, Yellow & Blue, 2009, Cafayate	6.00	8.75
Riesling, Mort's Reserve, Kilikanoon, 2007, Clare Valley	6.00	10.75
RED		
GRA 2, Vinos Sin Ley, 2008, Rioja	6.00	9.75
G4, Finca La Matea, Vinos Sin Ley, 2008, Cariñena	6.00	9.00
MI, Vinos Sin Ley, 2008, Valencia	6.00	9.00
Malbec, Yellow + Blue, 2008, Mendoza	6.00	8.75



glass taste
6 oz. 3 oz.

SPARKLING

Martinolles Blanquette de Limoux, NV, Languedoc	10.00	5.25
Clément Klur, Cremant d'Alsace, NV, Alsace	13.75	7.00
Aubry Brut, NV, Reims	20.25	10.50

WHITE WINES

Riesling Trocken, <i>Montosa</i>, Georg Breuer, 1996, Rheingau	17.25	8.75
Riesling Kabinett, <i>Reichstal</i>, Künstler, 2008, Rheingau	14.50	7.50
Riesling Spätlese, <i>Grünlack</i>, Schloss Johannisberg, 2007, Rheingau	18.25	9.25
Riesling Spätlese, <i>Berncasteler Doctor</i>, Dr. H. Thanisch, 2004, Mosel-Saar-Ruwer	13.50	7.00
Riesling, Grand Cru Schlossberg, Blanck, 2005, Alsace	17.50	9.00
Smaragd, <i>Terrassen</i>, Rudi Pichler, 2007, Wachau	15.00	7.75
Sauvignon Blanc, <i>Husseys Vlei</i>, Buitenverwachting, 2010, Constantia	9.75	5.00
Savennières-Roche aux Moines, Domaine aux Moines, 2005, Loire Valley	14.75	7.50
Erbaluce di Caluso, Orsolani, 2009, Piedmont	10.00	5.25
Muscadet Sevre et Maine, <i>Les Gras Moutons Cuvée</i>, Pépière, 2009, Loire Valley	11.50	6.00
Lugana Superiore, Ca'Lojera, 2005, Veneto	12.00	6.25
Bianco Salento, <i>Le Vigne Rare</i>, Pirro Verone, 2009, Puglia	15.00	7.50
Chignin, Domaine Gilles Berlioz, 2009, Savoie	10.75	5.50
<i>L'Arbalète Grand Cru</i>, Testuz, 2005, Dézaley	10.00	5.25
Moscato Giallo, Castel Sallegg, 2008, Alto Adige	14.00	7.25
Muscat, <i>Dorada</i>, Gutiérrez de la Vega, 2009, Alicante	12.75	6.50
Collio Bianco, Edi Keber, 2009, Friuli	17.00	8.75
Bukettraube, Cederberg, 2009, Cederberg	11.25	6.00
<i>Eclisse</i>, La Roncaia, 2004, Friuli	9.50	5.00
Semillon, Kalin Cellars, 1998, Livermore Valley	21.50	11.00
Chardonnay, <i>Sexton Vineyard</i>, Giant Steps, 2005, Yarra Valley	11.00	5.75
Chardonnay, Mayacamas Vineyards, 2003, Napa Valley	17.50	9.00

CHABLIS (by the glass)

The name Chablis is finally regaining its heft and majesty. For many of us, the name Chablis once referenced a dry white wine, produced in California's Central Valley. In reality though, Chablis is a town and wine region in the northern part of Burgundy. The wines produced on the Kimmeridgean soils (a literal geologic cake composed of alternating layers of limestone and clay embedded with fossilized shells) scream of minerality and acidity; they are hard wines but not harsh...think of Dick Cheney with Bush i vs. Dick Cheney with Bush ii.

	GLASS	TASTE
	6 OZ.	3 OZ.
Chablis, <i>1er Cru Vaucoupin</i> , Jean-Marc Brocard, 2008, Chablis	16.00	8.25
Chablis, <i>1er Cru Vaurorent</i> , Jean-Marc Brocard, 2008, Chablis	17.00	8.75
Chablis, <i>1er Cru Fourchaume</i> , Jean-Marc Brocard, 2008, Chablis	18.00	9.25

Red wines by the Glass



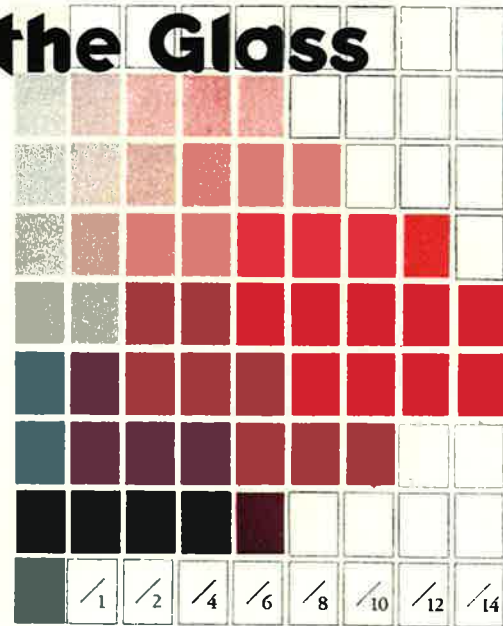
HUE
Quality that distinguishes one colour from another.

WHITE

BLACK

VALUE

Measure of the lightness or darkness of any colour.



CHROMA

Measure of the strength or weakness of a colour.

glass **taste**
6 oz. **3 oz.**

RED WINE

Lacrima di Morro D'Alba, Velenosi, 2009, Marche	9.50	5.00
La Casilla, Ponce, 2008, Manchuela	13.75	7.00
Laghiglione, Villa Schinosa, 2007, Puglia	10.50	5.50
Robbione, Colli di Serrapetrona, 2006, Marche	16.50	8.50
Prieto Picudo, Estay, Dominio Dostares, 2006, Castilla y León	9.75	5.00
Saint-Amour, Domaine des Billards, 2006, Beaujolais	15.00	7.75
Bourgogne Rouge, Cuvée de Pressonnier, Joesph Roty, 2001, Côte de Nuits	16.50	8.50
Mercurey, 1er Cru Clos des Barraults, Michel Juillot, 1998, Côte Chalonnaise	15.75	8.00
Dolcetto di Ovada, Maioli, Villa Sparina, 2004, Piedmont	12.50	6.50
Barolo, Fratelli Alessandria, 2006, Piedmont	21.00	10.50
Aglianico del Vulture, Mario Bisceglia, 2003, Basilicata	12.75	6.50
Rosso Conero, Moroder, 2003, Marche	12.00	6.25
Casavecchia, Centomoggia, Terre dei Principe, 2004, Campania	13.00	6.75
Critèra, Schola Sarmenti, 2007, Puglia	10.00	5.25
Viña Cubillo, R. Lopez de Heredia, 2005, Rioja	14.75	7.50
Syrah, Palin, 2008, Valle del Limari	9.50	5.00
Chianti, Fortebraccio, Le Pieve Montaione, 2007, Tuscany	12.25	6.25
Chianti Rufina, Villa Travignoli, 2008, Tuscany	12.00	6.25
Carmenère, Reserva, Chono, 2007, Maipo Valley	9.25	4.75
Desert Rose, La Terra Promessa, 2005, Negev	13.50	7.00
Château La Fleur des Rouzes, 2006, Pomerol	16.50	8.50
Château La Croix Bonis, 2006, Saint-Estèphe	14.00	7.25
Château Lalande-Borie, 2007, Saint-Julien	13.25	6.75
Cabernet Sauvignon, Steltzner, 2004, Stags Leap District	15.75	8.00



BEER

IN { BOTTLE }
OR { CAN }



SPATEN, MUNICH HELLES LAGER, GERMANY (5.2% ABV)	7.50
KULMBACHER, <i>EKU PILS</i>, GERMANY (5.0% ABV)	7.00
SLY FOX, <i>PIKELAND PILS</i>, PENNSYLVANIA (4.9% ABV)	7.50
REUTBERGER KLOSTER, EXPORT DUNKEL, GERMANY [500 ML] (5.3% ABV)	16.00
HOPF, <i>SPEZIAL WEISSE</i>, GERMANY [500 ML] (6.0% ABV)	15.50
FIRE ISLAND, <i>LIGHTHOUSE ALE</i>, NEW YORK (5.2% ABV)	7.50
BAIRD, <i>RED ROSE AMBER ALE</i>, JAPAN (5.4% ABV)	13.50
SPEAKEASY, <i>PROHIBITION ALE</i>, CALIFORNIA (6.1% ABV)	8.00
ROGUE, <i>DEAD GUY ALE</i>, OREGON (6.5% ABV)	10.00
SMUTTYNOSSE, <i>WINTER ALE</i>, NEW HAMPSHIRE (5.1% ABV)	7.50
WOLAVERS, ORGANIC BROWN ALE, VERMONT (5.7% ABV)	7.50
TWO BROTHERS, <i>HEAVY HANDED IPA</i>, ILLINOIS (6.7% ABV)	9.50
CAPTAIN LAWRENCE, IMPERIAL IPA, NEW YORK [500 ML] (9.0% ABV)	14.50
BROOKLYN BREWERY, <i>SORACHI ACE</i>, NEW YORK [750 ML] (7.6% ABV)	28.00
OMMEGANG, <i>ABBAY ALE</i>, NEW YORK (8.5% ABV)	10.00
GOOSE ISLAND, <i>PERE JACQUES ABBAY ALE</i>, ILLINOIS (8.0% ABV)	10.50
SOUTHAMPTON PUBLIC HOUSE, <i>IMPERIAL BALTIC PORTER</i>, NEW YORK (7.5% ABV)	7.50
TROEGS, <i>JAVA HEAD STOUT</i>, PENNSYLVANIA (7.5% ABV)	8.00
BROUWERIJ DUVEL MOORTGAT, <i>MAREDSOUS & DUBBEL</i>, BELGIUM (8.0% ABV)	12.50
BROUWERIJ HET ANKER, <i>GOUDEN CAROLUS TRIPEL</i>, BELGIUM (9.0% ABV)	15.00
BROUWERIJ DRIE FONTEINEN, OUDE GOUZE, BELGIUM [375 ML] (6.0% ABV)	25.00

NON-ALCOHOLIC

EINBECKER BEER, GERMANY	8.00
SAN PELLEGRINO, LIMONATA, ITALY	4.50
OLDE BROOKLYN, ROOT BEER, NEW YORK	4.50

Jolly Pumpkin: Masters of the Funk

THERE'S SOME FUNKY S*~T GOING ON IN THE US CRAFT BEER SCENE, AND ONE BREWERY IS LEADING THE CHARGE. LOCATED FAR FROM THE USUAL SUSPECTS ON THE WEST COAST, THE EAST COAST AND THE COLORADO BEER BELT, ONE MUST TRAVEL TO THE TINY TOWN OF DEXTER, MICHIGAN (POPULATION OF AROUND 3,000), TO FIND JOLLY PUMPKIN ARTISAN ALES. THEY ARE JAMMING IN A BOLD DIRECTION THAT HAS BEER GEEKS ATwitter FROM COAST TO COAST.

AFTER HEARING ABOUT THEM A FEW MONTHS AGO, AND THEN SEEING THEM TOP THE NY TIMES' LIST OF TOP BELGIAN-STYLE ALES WITH THEIR *Oro de Calabaza*, I WAS DESPERATE TO GET MY PALATE WET WITH ITS LIQUID GOLD. AND ONCE ANOINTED WITH ITS FUNKINESS, I WAS BRIDLED IN LIKE A CHARIOT RIDER TO HIS WILD STALLION AND BECAME AN INSTANT ADVOCATE.

WHEREAS MOST BREWERS' NUMBER ONE CONCERN IS ERADICATING ALL MICROBIAL BEASTIES THROUGH INTENSE SANITIZATION, JOLLY PUMPKIN EMBRACES THE WEE DEVILS LIKE AN ORPHANAGE WELCOMING CASTAWAYS IN THE NIGHT. IN AN EVER-INCREASING NICHE IN THE BEER WORLD, WINE BARRELS ARE FINDING A SECOND LIFE IN A BEAUTIFUL COMMUNION WHERE WINE MEETS BEER. AND THE MATCHMAKER AT THE HELM? RON JEFFRIES.

FOUNDING JOLLY PUMPKIN IN 2004, RON WAS LOOKING TO GO IN A DIFFERENT DIRECTION. HAVING BEEN A SUCCESSFUL BREWER PREVIOUSLY, HE SET HIS NEW SAIL UNDER THE BANNER OF DOING "RUSTIC COUNTRY BEERS". NEVER PUTTING HIS BEERS THROUGH PASTEURIZATION OR FILTRATION, JOLLY PUMPKIN AGES THEM IN WINE BARRELS WHICH CONTAIN NATURALLY-OCCURRING MICROBIOLOGICAL CULTURES INCLUDING *BRETTANOMYCES* (A YEAST STRAIN FAMILIAR TO WINEMAKERS). THIS GIVES WILD FLAVORS TO THE BEERS USUALLY DESCRIBED BY SUCH DELIGHTFUL TERMS AS "SWEAT," "HORSEHAIR," "SOUR" AND "EARTHY FUNK".

THESE ARE CERTAINLY NOT THE TYPE OF BEERS TO POUR FOR YOUR BUDWEISER-DRINKING FRIENDS WHO ARE CURIOUS ABOUT THE "WHOLE CRAFT BEER THING". TRUST ME, WITHOUT PROPER PRE-REQUISITE PALATE TRAINING, THESE BEERS WILL SEND THEM RUNNING FOR THE HILLS AND BACK TO THEIR MILLER LITES FASTER THAN YOU CAN SAY "FUNKY CHICKEN".

USING OPEN FERMENTATION, A CULTURED BELGIAN YEAST, AS WELL AS THE WILD YEASTS OF DEXTER, THE *Oro de Calabaza* IS FINISHED IN CHARDONNAY BARRELS. FOR A WINE AND BEER GEEK LIKE MYSELF, IT'S THE PERFECT UNION.

POURING CLOUDY AND HAZY WITH AN INTENSE FOAMING HEAD THAT UNFURLS FROM THE BOTTLE LIKE A FROTHY CENTIPEDE, NOTES OF SPICY HONEYSUCKLE AND BUTTERY OAK SEEM TO BE WRAPPED UP IN A TORTILLA OF FRESH FRUIT WHICH JUMPS FROM THE GLASS. WITH A SOURNESS THAT'LL SLAP YOU INTO THE MOMENT, IT FINISHES WITH BALANCE AND AN INTEGRATION OF FLAVORS THAT IS ASTOUNDING.

THIS IS NO BEER FOR BEGINNERS NOR FOR THOSE LOOKING FOR A FORGETTABLE, SESSION-ABLE BEER TO DOWN AT THE BALLPARK. NO, THIS IS A BEER FOR THOSE LOOKING TO TASTE THE WHOLE CADRE OF BELGIAN FLAVORS IN ONE BOTTLE. A GENIE OF FUNK RISES FORTH THAT WILL HYPNOTIZE YOU AND TURN YOU INTO THE HELPLESS ZEALOT THAT I'VE BECOME.

ONWARDS, WILD STALLION, ONWARDS!

JOLLY PUMPKIN, *Oro de Calabaza* (OAK BARREL AGED), MICHIGAN (750 ML)

34.00

CIDERS

how do you like them apples?

All hail the glorious apple. Man's relationship with this versatile and forbidden of all fruits goes back thousands of years. Today, there are over 55 million tons of apples produced worldwide each year...now that's some serious fanaticism. And somewhere along the line, some ingenious soul stumbled upon the mysterious art of fermentation when they squashed a bushel of their orchard's finest, left it outside (where natural yeasts went to work) and a few weeks later discovered a magical elixir. Thus, cider was born. Today, there are over a hundred different varieties of apples grown specifically to make cider; you could travel the world on a quest for different incarnations and never come up with an empty glass.

Production, like that of wine, is relatively simple. Once the apples are deemed mature, they are plucked from their tree houses and ground down into pomace. Historically, this was done using pressing stones with circular troughs, or by a "cider mill", which was operated by hand, water wheels or by horse-power. Today, they are most often run by electricity (not surprisingly, due to no more hours of clopping around in circles, the number of dizzy horses found roaming the farm has also decreased).

The pomace is loaded into 10-12 layers, each separated by straw mats or wooden racks, and then subjected to intense pressure until all the fresh juices are squeezed out. Fermentation is done at low temperatures to maintain the apple's delicate aromas and after a three month fermentation period, is ready to drink. Most often though, they are further matured in vats for up to two or three years to allow the flavors to mature and develop.

Cider is produced worldwide, but like any other famous beverage, has its areas of true renown. The Normandy region of France, the Basque country of Spain and the Northeastern United States have a long history with ciders and still use many traditional techniques. Specific varieties of apples are meticulously grown, carefully blended, and sometimes augmented with fresh fruit to create a dizzying array of styles and complexity.

- | | |
|---|------------|
| Warwick Valley Winery, <i>Doc's Draff Hard Apple Cider</i>, New York (650 ml) | 18. |
| -Semi-dry and effervescent. Crisp, fruit-forward with clean finish. (4.5% alc) | |
| Warwick Valley Winery, <i>Doc's Draff Framboise</i>, New York (650 ml) | 18. |
| -Fresh raspberries are added to the Hard Apple Cider and re-fermented for a spin on the traditional cider. Great with dessert or for an after-dinner drink. (5.5% alc) | |
| Original Sin, Pear Cider, New York (355 ml) | 7. |
| -Made from premium pears. Great, fresh, sweet pear aroma but dry on the palate.
-Sorbate and gluten free. (4.5% alc) | |
| J.K.'s Scrumpy, <i>Farmhouse Organic Hard Cider</i>, Michigan (650 ml) | 21. |
| -Grown, crushed, fermented and bottled at Almar Orchard in Flushing, Michigan. Totally natural.
-Old methods from a family recipe dating back to the 1850's. Hint of sweetness. (6.0% alc) | |
| Etienne Dupont, <i>Cidre Bouché Brut du Normandie</i>, 2008, France (375 ml) | 25. |
| -Made from 80% bitter-sweet apples (Mettais, Binet Rouge and Frequin) and 20% acid apples (Judaines and Petit Jaune). Unpasteurized with some sedimentation. (5% alc)
-Aromas of acidic apples, citrus fruit and slight notes of yeasts with a long finish. | |
| Sarasola Sydre, <i>Natural Apple Cider</i>, Basque Region, Spain (750 ml) | 30. |
| -Located in the apple growing hills of Astigarraga near San Sebastian. "Natural" cider (still). Unfiltered and unpasteurized. Aromas of peaches, oranges and yeast. Tart apple flavor with a generous amount of minerality. Excellent as an apperitif. (6% alc) | |

Champagne & Sparkling



Bortolotti Brut (100% lagrein), NV, Veneto	45.
Nigl Brut de Brut (80% chardonnay, 20% grüner veltliner), 2008, Kamptal	66.
Bründlmayer Brut Rose (33% pinot noir, 33% zweigelt, 34% st. laurent), NV, Kamptal	82.
Lieb Brut Blanc de Blancs (100% pinot blanc), 2005, North Fork	69.
Gruet, (85% chardonnay, 15% pinot noir), <i>Grande Reserve</i> , 2001, New Mexico	115.
François Chidaine Montlouis sur Loire Brut (100% chenin blanc), 1996, Loire Valley	89.
Parigot Brut Rouge (100% pinot noir), NV, Burgundy	58.
Philippee Bornard, <i>Ca Va Bein</i> (100% savagnin), NV, Jura	68.
Lingot Martin Cerdon du Bugey Demi-Sec (gamay + poulsard), NV, Bugey	46.
this is an off-dry wine made in the methodé ancestrale; drink with pork and cheese	
Clément Klur Cremant d'Alsace (100% pinot blanc), NV, Alsace	55.
Martinolles Blanquette de Limoux (100% mauzac), NV, Languedoc	40.
Martinolles Blanquette Méthode Ancestrale (100% mauzac), NV, Languedoc	42.

the méthode ancestrale references ancient techniques in which the wine is not disgorged and it contains residual sugar; the alcohol in the wine is only 7%

Aubry Brut (60% pinot meunier, 20% chardonnay, 20% pinot noir), NV, Reims	81.
Pehu Simonet Brut (70% pinot noir, 30% chardonnay; 8 grams dosage; partial barrel fermentation), NV, Verzenay	89.
Thierry Massin Brut (85% pinot noir, 15% chardonnay; 8 grams dosage), NV, Ville sur Arce	92.
Marc Hebrart Brut (65% pinot noir, 35% chardonnay; 7.5 grams dosage; disgorged 3/10), <i>Sélection</i> , NV, Mareuil-sur-Ay	95.
Ayala Brut, (45% pinot noir, 35% chardonnay, 20% meunier), <i>Majeur</i> , NV, Aÿ	99.
Jean Lallement Brut (80% pinot noir, 20% chardonnay) NV, Verzenay	112.
Egly-Ouriet Brut (100% pmeunier), <i>Les Vignes de Vrigny</i> , NV, Ambonnay	125.
Chartogne-Taillet Brut (60% chardonnay, 40% pinot noir; 7 grams dosage; disgorged 7/10), <i>Cuvée Fiacre</i> , 2002, Merfy	128.
Bruno Gobillard Brut (45% pinot noir, 45% chardonnay, 10% meunier), <i>Vieilles Vignes</i> , NV, Epernay	135.
H. Billiot Brut Réserve (75% pinot noir, 25% chardonnay), NV, Ambonnay //1500ml//	225.
Krug Brut (chardonnay, pinot noir, meunier), <i>Grand Cuvée</i> , MV, Reims	290.
de Meric Brut (50% pinot noir, 50% chardonnay; a combo of 1988 and 1989 vintages), <i>Catherine de Médici</i> , NV, Aÿ //1500ml//	350.
Saint-Chamant Brut Blanc de Blancs (100% chardonnay), NV, Epernay	87.
Larmandier-Bernier Brut Blanc de Blancs (100% chardonnay), <i>Terre de Vertus</i> , NV, Côte des Blanc	139.
Pierre Gimonnet Extra Brut Blanc de Blancs (100% chardonnay; 0 dosage; disgorged 8/10), 2004, Cuis	122.
Jean Milan Brut Blanc de Blancs (100% chardonnay), <i>Terres de Noël</i> , 2004, Côte des Blanc	185.
Pierre Péters Brut Blanc de Blancs (100% chardonnay), <i>Cuvée Spéciale</i> , 2002, Le Mesnil sur Oger	200.
Pierre Gimonnet Blanc de Blancs (100% chardonnay), <i>Millésime de Collection</i> , 2002, Cuis	190.
Vilmart & Cie Brut (70% chardonnay, 30% pinot noir), <i>Cuvée Création</i> , 1999, Rilly la Montagne	220.
Lanson Brut (70% chardonnay, 30% pinot noir), <i>Noble Cuvée</i> , Lanson, 1989, Reims	100.
Delavenne Père Brut Rosé (44% chardonnay, 38% pinot noir, 18% bouzy rouge), NV, Bouzy	99.
René Geoffroy Brut Rosé (100% pinot noir; 8 grams dosage; saignée employed; disgorged 3/10), NV, Cumières	118.
Varnier-Fanniere Brut Rosé (base is 100% chardonnay with 15% still pinot noir added; 10 grams dosage, disgorged 5/10), NV, Avize	125.
H. Goutorbe Brut Rosé (45% meunier, 35% chardonnay, 20% pinot noir), NV, Aÿ	123.
Godme Brut Rosé (85% pinot noir, 15% chardonnay), NV, Verzenay	120.
Vilmart & Cie Brut Rosé (90% pinot noir, 10% chardonnay), <i>Cuvée Rubis</i> , NV, Rilly la Montagne	159.

cool white

VOUVRAY (100% CHENIN BLANC), DOMAINE DE LA TAILLE AUX LOUPS, 2008, LOIRE VALLEY	66.
VOUVRAY SEC (100% CHENIN BLANC), CLOS NAUDIN, FOREAU, 2007, LOIRE VALLEY	89.
VOUVRAY DEMI-SEC (100% CHENIN BLANC), LE MONT, GASTON HUET, 2002, LOIRE VALLEY	82.
PROVIGNAGE (100% ROMORANTIN), VIGNE PRÉ-PHYLLOXÉRIQUE, HENRY MARIONNET, 2008, LOIRE VALLEY	168.
LA LUNE (100% CHENIN BLANC), LA FERME DE LA SANSONNIERE, 2007, LOIRE VALLEY	88.
SAUMUR BLANC (100% CHENIN BLANC), LA CHARPENTRIE, DOMAINE DU COLLIER, 2005, LOIRE VALLEY	88.
VIN DE PAYS D'ALLOBROGIE (75% JACQUÈRE, 10% PINOT GRIS, 10% ROUSSANNE, 5% MONDEUSE BLANCHE), SCHISTE, DOMAINE DES ARDOISIÈRES, 2007, SAVOIE	75.
CONDRIEU (100% VIOGNIER), COTEAU DE VERNON, VERNAY, 2006, NORTHERN RHÔNE VALLEY	174.
CONDRIEU (100% VIOGNIER), LA DORIANE, ETIENNE GUIGAL, 2005, NORTHERN RHÔNE VALLEY	165.
HERMITAGE (90% MARSANNE, 10% ROUSSANNE), EX VOTO, E. GUIGAL, 2001, NORTHERN RHÔNE VALLEY	210.
HERMITAGE (50% MARSANNE, 50% ROUSSANNE), LE REVERDY, FERRATON PÈRE, 1991, NORTHERN RHÔNE VALLEY	144.
ERMITAGE (100% MARSANNE), DE L'ORÉE, M. CHAPOUTIER, 2002, NORTHERN RHÔNE VALLEY	244.
CHÂTEAUNEUF-DU-PAPE (100% ROUSSANNE), VIEILLES VIGNES, CHÂTEAU DE BEUCASTEL, 2004, SOUTHERN RHÔNE VALLEY	265.
VIRÉ-CLESSÉ (100% CHARDONNAY), DOMAINE MICHEL, 2008, MÂCONNAIS	56.
VIRÉ-CLESSÉ (100% CHARDONNAY), QUINTAINE, DOMAINE DE LA BONGRAN, 2004, MÂCONNAIS --1500ML--	240.
POUILLY-FUISSÉ, GILLES MORAT, 2008, MÂCONNAIS	68.
POUILLY-FUISSÉ (100% CHARDONNAY), BÉLEMNITES, GILLES MORAT, 2008, MÂCONNAIS	79.
POUILLY-FUISSÉ V. V. (100% CHARDONNAY), DENIS JEANDEAU, 2007, MÂCONNAIS	99.
POUILLY-FUISSÉ (100% CHARDONNAY), LES MÉNÉTRIÈRES, FERRET, 2005, MÂCONNAIS	102.
POUILLY-FUISSÉ (100% CHARDONNAY), VIELLES VIGNES LES CRAYS, DOMAINE DES VIEILLES PIERRES, 2001, MACONNAIS	66.
MACON-UCHIZY (100% CHARDONNAY), LES MARANCHES, COMTE LAFON, 2004, MACONNAIS	70.
MOREY-SAINT-DENIS (100% CHARDONNAY), DOMAINE DUJAC, 2002, CÔTE DE NUITS	180.
NUITS-SAINT-GEORGES (100% CHARDONNAY), 1ER CRU LES BOUSSELOTS, DOMAINE CHEVILLON-CHEZEUX, 2006, C. DE NUITS	151.
PERNAND-VERGELESSES (100% CHARDONNAY), 1ER CRU ILE DES VERGELESSES, DOMAINE CHANDON DE BRIAILLES, 2000 --1500ML--	301.
CHASSAGNE-MONTRACHET (100% CHARDONNAY), 1ER CRU LES RUCHOTTES, DOMAINE RAMONET, 1992	400.
PULIGNY-MONTRACHET (100% CHARDONNAY), 1ER CRU CLOS DE LA MOUCHERE, DOMAINE HENRI BOILLOT, 2008	198.
BIENVENUES BÂTARD-MONTRACHET (100% CHARDONNAY), GRAND CRU, DOMAINE RAMONET, 2002	450.
BIENVENUES BÂTARD-MONTRACHET (100% CHARDONNAY), GRAND CRU, DOMAINE LEFLAIVE, 1996	1100.
BIENVENUES BÂTARD-MONTRACHET (100% CHARDONNAY), GRAND CRU, PAUL PERNOT, 1990	430.
BATARD-MONTRACHET (100% CHARDONNAY), GRAND CRU, DOMAINE LEFLAIVE, 2000	740.
BÂTARD-MONTRACHET (100% CHARDONNAY), GRAND CRU, DOMAINE RAMONET, 1996	900.
CHEVALIER-MONTRACHET (100% CHARDONNAY), GRAND CRU, DOMAINE LEFLAIVE, 1992	1300.
MONTRACHET, GRAND CRU "MARQUIS DE LAGUICHE", JOSEPH DROUHIN, 2001	600.

cool white

continued

PINOT GRIS, <i>ROSENBERG</i> , ALBERT MANN, 2008, ALSACE	67.
PINOT GRIS, <i>GRAND CRU FURSTENTUM</i> , ALBERT MANN, 2008, ALSACE	77.
PINOT GRIS VENDANGES TARDIVES, <i>G.C. RANGEN DE THANN CLOS SAINT-THEOBALD</i> , SCHOFFIT, 2002, ALSACE	105.
PINOT GRIS, <i>CUVÉE PRESTIGE</i> , FRANÇOIS BAUR, 2000, ALSACE	96.
PINOT GRIS, <i>HOMMAGE À JEANNE</i> , TRIMBACH, 2000, ALSACE	145.
PINOT GRIS, <i>G.C. RANGEN DE THANN CLOS SAINT URBAIN</i> , ZIND HUMBRECHT, 1996, ALSACE	144.
PINOT GRIS, <i>VIELLES VIGNES</i> , ZIND HUMBRECHT, 1994, ALSACE	131.
PINOT GRIS, <i>G.C. RANGEN DE THANN CLOS SAINT URBAIN</i> , ZIND HUMBRECHT, 1994, ALSACE	120.
CHASSELAS, <i>VIELLES VIGNES</i> , SCHOFFIT, 2009	52.
SYLVANER, <i>VIELLES VIGNES SONO CONTENTO</i> , ALBERT SELTZ, 1998, ALSACE	140.
GEWURZTRAMINER, <i>HEIMBOURG</i> , ZIND HUMBRECHT, 1995	124.
GEWURZTRAMINER, <i>GRAND STEINGRUBLER</i> , ALBERT MANN, 2007, ALSACE	80.
GEWURZTRAMINER, <i>GRAND CRU FURSTENTUM</i> , PAUL BLANCK, 2002, ALSACE	74.
<i>BERG</i> (60% RIESLING, 40% GEWURZTRAMINER), MARCEL DEISS, 2003, ALSACE	62.
-THE BERG VINEYARD CONTAINS BOTH RIESLING AND GEWÜRZTRAMINER VARIETALS, AN OLD PRACTICE THAT, WHEN TENDED PROPERLY, STRENGTHEN EACH GRAPE	
- THE ABSURDLY HOT VINTAGE OF 2003 CREATED A WINE WITH RIPE TROPICAL NOTES AND A SPICY BACK-BONE	
SCHÖFFWEG, <i>PREMIER CRU</i> (RIESLING, PINOT GRIS, PINOT BLANC), MARCEL DEISS, 2002, ALSACE	81.
-THE "SHEEP'S WAY" IS A SLAB OF ALENIAN LIMESTONE, FACING WEST; IT IS COOLED BY A NORTH WIND, WHICH ALSO PREVENTS ANY ROT FROM AFFECTING THE VINEYARD	
-LOCATED IN THE TOWN OF BERGHEIM, IT IS A GEOLOGIC EXTENSION OF THE ALTENBERG VINEYARD	
L'ÉTOILE (100% CHARDONNAY), <i>CUVÉE SPÉCIALE</i> , DOMAINE DE MONTBOURGEAU, 2001, JURA	75.
CHIGNIN (100% JACQUÈRE), DOMAINE G. BERLIOZ, 2009, SAVOIE	43.
CÔTES DE PROVENCE (100% UGNI BLANC), CLOS DE LA PROCURE, 2006, PROVENCE	69.
CÔTES CATALANES (100% MUSCAT), MAS LAS CABES, 2009, ROUSSILLON	39.
CÔTES CATALANES (MACABEU, GRENACHE GRIS, GRENACHE BLANC), DOMAINE DE L'HORIZON, 2007, ROUSSILLON	96.
CÔTES CATALANES (70% GRENACHE GRIS, 30% MACABEU), MATASSA, 2005, ROUSSILLON	109.
IROULRGUY (COURBU, PETIT AND GROS MANSENG), HERRI MINA, 2005, PYRÉNÉES	42.
SYLVANER (100% SYLVANER), KUEN HOF, 2009, TRENTINO-ALTO ADIGE	73.
WEISSBURGUNDER (100% PINOT BLANC), <i>PRAESULIS</i> , GUMPHOF, 2009, TRENTINO-ALTO ADIGE	60.
MOSCATO GIALLO (100% MUSCAT), CASTEL SALLEGG, 2008, TRENTINO-ALTO ADIGE	56.
MOSCATO GIALLO (100% MUSCAT), <i>VOGELMAIER</i> , ALOIS LAGEDER, 2008, TRENTINO-ALTO ADIGE	64.
SAUVIGNON, IGNAZ NIEDRIST, 2009, TRENTINO-ALTO ADIGE	75.
COLLIO BIANCO (70% FRIULIANO, 15% MALVASIA, 15% RIBOLLA GIALLA), EDI KEBER, 2009, FRIULI	68.
COLLIO BIANCO (100% MALVASIA), RONCO DEI TASSI, 2008, FRIULI	60.
ZUANI (CHARDONNAY, SAUVIGNON, TOCAI FRIULANO, PINOT GRIGIO), 2007, FRIULI	72.
<i>ECLISSE</i> (95% SAUVIGNON BLANC, 5% PICOLIT), LA RONCAIA, 2004, FRIULI	38.
PINOT GRIGIO, BRESSAN, 2004, FRIULI	74.
RIBOLLA GIALLA (100% RIBOLLA GIALLA), <i>VIGNETI SANT'HELENA</i> , FANTINEL, 2008, FRIULI	65.
RIBOLLA GIALLA (100% RIBOLLA GIALLA), GRAVNER, 2002, FRIULI	94.
<i>CIALLABIANCO</i> (RIBOLLA GIALLA, VERDUZZO, PICOLIT), RONCHI DI CIALLA, 1999, FRIULI	110.
LUGANA SUPERIORE (100% TREBBIANO), CA'LOJERA, 2005, VENETO	48.
ERBALUCE DI CALUSO (100% ERBALUCE), ORSOLANI, 2009, PIEDMONT--1000ML--	50.
BIANCHELLO DEL METAURO (100% BIANCHELLO), CLAUDIO MORELLI, 2009, MARCHE	44.
FALANGHINA (100% FALANGHINA), <i>FLORA</i> , I PENTRI, 2007, CAMPANIA	58.
BIANCO SALENTO (100% FIANO MINUTOLO), <i>LE VIGNE RARE</i> , PIRRO VERONE, 2009, PUGLIA	60.

EVEN MORE Cool white

MUNJEBEL No, 4 (GRECANIO, CODA DI VOLPE, CARRICANTE, CATTARATTO), FRANK CORNELISSEN, NV, SICILY	130.
MUSCAT, CASTA DIVA, GUTIÉRREZ DE LA VEGA, 2009, ALICANTE	51.
DONA BLANCA (100% DONA BLANCA), GORVIA, QUINTA DA MURADILLA, 2006, MONTERREI	100.
VIÑA TONDONIA GRAN RESERVA (85% VIURA, 15% MALVASIA), R. LOPEZ DE HEREDIA, 1976, RIOJA	245.
FLOR DE GARNATXA (100% GARNACHA BLANCO), LA BOLLIDORA, 2006, TERRA ALTA	95.
SCHEUREBE SPÄTLESE (100% SCHEUREBE), DIEL, 2007, NAHE	85.
WEISSER BURGUNDER SPÄTLESE TROCKEN (100% PINOT BLANC), SCHLANGENPFIFF, MÜNZBERG, 2005, PFALZ	118.
GRÜNER VELTLINER SMARAGD, M, F. X. PICHLER, 2008, WACHAU	159.
GRÜNER VELTLINER FEDERSPIEL, LOIBNER, KNOLL, 2007, WACHAU	96.
NEUBERGER (100% NEUBERGER), LANNER, LETH, 1976, WAGRAM	158.
ZIERFANDLER (100% ZIERFANDLER), K. ALPHART, 2005, THERMENREGION	70.
SOLIST (ZIERFANDLER, ROTGIPFLER, NEUBURGER), KIRCHMAYR, 1983, THERMENREGION	168.
WEISSBURGUNDER (100% PINOT BLANC), VOM STEIN, NEUMAYER, 2005, TRAISENTAL	99.
GRÜNER VELTLINER, EBNER-EBENAUER, 2009. WEINVIERTEL--1000ML--	46.
GEMISCHTER SATZ (EVERYTHING, INCLUDING THE KITCHEN SINK), SOMMEREK RESERVE, JUTTA AMBROSITSCH, 2008, WIEN	90.
GELBER MUSKATELLER (100% GELBER MUSKATELLER), RIED GAMITZ, LACKNER TINNACHER, 2008, STYRIA	46.
L'ARBALÈTE GRAND CRU (100% CHASSELAS), TESTUZ, 2005, DÉZALEY	40.
PETITE ARVINE (100% PETIT ARVINE), LES RUINETTES, SERGE ROH, 2009, VALAIS	88.
AIGLE LES MURAILLES (100% CHASSELAS), BADOUX, 2006, VALAIS	58.
SÄMLING (100% SÄMLING AKA SCHEUREBE), MEA CULPA, KOGL, 2008, PRODRAVJE	48.
CHATEAU MUSAR (MERWAH & OBEIDEH), 1964, BEKAA VALLEY	583.
CHARDONNAY, COMPONENTS, HIRSCH VINEYARDS, 2007, SONOMA COAST	135.
CHARDONNAY, MAYS CANYON, LITTORAI, 2000, RUSSIA N RIVER VALLEY	151.
CHARDONNAY, MAYACAMAS VINEYARDS, 2003, NAPA VALLEY	70.
SEMILLON, KALIN CELLARS, 1998, LIVERMORE VALLEY	86.
SAUVIGNON (75% SAUVIGNON BLANC, 25% SEMILLON), CUVÉE NICOLAS, BRANDER, 2005, SANTA YNEZ VALLEY	47.
SUBIDA (100% TOCAI FRIULANO), PALMINA, 2008, SANTA YNEZ VALLEY	58.
CHARDONNAY, MOUNT CARMEL, BREWER-CLIFTON, 2008, SANTA RITA HILLS	143.
SAUVIGNON BLANC, HUSSEYS VLEI, BUITENVERWACHTING, 2010, CONSTANTIA	39.
BUKETTRAUBE (100% BUKETTRAUBE), CEDERBERG, 2009, CEDERBERG	45.
A. A. BADENHORST (70% ROUSANNE, 11% GRENACHE BLANC, 9% VIOGNIER, 5% S. B., 5% CHENIN BLANC), 2007, COASTAL REGION	65.
PINOT GRIS, PROPHET'S ROCK, 2009, CENTRAL OTAGO	72.

CHABLIS...YES, THE ONE MADE WITH CHARDONNAY GRAPES

FIRSTLY, CHABLIS IS MADE FROM CHARDONNAY (KNOWN LOCALLY AS BEAUNOIS), NOT SOME ITINERANT VARIETY IMPORTED FROM ITALY NAMED GALLO. UNFORTUNATELY THOUGH, OUR B.A.T.F. CLASSIFIES CHABLIS AS A "SEMI-GENERIC APPELLATION," AND IF IT IS PRODUCED IN THE U.S., PROBABLY CONTAINS NOT A SMIDGEN OF THE TRUE CHABLIS GRAPE BUT RUN-OFF FROM THE MODESTO WATER PURIFICATION AUTHORITY.

SECONDLY, CHABLIS IS THE NAME OF A WINE REGION IN FRANCE, LOCATED IN THE NORTHERN STRETCH OF BURGUNDY. IN FACT, IT IS CLOSER TO CHAMPAGNE THAN BEAUNE (STYLISTICALLY, THIS COULD ALSO BE TRUE, AS WELL AS TERROIR-WISE). IT LIES ROUGHLY EQUIDISTANT FROM THE HEART OF WHITE BURGUNDY COUNTRY AND PARIS. AND THIS PROXIMITY TO THE CAPITAL ALLOWED THE WINE TO THRIVE IN THE GO-GO DAYS OF THE 1870S AS IT WAS THE WINE TO DRINK IN THE PARISIAN CAFÉS (HISTORICALLY, THE WINES OF THE CHABLIS REGION ALWAYS THRIVED, EVEN LONG BEFORE BORDEAUX AND BEAUNE WERE PART OF OUR COMMON WINE PARLANCE). THIS PREFERRED POSITION ENDED AROUND 1893 AS PHYLLOXERA FINALLY ARRIVED HERE AND A RAILWAY LINKING THE CAPITAL AND THE SOUTH FINALLY WAS COMPLETED (THIS ALLOWED CHEAP WINE TO FLOW NORTH QUITE EASILY). THIS WAS ONLY THE BEGINNING OF THE DARK DAYS OF CHABLIS, AS THE DESTRUCTION OF THE TWO WORLD WARS QUICKLY FOLLOWED. A CRUEL JOKE CAME IN 1945 IN THE FORM OF A FROST THAT DEVASTATED THE REGION; NOT A SINGLE BOTTLE OF CHABLIS WINE WAS PRODUCED THAT YEAR. BEFORE THESE CALAMITIES, OVER 100,000 ACRES OF VINES WERE PLANTED; AS OF 2005, 12,000 ACRES ARE PLANTED.

THIRDLY, THE TERROIR OF CHABLIS IS HYPER UNIQUE. CAN YOU SAY KIMMERIDGE...OH YES YOU CAN. IT IS THE NAME OF A VILLAGE IN DORSET, ENGLAND. IT IS ALSO THE NAME OF A SUPER COOL SOIL COMPOSED OF LIMESTONE, CLAY AND FOSSILIZED SEASHELLS (IT ACTUALLY IS LIKE A CAKE WITH ALTERNATING LAYERS OF LIMESTONE AND CLAY EMBEDDED WITH THE SHELLS). THE CHABLIS REGION WAS ONCE COVERED BY A MASSIVE SEA WHICH LAID DOWN CALCIUM DEPOSITS. AT THE END OF THE JURASSIC PERIOD, THE SEA DISAPPEARED AND THE ICE AGE THAT FOLLOWED CREATED VALLEYS IN THE SEDIMENTARY ROCK. AND IT IS ON THESE HILLSIDES TODAY THAT THE VINEYARDS OF CHABLIS ARE PLANTED. THE LIMESTONE SOIL IS ALKALINE (MEANING IT NEUTRALIZES ACIDITY) SO A HIGH ACID GRAPE-LIKE CHARDONNAY THRIVES HERE. ONE CAN WALK THROUGH THESE VINEYARDS TODAY AND STILL FIND OYSTER SHELLS (*OSTREA VIRGULA*)...DID YOU EVER WONDER WHERE THE MATCHING OF CHABLIS AND OYSTERS COMES FROM?...CLIMATE IS PART OF TERROIR AND THE MAJOR CONCERN IN THIS REGION IS FROST; ITS PREVENTION OCCUPIES ALL HEARTS AND MINDS AND WALLETS IN THE SECOND HALF OF MAY.

*THERE IS ALSO CONVERSATION ABOUT ANOTHER TYPE OF SOIL THAT RESIDES IN THE CHABLIS REGION CALLED PORTLANDIAN. IT IS A SANDY COLORED LIMESTONE WITH LESS CLAY AND CHALK.

DISCUSSIONS RAGE IN THE LOCAL STARBUCKS WHETHER *TRUE* CHABLIS CAN COME FROM THIS PARTICULAR SOIL...HAVE A *VENTI* AND MEET ME ON THE HILLSIDE!

AND FINALLY, THERE ARE SEVEN GRAND CRU VINEYARDS THAT LIE IN THE HEART OF THE APPELLATION, FACING SOUTHWEST OVER THE SEREIN RIVER (BOUGROS, PREUSES, VAUDESIR, GRENOUILLES, VALMUR, LES CLOS, BLANCHOTS). THEY ACCOUNT FOR LESS THAN 2% OF THE PLANTED VINEYARDS. DEPENDING ON WHOM ONE ASKS, THERE ARE AT LEAST 82 PREMIER CRU VINEYARDS, THOUGH ONLY 17 ARE GENERALLY NAMED; THESE VINEYARDS TOTAL ABOUT 1900 ACRES. BEYOND THIS EXIST THE VINEYARDS FOR CHABLIS AND PETIT CHABLIS.

CHABLIS VIEILLES VIGNES, JEAN-MARC BROCARD, 2004 --1500ML-- 90.

CHABLIS, *1ER CRU VAUCOUPIN*, JEAN-MARC BROCARD, 2008, CHABLIS 64.

CHABLIS, *1ER CRU VAULORENT*, JEAN-MARC BROCARD, 2008, CHABLIS 68.

-ONE OF THE FIVE PRIMARY CLIMATS OF THE LARGER *FOURCHAUME* VINEYARD BUT LOCATED JUST ABOVE GRAND CRU *LES PREUSES*

CHABLIS, *1ER CRU FOURCHAUME*, JEAN-MARC BROCARD, 2008, CHABLIS 72.

-CONSIDERED TO BE THE FINEST 1ER CRU

*JEAN-MARC BROCARD IS A FIRST GENERATION WINEMAKER, HAILING FROM THE CÔTE D'OR. HE MARRIED A LOCAL GROWER'S DAUGHTER AND RECEIVED AN INITIAL GIFT OF A VINEYARD. PRESENTLY, THEY OWN OVER 80 HECTARES. THEIR FIRST VINTAGE WAS IN 1973 AND OVER THE YEARS THEY HAVE TRIED TO BALANCE MODERN TECHNIQUES (MECHANICAL HARVESTING) WITH TIME HONORED METHODS (ÉLEVAGE IN OLD OAK BARRELS AND NO NEW OAK FOR AGEING).



gut yontiff!

WHO NEEDS A GLASS OF WINE?

ANTIOCHUS EPIPHANES NEEDS A GLASS OF WINE.

WHY?

**BECAUSE HE RULED THE LAND OF JUDEA FROM AFAR (DAMASCUS)
AND FAILED TO CONNECT WITH THE PEOPLE.**

**BECAUSE OPPRESSIVE RULE NEVER WORKS.
AND SEE WHAT HAPPENS...YOU PREVENT THE PEOPLE
FROM WORSHIPPING THEIR GOD AND PRACTICING THEIR CUSTOMS
AND THE RESULT IS ONE JUDAH MACCABEE
WHO PROCEEDS TO KICK YOUR ASS IN BATTLES
THAT YOUR SUPERIOR FORCE SHOULD HAVE WON.**

**BECAUSE YOU DEFILED THE OIL IN THE TEMPLE
AND YOU NEVER TOUCH THE OIL IN THE TEMPLE!**

BECAUSE "BY HIS SPIRIT ALWAYS TRUMPS MIGHT AND POWER."

WHITE WINE IN A BOX

by Justin Timberlake

Hey Lindsay Lohan I got somethin' real important to give you
So just sit down and grab a glass (or maybe not)
Lindsay, you know we've been together such a long, long time (such a long time)
And now I am ready to lay it on the line
(Woow) You know the trial is over and you are now incarcerated and my heart is open wide
Gonna give you something so you know what's on my mind
A gift real special, so unscrew the top
Take a quick smell - it's my wine in a box
Not gonna get you a Coche Dury Meursault
That sort of gift don't mean anything
Not gonna get you a fancy Lopez de Heredia Viña Tondonia
Cocaine-snorting girl, ya gotta know you're my shining star
Not gonna get you a Trimbach Clos Ste. Hune
A woman like you needs something real
Wanna get you somethin' from the heart
Somethin' special girl
It's my wine in a box, my wine in a box babe
It's my wine in a box, my wine in a box girl
See I'm wise enough to know when a gift needs givin' (yeah)
And I got just the one, somethin' to show ya that you are second to none
To all the paparazzi out there trying to get a picture of my girl
It's easy to do just follow these steps
1. open the box
2. put your wine in that box
3. make her open the box
And that's the way you do it
It's my wine in a box...my wine in a box babe
It's my wine in a box, my wine in a box girl
A Ford Model at age 3; wine in a box
Charming the critics in the *Parent Trap*; wine in a box
Kicking ass in *Mean Girls*; wine in a box
Stinking up the screen in *Just My Luck*; wine in a box
Pretending you can sing like Avril Lavigne; wine in a box
Mislacing your passport in Cannes; wine in a box
Spending 90 days in jail...see ya...; wine in a box (yeah-wow-wow-wow)
My wine in a box...

Torrontes, Yellow + Blue, 2009, Mendoza

35.

- the torrontes grapes are grown organically, hand-harvested and cold-fermented
- the wine is aged in tank
- the wine is shipped via tanker to Canada where it is packed in the Tetra Pak
- the mission of Yellow + Blue (=Green) is to reduce the carbon footprint of wine production and importation
- Some facts: a full wine bottle is 55% wine and 45% packaging
 - a full one-litre Tetra Pak is 94% wine and 6% packaging
 - the total energy to produce 1 Tetra Pak is 1/3 the energy required for a glass bottle
 - the total greenhouse emissions for the Tetra Pak is 20% that of a glass bottle
 - in a landfill, 30 Tetra Paks will equal the space of 1 glass bottle

RIESLING

Trocken, <i>Forster Ungeheuer</i> , Reichsrat von Buhl, 2007, Pfalz	120.
Trocken, <i>Westhofen Morstein</i> , Wittmann, 2006, Rheinhessen	72.
Trocken, <i>Westhofen Morstein G.G.</i> , Wittmann, 2004, Rheinhessen	122.
Trocken, <i>Montosa</i> , Georg Breuer, 1996, Rheingau	69.
Spätlese Trocken, <i>Vom Rothiegenden</i> , Rebholz, 2007, Pfalz	92.
Spätlese Trocken, <i>Iphöfer Kronsberg</i> , Hans Wirsching, 2007, Franken	90.
Spätlese Trocken, <i>Eitelsbacher Karthäuserhofberg</i> , Karthäuserhof, 2007, Mosel –1500ml–	180.
Kabinett, <i>Reichstal</i> , Künstler, 2008, Rheingau	58.
Kabinett, <i>Eitelsbacher Karthäuserhofberg</i> , Karthäuserhof, 2007, Mosel-Saar-Ruwer	50.
Kabinett, <i>Hochheimer Hölle</i> , Domdechant Werner, 2006, Rheingau	48.
Spätlese, <i>Maximin Grünhäuser Abtsberg</i> , von Schubert, 2007, Mosel-Saar-Ruwer	85.
Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 2007, Rheingau	73.
Spätlese, Robert Weil, 2007, Rheingau	120.
Spätlese GK, <i>Schlossböckelheimer Felsenberg</i> , Schäfer-Fröhlich, 2007, Nahe	125.
Spätlese, <i>Bernkasteler Doktor</i> , Wegeler, 2006, Mosel-Saar-Ruwer	118.
Spätlese, <i>Berncasteler Doctor</i> , Dr. H. Thanisch, 2006, Mosel-Saar-Ruwer	120.
Spätlese, <i>Trittenheimer Apotheke Alte Reben</i> , B. Eifel, 2006, Mosel-Saar-Ruwer	54.
Spätlese, <i>Scharzhofberger</i> , Egon Müller, 2006, Mosel-Saar-Ruwer	175.
Spätlese, <i>Niederhäuser Hermannshöhle</i> , Helmut Dönnhoff, 2006, Nahe	110.
Spätlese, <i>Schlossböckelheimer Felsenberg</i> , Schäfer-Fröhlich, 2006, Nahe	72.
Spätlese, <i>Hochheimer Kirchenstück</i> , Künstler, 2006, Rheingau	82.
Spätlese, <i>Pfaffenberg</i> , Schonborn, 2006, Rheingau	48.
Spätlese, <i>Berncasteler Doctor</i> , Dr. H. Thanisch, 2005, Mosel-Saar-Ruwer	98.
Spätlese, <i>Johannisberger Klaus</i> , Johannishof, 2005, Rheingau	60.
Spätlese, <i>Norheimer Dellchen</i> , Dönnhoff, 2005, Nahe	89.
Spätlese, <i>Nackenheim Rothenberg</i> , Gunderloch, 2004, Rheinhessen	80.
Spätlese, <i>Berncasteler Doctor</i> , Dr. H. Thanisch, 2004, Mosel-Saar-Ruwer	54.
Spätlese, <i>Trittenheimer Felsenkopf</i> , Milz Laurentiushof, 2002, Mosel-Saar-Ruwer	95.
Spätlese, <i>Dorsheimer Goldloch</i> , Diel, 1997, Nahe	110.
<i>Rosengartel</i> , Jutta Ambrositsch, 2008, Wien	82.
<i>Nussberg Ried Preussen</i> , Jutta Ambrositsch, 2008, Wien	99.
<i>Pfaffenberg</i> , Rainer Wess, 2004, Kremstal	80.
<i>Pfaffenberg</i> , Salomon, 1982, Kremstal	132.
Federspiel, <i>Spitzer Setzberg</i> , Lagler, 2006, Wachau	52.
Smaragd, <i>Terrassen</i> , Rudi Pichler, 2007, Wachau	60.
<i>Vignoble d'E</i> , Domaine Ostertag, 2007, Alsace	67.
Meyer-Fonne, 2006, Alsace	64.
<i>Fronholz</i> , Domaine Ostertag, 2006, Alsace	104.
<i>Grand Cru Schlossberg</i> , Domaine Weinbach, 2006, Alsace –1500ml–	175.
<i>Grand Cru Pfoeller</i> , Meyer-Fonné, 2006, Alsace	93.
<i>Isolation Ridge Vineyard</i> , Frankland Estate, 2007, Western Australia	56.
<i>The Contours, Museum Reserve</i> , Pewsey Vale, 2004, Eden Valley	64.

SUPER RIESLING COOL

Riesling, <i>Jubilee, Hugel, 2004, Alsace</i>	98.
Riesling, <i>Jubilee, Hugel, 2001, Alsace</i>	116.
Riesling, <i>Jubilee, Hugel, 1998, Alsace</i>	143.
Riesling Vendange Tardive, <i>Hugel, 1997, Alsace</i>	133.

- harvested on November 2; the finished wine has 46 grams of residual sugar
- the Hugel Family established their business in Alsace in 1639, when Hans Ullrich Hugel settled in Riquewihr
- the present generation, the 12th, is composed of Jean-Philippe, Marc and Etienne
- the cellar of the firm contains the Sainte Catherine Cask, an oak barrel constructed in 1715 and still in use today

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|                                                                                  |      |
|----------------------------------------------------------------------------------|------|
| Riesling Kabinett, <i>Wachenheimer Gerümpel, Dr. Bürklin-Wolf, 1979, Pfalz</i>   | 135. |
| -a Premier Cru Vineyard, replanted in 1972                                       |      |
| Riesling Spätlese, <i>Ruppertsberger Hoheburg, Dr. Bürklin-Wolf, 1971, Pfalz</i> | 145. |
| -a Premier Cru Vineyard, replanted in 1975                                       |      |
| Riesling Trocken, <i>Ruppertsberger Gaisböhl, Dr. Bürklin-Wolf, 1997, Pfalz</i>  | 285. |
| --1500ml--                                                                       | 480. |
| --3000ml--                                                                       |      |

- a Grand Cru Vineyard, replanted in 1997; it is a monopole for the estate

**Bürklin-Wolf Facts:**

- it is the largest privately owned estate in Germany
- created in 1875 when Luise Wolf married Dr. Albert Bürklin
- the renaissance of the property occurred in 1990 when Bettina Bürklin-von Guradze assumed control
- creates wines in a biodynamic fashion (83 ht were converted in 2005)
- estate has developed its own Riesling clone: BW14
- the oldest vines on the property date only to 1971, as the vineyards were replanted / re-organized under the Flurbereinigung
- in 1994, the estate instituted a 4-tier classification system:
  - 1. Regional Bottlings
  - 2. Village Wines (such as the Wachenheimer)
  - 3. Premieres Cru
  - 4. Grand Cru (in these wines, the sugar/acid ratio is 1:1)

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Riesling Spätlese, <i>Saarburger Rausch, Zilliken, 2006, Saar Valley</i>	165.
-the Rausch is a cascade	
-the vineyard is 26.5 acres in size; Zilliken owns 19.8 acres	
-it is a super steep, south-facing vineyard, composed of Devonian slate, red loam and iron	
-the average age of the vines is 30 years	
-if you do not smell citrus and peaches in this wine, you are probably enjoying a little too much crystal methamphetamine	
Riesling Spätlese, <i>Saarburger Rausch, Zilliken, 1995, Saar Valley</i>	98.
Riesling Spätlese, <i>Saarburger Rausch, Zilliken, 1993, Saar Valley</i>	106.
Riesling Spätlese, <i>Saarburger Rausch, Zilliken, 1992, Saar Valley</i>	117.
Riesling Beerenauslese, <i>Saarburger Rausch, Zilliken, 2005, Saar Valley</i>	298.
--375ml--	

Zilliken Facts:

- in 1742, the ancestors were active in the vineyards
- in 1947, Marianne Geltz married Fritz Zilliken to create the estate
- their son, Hans-Joachim, is now the owner (he is better known as Hanno)
- his daughter Dorothee joined the team in 2007
- the grandfather of Marianne, Ferdinand Geltz, helped to establish the VDP, an association of quality-driven producers focused on producing *nature* wine

MORE SUPER RIESLING COOL

(and yes, these ones have some residual sugar...maybe even a lot...
but don't forget about the overall balance of the wine)

Auslese GKA, <i>Wehlener Sonnenuhr</i> , J.J. Prum, 2006, Mosel-Saar-Ruwer --375ml--	99.
Auslese, <i>Trittenheimer Apotheke</i> , Eifel, 2005, Mosel-Saar-Ruwer --500ml--	54.
Auslese, <i>Berncasteler Doctor</i> , Dr. Thanisch, 2005, Mosel-Saar-Ruwer --375ml--	100.
Auslese, <i>Eitelsbacher Karthäuserhofberg</i> , Karthäuserhof, 2005, Rheingau --1500ml--	190.
Auslese, <i>Hattenheimer Pfaffenberg</i> , Schloss Schönborn, 2004, Rheingau --375ml--	60.
Auslese, <i>Nackenheim Rothenberg GKA</i> , Gunderloch, 2004, Rheinhessen --375ml--	98.
Auslese, <i>Eitelsbacher Karthäuserhofberg</i> , Karthäuserhof, 2004, Rheingau --1500ml--	182.
Auslese, <i>Berncasteler Doctor</i> , Dr. Thanisch, 2003, Mosel-Saar-Ruwer --375ml--	99.
Auslese, <i>Berncasteler Doctor</i> , Dr. Thanisch, 2002, Mosel-Saar-Ruwer --375ml--	92.
Beerenauslese, <i>Saarburger Rausch</i> , Zilliken, 2005, Mosel-Saar-Ruwer --375ml--	298.
Beerenauslese, <i>Nackenheim Rothenberg</i> , Gunderloch, 2004, Rheinhessen --375ml--	336.
Beerenauslese, <i>Rüdesheimer Berg Roseneck</i> , Geschwister Ehrhard, 1989, Rheingau	99.
Beerenauslese, <i>Hochheimer Domdechaney</i> , Domdechant Werner, 1985, Rheingau --375ml--	275.
Trockenbeerenauslese, <i>Brauneberger Juffer-Sonnenuhr</i> , Paulinshof, 2005, Mosel-Saar-Ruwer --375ml--	130.
Trockenbeerenauslese, <i>Wehlener Sonnenuhr</i> , Markus Fries, 2005, Mosel-Saar-Ruwer --375ml--	248.
Trockenbeerenauslese, <i>Nackenheim Rothenberg</i> , Gunderloch, 2004, Rheinhessen --375ml--	795.
Eiswein, <i>Trittenheimer Alfärchen</i> , Eifel, 2004, Mosel-Saar-Ruwer --375ml--	115.
Eiswein, <i>Kiedrich Gräfenberg</i> , Robert Weil, 2004, Rheingau --375ml--	550.
Vendanges Tardives Trie Spéciale, <i>Grand Cru Schlossberg</i> , Dom. Weinbach, 2004, Alsace	120.
<i>Cordon Cut</i> , Mount Horrocks, 2006, Clare Valley --375ml--	65.

*according to the Surgeon General, consumption of 3 glasses of Riesling a day wards off evil spirits and
Hedge Fund Managers who create Ponzi schemes disguised as legitimate investments

HERMANN J. WIEMER

**“Where black cherries and peaches prosper, so will grapevines,”
according to German folk wisdom.**

And so began the journey of Hermann J. Wiemer in the Finger Lakes Region of New York State. And if you are unfamiliar with the Rieslings of Hermann J. Wiemer, then put down your iPhone and sign off on your Twitter account and get with the bloody program. He produces not just great American Rieslings but some of the most profound Rieslings in the world.

The pedigree of the Wiemer family is extraordinary: his mom's family has been making wine in the Mosel Region for over 300 years and his father oversaw the Agricultural Experiment Station in Bernkastel and supervised the replanting of the devastated vineyards in Germany post-WWII. But family businesses being what they are (too many siblings and not enough jobs or enough emotional fortitude to do battle on a daily basis), at 24 years of age and a recent graduate of Geisenheim, Hermann came to America to make sacramental wine for the Roman Catholic Diocese of Rochester in 1968.

He oversaw God's work for two years before joining the maverick Walter Taylor (he is definitely more mavericky than Ms. Palin) at his Bully Hill Winery. The pair shook up the New York wine growing world though their grape focus was on the French-American hybrids such as Seyval Blanc, Marechal Foch and Baco Noir. Walter loved drinking his own wine but Hermann only found solace in the vitis vinifera exploits of Konstantin Frank (whose vineyard and winery are located on Keuka Lake). And with him as a role model and Walter's blessing, Hermann purchased a 140-acre abandoned soybean farm on Seneca Lake in 1973. As no bank would lend him the money, he worked out a deal with the lady who owned the property and gave her \$300.59 a month. All those around him, including the Cornell University Agricultural Extension, told him the grapes of his homeland would not grow well in that area. But with the German folk wisdom in hand, Hermann became his own maverick, leading the charge of vinifera grapes in New York State. Hermann released his first wines in 1979 (a Riesling and a Chardonnay) and they were met with great approval. Unfortunately, Walter Taylor did not accept the rejection of his hybrid grapes well and on Christmas Eve, 1981, he sent Hermann a telegram terminating his position at Bully Hill. Hermann now had no choice but to succeed with his own grapes.

And succeed he has. Located near the town of Dundee, Hermann has shown the world the uniqueness of New York State terroir. His vineyards are located on the western side of Seneca Lake where they take full advantage of the morning sun. As in many other wine growing areas (Mosel, Rheingau, Wachau), the moderating effects and the thermal retention of the water allow for vines to thrive here (please note that Seneca Lake does NOT freeze in the winter months). The soil is Honeoye silt loam and possesses a boat-load of calcium due to the fossilized marine life (this contributes to the bone-crushing acidity in the wines). There is no need to have a conversation about wine making as the wines are made in the vineyard, which is where Hermann now spends the majority of his time (he also oversees a massive nursery that provides much of the clonal material for other wineries).

It is easy to drink local wines because you are a locavore. That reason alone diminishes what Hermann has achieved on Seneca Lake. Only drink his wines because you know they are profound...and because their modus operandi was dictated by nothing greater than old world wisdom.

Riesling Dry, Magdalena Vineyard, Hermann J. Wiemer, 2007, Finger Lakes (13 grams r.s.)	58.
Riesling Dry, Hermann J. Wiemer, 1990, Finger Lakes (9 grams r.s./9.5 grams acid)	118.
Riesling Late Harvest, Hermann J. Wiemer, 2001, Finger Lakes (51 grams r.s./7.9 grams acid)	94.
Riesling Late Harvest, Hermann J. Wiemer, 1995, Finger Lakes (43 grams r.s./7.9 grams acid)	129.
Riesling Select Late Harvest, Hermann J. Wiemer, 2003, Finger Lakes -375ml- -130 grams of residual sugar / 7 grams of acidity	124.
Riesling Select Late Harvest, Hermann J. Wiemer, 1997, Finger Lakes -375ml- -228 grams of residual sugar / 6.5 grams of acidity	280.

Trimbach

The Protestant

God I love contrarians. And tradition. And history. Now I know contrarians were traditionally burned at the stake throughout history. But thankfully, in the region of Alsace, no such witch hunts existed though there has been a ton of destruction there over the past 400 years. And for a significant part of those 400 years, the Trimbach family has been making wine in this region. Established in 1626 by Jean Trimbach in the village of Riquewihr, the family is still very much active in operations, with the 12th generation Pierre crafting the grape juice and his brother Jean selling the wine. They remain in Alsace for a variety of reasons:

- it has almost every soil type present due to incredible geologic movement, creating fascinating terroirs
- the Vosges Mountains are the backbone of the region, protecting the vineyards from bad weather (this area has the least rainfall in all of France) and providing perfect east / southeast exposure for the vines
- unlike all the other regions of France, the wines are named after the grapes...though this is slightly changing

-the wine villages are right out of a fairy tale

It sounds idyllic yes but there are many conflicts residing at the bottom of the ubiquitous barrel (aside from the acrimony of the past 400 years of wars). And the Trimbach family jumped right into the wine fray with a rejection of 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 two of the greatest wines produced in Alsace carry no official designation of greatness, though both are 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 grape juice.

RIESLING, CUVÉE FRÉDÉRIC EMILE, TRIMBACH, 2004 (5 GRAMS R.S.; 8.2 GRAMS ACID), ALSACE 99.

-THE CUVÉE FRÉDÉRIC EMILE IS SOURCED FROM THE **GRAND CRU VINEYARDS GEISBERG AND OSTERBERG**, LOCATED IN RIBEAVILLE; THE EXPOSURE IS SOUTH TO SOUTHEAST; IT IS A VERY STONEY LIMESTONE SOIL OVER A BASE OF SANDSTONE; AVERAGE AGE OF THE VINES IS 45 YEARS; THE GRAPES ARE HARVESTED AS LATE AS POSSIBLE AND THE FERMENTATION IS IN STAINLESS STEEL; NEEDLESS TO SAY, THESE WINES ARE AS DRY AS THE GREAT SALT LAKE AFTER A 100-YEAR DROUGHT.

-P.S. FRÉDÉRIC EMILE TRIMBACH OVERSAW THE ESTATE IN THE LATE 19th CENTURY AND FIRMLY ESTABLISHED THE CULT OF QUALITY THAT IS STILL TRIMBACH'S TRADEMARK

RIESLING, CUVÉE FRÉDÉRIC EMILE, TRIMBACH, 2001, ALSACE --375ML-- 54.

RIESLING, CUVÉE FRÉDÉRIC EMILE 375^{EME} ANNIVERSAIRE, TRIMBACH, 2001, ALSACE 135.

-THIS VERSION OF THE **FREDDY E** WAS HARVESTED IN MID OCTOBER FROM A SPECIAL PLOT IN THE **GRAND CRU OSTERBERG VINEYARD**; IT WAS RELEASED BY THE WINERY 6 YEARS AFTER THE FACT AND IS MORE YUMMY THAN A GLASS OF MOTHER'S MILK

RIESLING, CUVÉE FRÉDÉRIC EMILE, TRIMBACH, 2000, ALSACE 105.

RIESLING, CUVÉE FRÉDÉRIC EMILE, TRIMBACH, 1999, ALSACE 110.

RIESLING, CUVÉE FRÉDÉRIC EMILE, TRIMBACH, 1998, ALSACE 115.

RIESLING, CUVÉE FRÉDÉRIC EMILE, TRIMBACH, 1997, ALSACE 120.

RIESLING, CLOS STE. HUNE, TRIMBACH, 2003, ALSACE 250.

-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 60-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.S. THIS WINE IS NOT BOTTLED AS A GRAND CRU BECAUSE THE ARCHAIC WINE REGULATIONS FORBID A GRAND CRU A.O.C. FOR VINEYARDS WHOLLY OWNED BY AN ESTATE.

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

RIESLING, CLOS STE. HUNE, TRIMBACH, 2001, ALSACE 287.

RIESLING, CLOS STE. HUNE, TRIMBACH, 2000, ALSACE 292.

F.X. Pichler

SIMPLY PUT, F.X. PICHLER IS THE GREATEST PRODUCER OF WINE IN AUSTRIA. AND THERE IS NO MAGIC IN HIS CRAFT; HE JUST SIMPLY CRAFTS THE FINEST EXPRESSION OF GRAPES EVER SEEN IN THE LAND. BUT IF YOU MUST KNOW, HIS MODUS OPERANDI IS THIS:

- LOADS OF CROP THINNING THROUGHOUT THE YEAR
- MULTI-PASS MANUAL PICKING OF PHYSIOLOGICALLY RIPE GRAPES (IN ESSENCE, A LATER HARVEST THAN MOST PRODUCERS)
- PRE-FERMENTATION MACERATION OF GRAPES, FROM 8 TO 24 HOURS
- FERMENTATION IN STAINLESS-STEEL TANKS, UTILIZING NATURAL YEASTS, SOMETIMES LASTING UP TO 3 WEEKS
- AN AGEING OF THE WINES IN OLD OAK CASKS, UP TO 6 MONTHS

FRANZ XAVER AND HIS SON LUCAS HAVE AN AWESOME RESPECT FOR NATURE, HISTORY AND WINE. IN THEIR MONUMENTAL WINES IS SEEN AN UNPARALLELED SIGHTLINE INTO THE COMPLEXITIES OF THEIR TERROIRS. THE FULL FORCE OF MOTHER EARTH AND MOTHER NATURE IS UNLEASHED UPON US IN THE PURE FRUIT BOMBAST OF THESE WINES. WHAT WAS BEGUN IN 1898 AND ADDED TO IN 1928 BY FRANZ SR. FOUND FULL VOICE IN 1971 WHEN F.X. TOOK OVER THE REIGNS OF THE WINERY. HIS SON LUCAS NOW OVERSEES THE WINEMAKING WHILE THE FATHER REMAINS FULLY ENTRENCHED IN THE VINEYARDS.

IF F.X. WAS AN ARCHITECT, LORD NORMAN FOSTER WOULD BE DESIGNING POPSICLE HOUSES.

IF F.X. WAS A GUITARIST, JIMMY PAGE WOULD STAND ASIDE.

IF F.X. WAS A PAINTER, RUBENS WOULD BE APPLYING PAINT TO A VELVET ELVIS.

IF F.X. WAS A CHEF, DANIEL BOULUD WOULD BE MAKING HAMBURGERS.

IF F.X. WAS PRESIDENT, THERE WOULD BE UNIVERSAL HEALTH CARE.

-RIESLING SMARAGD, *LOIBNER BERG*, F.X. PICHLER, 2008, WACHAU 141.
-THE *BERG VINEYARD* IS THE LARGEST COHERENT VINEYARD IN THE WACHAU, WITH FULL SOUTHERN EXPOSURE
-IT IS EXCESSIVELY STEEP AND IS COMPOSED OF PRIMITIVE ROCK
-RESIDUAL SUGAR IS 6 GRAMS AND THE ACID IS 6.5 GRAMS

-RIESLING SMARAGD, *DÜRNSTEINER KELLERBERG*, F.X. PICHLER, 2008, WACHAU 172.
-THE *KELLERBERG VINEYARD* IS AT 350M, ON SUPER STEEP SOUTH-EAST FACING TERRACES
-THE 15-45 YEAR OLD VINES ARE GROWN IN PRIMITIVE ROCK (CALLED GNEISS)
-THIS VINEYARD IS THE ARISTOCRAT OF THE WACHAU (COOL WINDS COME IN AT NIGHT, PROLONGING THE ALREADY LONG GROWING SEASON AND CREATING AMAZING AROMATICS THAT WOULD MAKE WATSON, CRICK AND WILKINS DIZZY WITH THEIR COMPLEXITIES)
-RESIDUAL SUGAR IS 6 GRAMS AND THE ACID IS 6.5 GRAMS

-RIESLING, *UNENDLICH*, F.X. PICHLER, 2007, WACHAU 232.
-F.X. HAD A VISION AND THIS *NEVER ENDING* WINE WAS CREATED IN 1998
-THE GOAL WAS TO CREATE A WINE THAT WOULD BE AN EXPERIENCE FOR ALL THE SENSES, A TOTAL WORK OF ART
-THE GRAPES FOR THIS PARTICULAR VINTAGE COME PREDOMINANTLY FROM THE *LOIBNER BERG VINEYARD* WITH A SMATTERING OF GRAPES FROM THE *STEINERTAL* (THE VINEYARD SOURCE VARIES WITH THE PARTICULAR VINTAGE CONDITIONS)
-THE LABEL WAS INSPIRED BY KARL FRIEDRICH SCHINKEL'S STAGE SETTING FOR MOZART'S "THE MAGIC FLUTE"; IT SYMBOLIZES COSMIC INFINITENESS
-RESIDUAL SUGAR IS 7 GRAMS AND THE ACID IS 6.5 GRAMS (AND THE ALCOHOL IS 14.5 DEGREES)

-RIESLING, *UNENDLICH*, F.X. PICHLER, 2008, WACHAU 244.

“Vom Stein zum Wein”

AND THAT IS EXACTLY WHAT TONI BODENSTEIN DOES: TURNS ROCKS INTO WINE
THE STORY OF WEINGUT PRAGER BEGINS WITH FRANZ PRAGER (EVEN THOUGH THE ESTATE WAS FOUNDED IN 1715). FRANZ IS ESSENTIALLY NOW RETIRED BUT IN 1983, ALONG WITH THE OTHER ELITE OF THE WACHAU REGION OF AUSTRIA, THEY CREATED THE *VINEA WACHAU ASSOCIATION*. SIMPLY PUT, THE *VINEA WACHAU* IS DEDICATED TO PRESERVING THE QUALITY AND CULTURE OF WACHAU WINES. THEY ISSUED THE **CODEX WACHAU**, A CHARTER OF PURE WINE:

- ALL WACHAU WINES MUST BE MADE FROM WACHAU GRAPES
- ALL WACHAU WINES MUST CONTAIN NO ADDITIVES (THIS INCLUDES CHAPITALIZATION)
- ALL WACHAU WINES CANNOT BE ARTIFICIALLY CONCENTRATED
- ALL WACHAU WINES MUST SMELL LIKE...WELL, WINE...THIS MEANS NO FRICKEN' BARRIQUES
- ALL WACHAU WINES CANNOT UTILIZE FRACTIONATION (NO CLUE WHAT THAT IS EXCEPT THAT I THINK IT HURTS)
- ALL WACHAU WINES ARE THE RESULT OF NATURE AND NOTHING ELSE

IN ADDITION, THE *VINEA WACHAU* DEFINED THREE WEIGHT CLASSES FOR THEIR WINES:

- STEINFEDER**: LIGHT WINE, WITH MAXIMUM 11.5 % ALCOHOL (NAMES REFERENCES THE STIPA PINNATA, A FEATHER LIGHT GRASS GROWN ON THE REGION'S TERRACED VINEYARDS)
- FEDERSPIEL**: A LIGHT TO MEDIUM-WEIGHT WINE, WITH AN ALCOHOL LEVEL BETWEEN 11.5% AND 12.5% (THE NAME IS A REFERENCE TO FALCONRY, A FORMER PASTIME IN THE REGION)
- SMARAGD**: THE BIG GUNS, WITH AN ALCOHOL LEVEL ABOVE 12.5% (EMERALD-COLORED IDEX CHAMELEONS ARE THE SPOTLIGHT HERE AS THESE LIZARDS ONLY HANG IN THE VINEYARDS RECEIVING MAXIMUM SUNLIGHT = MAXIMUM RIPENESS OF GRAPES = BIG WINE)

THE WACHAU REGION WAS FIRST CULTIVATED BY THE ROMANS (THE DANUBE RIVER WAS THE NORTHERN BOUNDARY OF THE EMPIRE). IN THE MIDDLE AGES, THE CAROLINGIANS CRAFTED WORLD-CLASS WINES FROM THE TERRACED VINEYARDS. AND TODAY, THIS WORLD HERITAGE SITE, MEANDERING ALONG 12 MILES OF THE DANUBE RIVER, SPANNING OVER 900 INDIVIDUAL VINEYARD SITES, IS AT THE TOP OF THE AUSTRIAN WINE WORLD. CONTRIBUTING TO THIS QUALITATIVE IMPERATIVE IS A TERROIR COMPOSED OF:

- PRIMARY ROCK SOILS (GRANITE BABY, GRANITE...MOTHER EARTH AT HER FINEST)
- PERFECT SOUTH-FACING VINEYARDS ON THE 1600 FOOT HIGH HILLSIDE
- WARM AIR FROM THE PANNONIAN PLAIN (THE EAST) AND COOL AIR FROM THE WALDVIERTAL (THE NORTH)

SO FRANZ PLANTED THE SEEDS BUT HIS SON-IN-LAW TONI BODENSTEIN (WHO MARRIED ILSE PRAGER) IS NOT ONLY REAPING THE HARVEST BUT GROWING BETTER GRAPES THAN HIS FATHER-IN-LAW. A TRAINED BIOLOGIST, GEOLOGIST AND HISTORIAN, TONI HAS FOCUSED ON THE VINEYARDS AND PURSUED A SINGULAR FOCUS: IDENTIFYING THE BEST VINEYARDS AND ALLOWING THEM TO SING. MR. TERROIR IS THE ARTIST AND HIS INSTRUMENTS ARE THE RIESLINGS GRAPES FROM HIS EIGHT MASTERFUL SITES.

RIESLING SMARAGD, *WEISSENKIRCHEN ACHLEITEN*, PRAGER, 2007, WACHAU 108.

- ACHLEITEN* MEANS THE HIGH PLACE (REFERENCES THE MANY DAYS OF WAR IN THIS REGION)
- THIS VINEYARD HAS BEEN CULTIVATED SINCE THE 12TH CENTURY
- PRAGER OWNS 6 HA OF 20HA TOTAL, DIVIDED OVER 40 DIFFERENT PARCELS
- ALSO GROWS GRÜNER VELTLINER HERE
- PURE ORTHOGNEISS WITH A TOUCH OF SCHIST IN THE SOIL

RIESLING SMARAGD, *WEISSENKIRCHEN KLAUS*, PRAGER, 2007, WACHAU 128.

- LOCATED JUST TO THE EAST OF *ACHLEITEN* AND APPEARS FROM A DISTANCE TO BE PART OF THIS VINEYARD
- MANY MOONS AGO, MONKS CUT A ROAD THROUGH THE VINEYARD, FOLLOWING A SOIL DIFFERENTIAL LINE
- KLAUS* IS DARKER PARAGNEISS SOIL, POSSESSING LOADS OF POTASSIUM
- VINEYARD IS BEST KNOWN THROWN THE CRAFTSMANSHIP OF JAMEK

RIESLING SMARAGD, *WEISSENKIRCHEN STEINRIEGL*, PRAGER, 2007, WACHAU 99.

- THE VINEYARD SITS JUST ABOVE THE RITZLINGBACH (THIS RIVER'S NAME HAS NOTHING TO DO WITH THE GRAPE RIESLING!)
- THE ONLY VINEYARD IN THE ENTIRE WINE WORLD COMPOSED OF WHITE, SILICATE MARBLE
- PERFECT SOUTH / SOUTHEASTERN EXPOSURE ALLOWING FOR PERFECT RIPENESS

RIESLING SMARAGD, *DÜRNSTEINER HOLLERIN*, PRAGER, 2006, WACHAU 89.

- THE SOIL IS PRIMITIVE ROCK WITH A BIG SANDY COVER
- THE WINE FROM HERE IS THE *EASIEST TO DRINK* AND THE *EARLIEST TO OPEN*

**behold:
our signature bartolo
mascarello t shirt**



still only \$19



<i>Vinifera</i> (100% gamay), Henry Marionnet, 2008, Loire Valley	55.
Chinon (100% cabernet franc), <i>Les Picasses</i> , Olga Raffault, 2002, Loire Valley --1500ml--	124.
Bourgogne Rouge (100% pinot noir), <i>Les Champs d'Argent</i> , J. Cacheux, 2007, Côte de Nuits	52.
Bourgogne Rouge (100% pinot noir), <i>Cuvée de Pressonnier</i> , Joesph Roty, 2001, Côte de Nuits	66.
Irancy (100% pinot noir), <i>Vieilles Vignes</i> , Colinot, 2006, Chablis	78.
Gevrey-Chambertin (100% pinot noir), <i>Vieilles Vignes</i> , Domaine Fourrier, 2006, Côte de Nuits	128.
Pernand-Vergelesses (100% pinot noir), Domaine Cornu-Camus, 2008, Côte de Beaune	62.
Savigny-les-Beaune (100% pinot noir), Domaine Pavelot, 2007, Côte de Beaune	89.
Chorey-les-Beaune (100% pinot noir), Philippe Senard, 2005, Côte de Beaune	75.
Mercurey (100% pinot noir), <i>1er Cru Clos des Barraults</i> , Michel Juillot, 1998, Côte Chalonnaise	63.
Clos des Lambrays (100% pinot noir), <i>Grand Cru</i> , Domaine des Lambrays, 2005, Côte de Nuits	245.
Corton-Les Rognets (100% pinot noir), <i>Grand Cru</i> , Thibault Liger-Belair, 2004, Côte de Beaune	135.
Trousseau (100% trousseau), <i>Cuvée Les Bérangères</i> , Jacques Puffeney, 2008, Arbois	72.
Côte-Rôtie (100% syrah), Bernard Burgaud, 2001, Northern Rhône Valley	110.
Côte-Rôtie (93% syrah, 7% viognier), <i>Château d'Ampuis</i> , Guigal, 1998, Northern Rhône Valley	210.
Saint-Joseph (100% syrah), Domaine Jean-Louis Chave, 2007, Northern Rhône Valley	135.
Crozes-Hermitage (100% syrah), Domaine G. Robin, 2008, Northern Rhône Valley	50.
Crozes-Hermitage (100% syrah), M. Sorrel, 2007, Northern Rhône Valley	80.
Hermitage (100% syrah), <i>La Chapelle</i> , Jaboulet, 1998, Northern Rhône Valley	199.
Cornas (100% syrah), <i>Brise Cailloux</i> , Domaine du Coulet, 2008, Northern Rhône Valley	125.
Gigondas (90% grenache, 10% mourvèdre, syrah, cinsault), <i>Cuvée Tradition</i> , Gour de Chaulé, 2005, S. Rhône --375ml--	40.
Cahors (100% malbec), <i>Cuvée des Vignes Centenaires</i> , Clos de Gamot, 2002, Lot --3000ml--	315.
Château La Croix Bonis (50% merlot, 50% cabernet sauvignon), 2006, Saint-Estèphe	56.
Domaine de Trévallon (50% cabernet sauvignon, 50% syrah), 2000, Provence	110.
Bandol (60% mourvèdre, 25% grenache, 15% cinsault), Domaine de Terrebrune, 1997, Provence	185.
Saint Chinian (carignan & grenache), <i>Coccigrues...</i> , Yannick Pelletier, 2005, Languedoc	86.
Grange des Pères (20% cabernet sauvignon, 40% syrah, 40% mourvèdre), 2005, Languedoc	181.
Refosco (100% refosco), Zamò, 2007, Friuli	51.
<i>Huck Am Bach</i> (100% schiava), St. Magdalener, 2009, Trentino-Alto Adige	46.
<i>Titut Ros</i> (50% refosco, 50% merlot), Ronco di Vico, 2006, Friuli	72.
Lagrein (100% lagrein), <i>Merlau</i> , Thurnhof, 2007, Trentino-Alto Adige	51.
<i>San Leonardo</i> (60% cabernet sauvignon, 30% cabernet franc, 10% merlot), Guerrieri Gonzago, 2003, Trentino-Alto Adige	120.



Donnas (85% nebbiolo, 15% freisa & neyret), 2006, Valle d'Aosta	57.
Nus Superieur (50% vien de nus, 25% petit rouge, 2% cornalin & mayolet), La Crotta di Vegneron, 2007, Valle d'Aosta	62.
Dolcetto d'Alba (100% dolcetto), Barturof, Ca'Viola, 2006, Piedmont	56.
Dolcetto di Ovada (100% dolcetto), Maioli, Villa Sparina, 2004, Piedmont	50.
Barbera d'Alba (100% barbera), Scarrone, Vietti, 2006, Piedmont	178.
Bricco dell'Uccellone (100% barbera), Giacomo Bologna, 1999, Piedmont --1500ml--	250.
Barolo (100% nebbiolo), Fratelli Alessandria, 2006, Piedmont	84.
Barolo (100% nebbiolo), Giacomo Grimaldi, 2006, Piedmont	86.
Barolo (100% nebbiolo), Marenasco, Renato Ratti, 1982, Piedmont	369.
Sassella Riserva Superiore (100% chiavennasca), Vigna Regina, Ar.Pe.Pe, 1999, Lombardy	139.
Amarone Della Valpolicella Classico (corvina, rondinella, molinara), Campologo di Torbe, Masi, 1998, Veneto	199.
Brunello di Montalcino (100% sangiovese grosso), Salvioni, 2003, Tuscany	151.
Sassicaia (85% cabernet sauvignon, 15% cabernet franc), Tenuta San Guido, 1995, Tuscany --1500ml--	900.
Campoleone (50% sangiovese, 50% merlot), Lamborghini, 2000, Umbria	148.
Montiano (100% merlot), Falesco, 1999, Lazio	120.
Lacrima di Morro D'Alba (100% lacrima), Velenosi, 2009, Marche	38.
Robbione (100% vernaccia nera), Colli di Serrapetrona, 2006, Marche	66.
Rosso Conero (100% montepulciano), Moroder, 2003, Marche	48.
Casavecchia (100% casavecchia), Centomoggia, Terre del Principe, 2004, Campania	52.
Serpico (100% aglianico), Feudi di San Gregorio, 2001, Campania	149.
Aglianico del Vulture (100% aglianico), Mario Biseglia, 2003, Basilicata	51.
Critèra, (100% primitivo), Schola Sarmienti, 2007, Puglia	40.
Magma No. 5 (100% nerello mascalese, from a single vineyard, old vines), Frank Cornelissen, NV, Sicily	295.
Romangia (very old vine cannonau aka grenache), Dettori, 2005, Sardinia	155.
Masia Carreras (50% grenache, 35% carignan, 5% tempranillo, cab sauv., syrah), Martí Fabra, 2004, Empordà	54.
Selección Personal (100% tempranillo), Abel Mendoza, 2003, Rioja	72.
La Casilla (100% bobal), Ponce, 2008, Manchuela	55.
Alanda (mencia, bastardo, tinta fina), Quinta da Murdella, 2007, Monterrei	74.
Clos Mogador (40% grenache, 35% cabernet sauvignon, 25% syrah 5% mourvèdre ++), René Barbier, 2006, Priorat	179.
Prieto Picudo (100% prieto picudo), Estay, Dominio Dostares, 2006, Castilla y León	39.
VS (100% tempranillo), Mauro, 2004, Castilla y León	187.
Rufete (100% rufete), Cambrico, 2004, Castillo y León	110.



Quinta do Vale Meão (35% touriga nacional, 30% tinta roriz, 15% touriga francesa, 10% tinta amarela, +++), 2007, Douro	149.
Spätburgunder (100% pinot noir), <i>Grand Cru Kammerberg</i>, Friedrich Becker, 2005, Pfalz	226.
Château Lichten (cornalin, humagne, syrah), 2005, Valais	96.
Chateau Carras (100% cabernet sauvignon), 1990, Côtes de Meliton	250.
<i>Desert Rose</i> (70% sangiovese, 20% cabernet sauvignon, 10% syrah), La Terra Promessa, 2005, Negev	54.
Zinfandel, Saucelito Canyon, 2006, Arroyo Grande Valley	53.
Pinot Noir, <i>Bien Nacido Vineyard-Block Eight</i>, Foxen, 2002, Santa Maria Valley	120.
Cabernet Sauvignon, La Jota Vineyard, 2001, Howell Mountain	110.
Cabernet Sauvignon, Dalla Valle Vineyards, 1997, Napa Valley	295.
Cabernet Sauvignon, <i>Sycamore Vineyards</i>, Freemark Abbey, 1985, Napa Valley	175.
Cabernet Sauvignon, Steltzner, 2005, Stags Leap District	63.
<i>Dominus</i> (83% cabernet sauvignon, 8% merlot, 7% cabernet franc, 2% petit verdot), John Daniel Society, 1990, Napa Valley	300.
<i>Rubicon</i> (93% cabernet sauvignon, 3% petit verdot, 2% cabernet franc, 2% merlot), Niebaum-Coppola, 2001, Rutherford	235.
<i>Raven No. 5</i> (100% syrah), Sine Qua Non, 2006, Ventura	245.
Syrah, <i>Bien Nacido Hillside Select</i>, Qupé, 2005, Santa Maria Valley	76.
Syrah, Piedrasassi, 2003, California	122.
Cabernet Sauvignon, Quilceda Creek, 2004, Washington	275.
Merlot, <i>Nine Barrels Reserve</i>, Shinn Estate, 2007, North Fork	81.
Syrah, Palin, 2008, Valle del Limari	38.
Carmenère (100% carmenère), <i>Reserva</i>, Chono, 2007, Maipo Valley	37.
Malbec, Bodegas Weinert, 1977, Mendoza	280.
Shiraz, <i>The Dead Arm</i>, d'Arenberg, 1998, McLaren Vale	126.
Grenache, <i>Kangarilla Vineyard</i>, Clarendon Hills, 2001, Clarendon	131.
Syrah, Man O' War, 2008, Waiheke Island	87.

RED WINE IN A BOX

by Justin Timberlake

Hey Sarah Palin I got somethin' real important to give you
So just sit down and grab a glass
Caribou Barbie, you know we've been together such a long, long time (such a long time)
And now I am ready to lay it on the line
(Wooow) You know the election is over and my heart is open wide
Gonna give you something so you know what's on my mind
A gift real special, so unscrew the top
Take a quick smell - it's my wine in a box
Not gonna get you a Sassicaia 1985
That sort of gift don't mean anything
Not gonna get you a fancy Châteauneuf-du-Pape
Gun-toting girl, ya gotta know you're my shining star
Not gonna get you a Clos de la Coulée de Serrant
A woman like you needs something real
Wanna get you somethin' from the heart
Somethin' special girl
It's my wine in a box, my wine in a box babe
It's my wine in a box, my wine in a box girl
See I'm wise enough to know when a gift needs givin' (yeah)
And I got just the one, somethin' to show ya that you are second to none
To all the fellas out there with right wing fundamentalist Christian ladies to impress
It's easy to do just follow these steps

1. open the box
2. put your wine in that box
3. make her open the box

And that's the way you do it
It's my wine in a box...my wine in a box babe
It's my wine in a box, my wine in a box girl
Playing kingmaker in elections across the land; wine in a box
Conversation with a death Panel; wine in a box
Smacking down Levi Johnston...wait, he is now going to be my son-in-law; wine in a box
Shooting moose from a helicopter; wine in a box
Drilling for oil where ever you feel like it; wine in a box
Skidoo-ing across the barren tundra; wine in a box
Making googly eyes at Dick Cheney; wine in a box (yeah-wow-wow-wow)
My wine in a box...

Malbec, Yellow + Blue, 2009, Mendoza

35.

- the malbec grapes are grown organically, hand-harvested and cold-fermented
- the wine is aged in tank, not oak
- the wine is shipped via tanker to Canada where it is packed in the Tetra Pak
- the mission of Yellow + Blue (=Green) is to reduce the carbon footprint of wine production and importation
- Some facts: a full wine bottle is 55% wine and 45% packaging
 - a full one-litre Tetra Pak is 94% wine and 6% packaging
 - the total energy to produce 1 Tetra Pak is 1/3 the energy required for a glass bottle
 - the total greenhouse emissions for the Tetra Pak is 20% that of a glass bottle
 - in a landfill, 30 Tetra Paks will equal the space of 1 glass bottle

Marsannay Rouge

AS BURGUNDIAN APPELLATIONS GO, MARSANNAY PLAYS THE ROLE OF THIN LIZZY TO THE BLACK SABBATH APPELLATIONS OF FURTHER SOUTH...GEVREY-CHAMBERTIN, NUITS-SAINT-GEORGES, VOSNE-ROMANÉE, POMMARD, ETC. IF YOU ARE GOING TO PLAY HEAVY METAL MUSIC, THEN DAMN WELL PLAY SABBATH. AND IF YOU ARE GOING TO DRINK RED BURGUNDY, WHY VISIT THIS NORTHERN TOWN THAT IS MORE A SUBURB OF DIJON THEN PART OF THE BEST RED WINE MAKING AREAS IN THE WORLD? THERE IS NO NEED TO PRETEND WITH THIS GROUP OF DUBLINERS, FRONTED BY SINGER / GUITARIST PHIL LYNOTT AND LED BY DRUMMER BRIAN DOWNEY, WHO BROUGHT THE BAND TOGETHER IN 1969. BUT JEEZ, EVERY TIME *JAILBREAK* OR *THE BOYS ARE BACK IN TOWN* COMES ON THE RADIO, DON'T DOUBT THE VOLUME GETS CRANKED TO 11 AND THE HAIR STARTS SWINGING. AS SO, AT THE VERY LEAST, A BOTTLE OF MARSANNAY WILL ALWAYS BRING A SMILE TO ONE'S FACE AND A RECOGNITION THAT WE ARE AT LEAST IN THE WIDER GEOGRAPHIC ZONE THAT IS BURGUNDY.

THE VILLAGE ONLY RECEIVED A.O.C. STATUS IN 1987 BUT ITS MOST IMPORTANT VINOUS ORIGINS DATE BACK TO THE EARLY 20TH CENTURY WHEN THE ESTATE OF CLAIR-DÄU CRAFTED GLORIOUS ROSÉ WINES; THESE WINES WERE THE HIT OF DIJON CAFÉ SOCIETY. WITH THE ADVENT OF THE A.O.C. SYSTEM IN THE 1930S, THE TOWN WAS VIRTUALLY FORGOTTEN AND ITS WINES HAD TO BE LABELED AS BOURGOGNE DE MARSANNAY. THE AMOUNT OF VINEYARD LAND HAD SUNK TO AS LITTLE AS 47 ACRES (NOW THERE ARE ROUGHLY 495 ACRES IN PRODUCTION). TODAY, THE LAWS ALLOW FOR WHITE, ROSÉ AND RED WINE TO BE MADE HERE. THE ROSÉ IS GENERALLY PRODUCED FROM GRAPES GROWN ON RELATIVELY FLAT LAND NEAR THE RN74 WHILE THE RED WINE GROWS ON THE STEEPER SLOPES. AND REGARDING THE ALMIGHTY TERROIR THAT BURGUNDY PRIDES ITSELF ON, THERE IS A VERY COMPLEX MIX OF LIMESTONE, CLAY, STONE AND GRAVEL. IN THE NORTHERN PART OF THE ZONE, COOL AIR PENETRATES INTO THE VINEYARDS AND THE RESULTING WINES ARE NEVER PROFOUND. THE FURTHER SOUTH ONE GOES, THE MORE HEFT THE WINES POSSESS. THERE ARE NO GRAND CRUS OR PREMIER CRUS VINEYARDS IN THIS APPELLATION, ONLY ABOUT 20 LIEU-DITS (NAMED VINEYARDS WITH MODERATE PRESTIGE). EVEN ON THEIR BEST DAYS, THESE WINES ARE MEANT TO BE DRUNK AND SAVORED FOR THEIR DRINKABILITY, NOT FOR THEIR SERIOUSNESS OF PURPOSE.

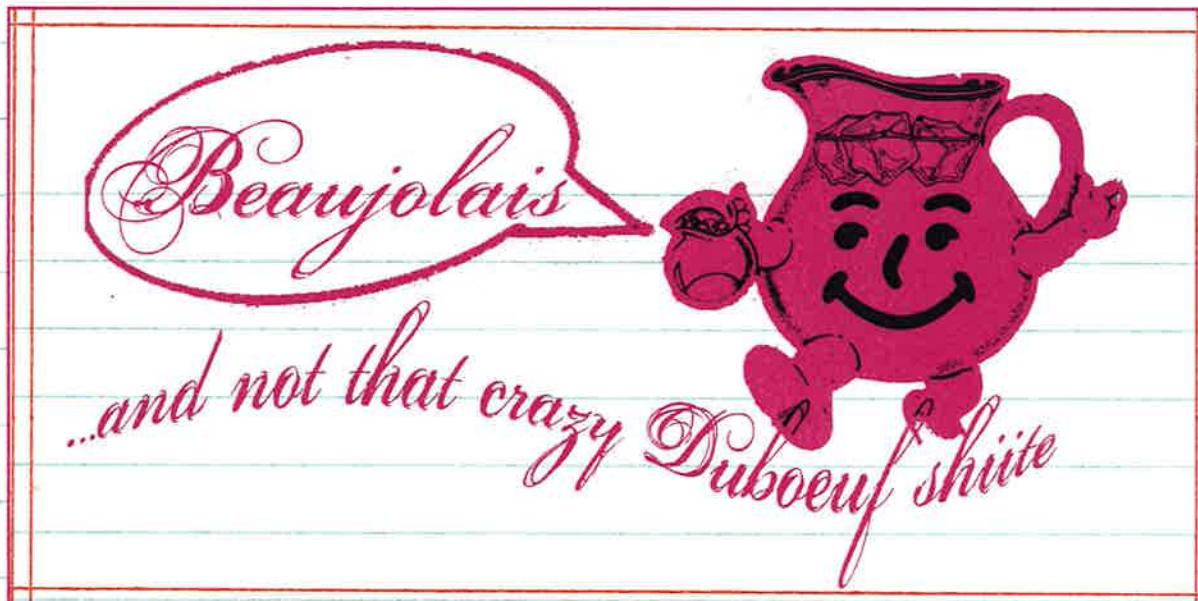
WITHOUT QUESTION, BLACK SABBATH ARE THE GODS OF HEAVY METAL AND OCCUPY THE THRONE ON THE ALTAR BUT THIN LIZZY, WITH THEIR REVOLUTIONARY DOUBLE LEAD GUITAR HARMONY, ARE NOT MERE COMMUNION FOR THE SUPPLICATING METAL HEADS. LIKE MARSANNAY ROUGE IN BURGUNDY, THIN LIZZY IS THE PERFECT INTRODUCTION TO THE WORLD OF METALDOM.

MARSANNAY, *LES LONGEROIES*, CHARLES AUDOIN, 2006, Côte de Nuits 66.

- THIS IS THE LARGEST OF THE MARSANNAY LIEU-DITS, AT 3.2 ACRES; IT IS LOCATED NEAR THE *CLOS DU ROY* (*THE KING'S ENCLOSURE*) AND FROM HERE THE NAME DERIVES "LONGE-ROI" (*BORDERING THE KING*)
- THE VINES ARE 45 YEARS OF AGE AND BEFITTING THEIR LOCATION IN THE NORTH OF THE APPELLATION, THE WINE HAS VERY FIRM ACIDITY AND STRUCTURE

MARSANNAY, *LES FAVIÈRES*, CHARLES AUDOIN, 2006, Côte de Nuits 72.

- THIS 2.1 ACRE PARCEL IS LOCATED IN THE SOUTHERN PART OF THE APPELLATION AND BENEFITS FROM PERFECT EXPOSURE; IT POSSESSES ELEGANCE AND BALANCE AND OFFERS UP A CORNUCOPIA OF RED FRUITS



YES, WE KNOW, WE KNOW, THE NOUVEAU DEBACLE HAS TAINTED EVERYONE'S OPINION ABOUT WHAT BEAUJOLAIS CAN TRULY BE. AND ACTUALLY IS IF YOU SEARCH BEYOND THOSE FLOWERY LABELS. THERE IS A LOT OF SIMPLE, EMINENTLY QUAFFABLE STUFF OUT THERE; THINK BEAUJOLAIS SUPÉRIEUR FROM THE BAS BEAUJOLAIS. BUT WE ARE GOING TO FOCUS ON THE HAUT BEAUJOLAIS, THE 15 MILE STRETCH OF LAND JUST SOUTH OF MÂCON. IN THIS AREA ARE THE 10 CRUS OF BEAUJOLAIS, THE 10 VILLAGES WHERE THE GAMAY NOIR À JUS BLANC ACHIEVES GREATNESS GROWING ON THE VOLCANIC KNOLLS THAT ARE COMPOSED OF GRANITE.

LEST ANYONE FORGET, THE BEAUJOLAIS REGION IS ADMINISTRATIVELY PART OF BURGUNDY. WE CAN THANK PHILIP THE BOLD FOR THE VINOUS SEPARATION OF THE 2 AREAS WHEN HE DEEMED THAT THE GAMAY GRAPE BE BANNED FROM THE LIMESTONE HILLS OF THE CÔTE D'OR (INTUITIVELY, HE MIGHT HAVE KNOWN THAT GAMAY LOVES GRANITE). GEOLOGICALLY, BEAUJOLAIS APPEARS TO BE CLOSER IN FORM TO THE NORTHERN RHÔNE VALLEY SINCE WE SEE MORE INCREDIBLE GRANITE OUTCROPPINGS AS WE GO SOUTH OF LYON.

WHAT FURTHER DISTINGUISHES BEAUJOLAIS IS THAT THE WINE IS MADE USING CARBONIC MACERATION. THIS RATHER BRISK FERMENTATION (WHOLE BUNCHES ARE PLACED IN THE VAT WITH THE WEIGHT OF THE UPPER BUNCHES CRUSHING THE BOTTOM 10%-30% OF GRAPES; THESE GRAPES FERMENT IN THE NORMAL WAY AND THE CARBON DIOXIDE GIVEN OFF ENSHROUDS THE GRAPES AT THE TOP OF THE HEAP AND AN INTRACELLULAR FERMENTATION TAKES PLACE) LASTS ABOUT 4-6 DAYS. IT IS THIS RATHER UNIQUE FORM OF FERMENTATION THAT GIVES THE TYPICAL BEAUJOLAIS NOTES OF PEAR DROPS AND BANANAS.

BEAUJOLAIS IS NOT MEANT TO BE A GREAT WINE. IT IS MEANT TO BE A GOOD WINE. HAPPINESS CAN BE A VERY UNCOMPLICATED THING.

BEAUJOLAIS, CUVÉE TRADITIONNELLE VIEILLES VIGNES, DOMAINE DU VISSOUX, 2009	47.
FLEURIE, PONCIÉ, DOMAINE DU VISSOUX, 2009	66.
FLEURIE, YVON MÉTRAS, 2006 --1500ML--	148.
CHÉNAS, VIEILLES VIGNES, POTEL-AVIRON, 2007	50.
MOULIN-À-VENT, VIEILLES VIGNES, DOMAINE DIOCHON, 2008	60.
RÉGNIÉ, CUVÉE DES BRAVES VIEILLES VIGNES, JOËL ROCHETTE, 2006	55.
SAINTE-AMOUR, DOMAINE DES BILLARDS, 2006, BEAUJOLAIS	60.
BROUILLY, CUVÉE VIEILLES VIGNES, JEAN-CLAUDE LAPAU, 2009	57.
MORGON, JAVERNIÈRES, DESVIGNES, 2007	56.
MORGON, VIEILLES VIGNES, GUY BRETON, 2008	62.

Rioxa (aka Rioja) as seen by a traditionalist

One generally acknowledges that the most famous wine in Spain is Sherry (an inherent problem here is that while we state that, very few people actually drink this glorious beverage in this day and age...but we are working on that). Excluding this fortified masterpiece, Rioja is the wine and the wine region that probably comes quickest to one's palate when they think of Spanish grape juice.

Rioja was the first region in Spain to receive a Denominación de Origen in 1926 and the superior D.O.Ca. in 1991. Its importance to Spanish wine history is unquestioned. Upon the Roman conquest, the soldiers found the tribal people already practicing the sacred art. What the Romans brought to the table were modern techniques (think of Michel Rolland riding in on a chariot with a eunuch at his side). Even during the Moorish occupation, production of wine in this area did not cease (the enlightened caliphs were quite enlightened and practiced great tolerance).

With the conquest of the Moors, the kingdom of Castile welcomed back the Catholics and their monks (reference Gonzalo de Berceo who proclaimed "un vaso de bon vino"); the monasteries became rest stops for pilgrims on their way to Santiago de Compostela. The royal Courts of Navarra, Catalonia, Aragon, León, and Castile brought nobles who could readily afford the wines of La Rioja. The French merchants were the next army to leave their mark on the region as they came here in the mid-to-late 19th century looking for wines to replace their beloved Bordeaux (their region was devastated by oidium and the phylloxera louse). Some of the French even stayed, introducing their techniques of winemaking (the Marqués de Riscal, established in 1868, and the Marqués de Murrieta, established in 1852, were at the forefront of this revolution, pioneering the use of the French 225lt barrique which became known locally as the *barricas*). The phylloxera louse finally hit Spain around the turn of the 20th century and over the next 50 years, La Rioja suffered through wars, loss of markets, and bad winemaking.

The resurgence in the region came from another Frenchman, Enrique Forner, in the 1960s. Raised at his family's wine properties in Bordeaux, he brought the newest modern technology to the region at his winery Union Vitivinícola, now known as Marqués de Cáceres. These techniques included temperature controlled fermentation in stainless-steel tanks and minimal oak ageing in the *barricas*. Today, these modern methods still clash against some traditionalists who prefer fermentation in oak, the racking of wines by hand, long ageing in oak *barricas*, and the release of wines at full maturity. If you are lucky, you might even find a producer who still uses the cement trough from the Roman days to crush his grapes.

This dichotomy between old and new methods and old and new styles of wine makes this an incredibly fascinating region. Combined with a Continental climate and a terroir rich in diversity (clay soil with smatterings of iron and limestone and highly sought after parcels of chalk), the resulting wines all tell incredible stories. The protagonist is the Tempranillo grape. It may have originated in Burgundy and found its way to Rioja in the satchel of a monk. Depending on the subzone of Rioja (Rioja Alavesa, Rioja Alta, or Rioja Baja), Tempranillo will be combined with Garnacha, Mazuelo, or Graciano. Some of the 3 permitted white grapes (Viura, Garnacha Blanco, or Malvasia) might be added to increase aromatics or soften the acid level.

Back to the wine but without taking sides...oh hell, we are taking sides...we LOVE the traditional style of Rioja. And there is no finer practitioner than **R. López de Heredia**. In consuming these wines, one is obviously tasting the fruit of Mother Earth but the sense of history (going all the way back to Don Rafael López de Heredia) is also readily apparent and bloody intoxicating. There is no other equivalent in the world of wine to these vinous treasures. And the words that should be used to describe these wines...tradition, patience, family, silence, control, seriousness...are the same descriptors uttered many years ago by Rafael himself. So begin your evening with a glass of Sherry but by the time the entrée hits the table, you should have a bottle of Rioja in front of you.

<i>Viña Cubillo</i>, R. Lopez de Heredia, 2005, Rioja	59.
-65% tempranillo, 25% garnacha, 5% graciano, 5% mazuelo	
<i>Viña Bosconia Reserva</i>, R. Lopez de Heredia, 2002, Rioja	77.
-80% tempranillo, 15% garnacho, 2% mazuelo & 3% graciano	
<i>Viña Bosconia Gran Reserva</i>, R. Lopez de Heredia, 1991, Rioja	172.
<i>Viña Bosconia Gran Reserva</i>, R. Lopez de Heredia, 1981, Rioja	226.
<i>Viña Tondonia</i>, R. Lopez de Heredia, 2000, Rioja	89.
-75% tempranillo, 15% garnacho, 5% mazuelo & 5% graciano	
<i>Viña Tondonia Gran Reserva</i>, R. Lopez de Heredia, 1991, Rioja	188.
<i>Viña Tondonia Gran Reserva</i>, R. Lopez de Heredia, 1985, Rioja	252.

The Glory of South Africa Volume 1.

God I love South Africa. It is a stunningly beautiful country now filled with incredibly optimistic people having just completed a super successful World Cup 2010. The political advances made over the past 15 years are staggering (I still fill with wonderment remembering that Mandela saved the first seven seats at his inauguration for his former jailers). The economy has been going like gang busters though the rand has recently taken a massive stumble. Yes, many problems do exist, especially in the social economy...the township outside of the Cape Town airport wrenches the heart; the shortsightedness of Mbeki on HIV medicines repulses us; and Zuma's mastery of all things Machiavellian / Dick Cheney is expected yet deplorable. But just like the newly awesome U.S. of A., South Africa is moving forward.

Wine-wise, if you are a fan of Cabernet Sauvignon-based wines, there can be no finer venue today than South Africa. Now, I am not saying Bordeaux has lost any of its grandeur or Napa Valley has ceded the power quotient (at least as defined by Mr. Parker). It is simply a matter of style and price. Let's begin with price: the rand has been decimated by the surging dollar, making these already value driven wines even more affordable. But please don't mistake value for cheapness; South Africa does not need to be the new millennium's Chile of the 1980s, the world's source of truly cheap grape juice. It is just that the Bordeaux blends (any combination of Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec) are the most reasonably priced wines of class and character on the planet Earth. And what is in the bottle is a perfect synthesis of balance/finesse/fruit expression/terroir expression we can find.

Within South Africa, the appellation of Stellenbosch is the epicenter of this vinuous revolution. It really is not a revolution though as grapes have been grown in Stellenbosch since the town was founded in 1679 by Governor Simon van der Stel. Please remember the majority of Bordeaux terroir at this time was marshland and if not for the crafty Dutch, we might be paying thousands of dollars for the fruit of Governor van der Stel's properties as opposed to some fancy garagiste. In wine terms, we generally classify a growing region as Old World (Europe) vs. the New World (everywhere else). This classification also summarizes quite rudely the style of a wine: Old World is terroir-driven while the New World is fruit-driven. Those wily Frenchmen created the term *terroir* to further thumb their noses at us as no one else possesses their particular *terroir*. So South Africa is obviously New World in place but the real ticket is in the Old World sensibility of the wines on the palate.

Viticulturally, there cannot be a more perfect place to grow grapes. The region of Stellenbosch is influenced climatically by the cool winds coming in off False Bay. It is protected by incredible mountain ranges on the eastern and northern sides. And the soil is generally made up of decomposed granite and clay (awesome for water retention, meaning no irrigation is required). The Bordeaux-based grapes love this environment. And they especially love the care and love that winemaker Abrie Beeslaar of Kanonkop lavishes on them.

Kanonkop released its first wines in 1973 though the history of the property dates back to the 17th century when a cannon was fired from the hilltop ("kopje" in Afrikaans) on the property to announce the arrival of a trading vessel from the Dutch East India Company. The locals would then set off with their produce and goods to barter with the traders. It was part of the larger Uitkyk landholding of Baron Hans von Carlowitz. The estate was purchased in the 1930s by the Sauer family and the 4th generation is now in charge. The proudest wine of the estate is the *Paul Sauer*, named after the son of the founder JW Sauer. First produced in 1981, it is simply *the* First Growth of South Africa. The estate's second winemaker, Beyers Truter, is credited with crafting the model of Paul Sauer and under his tutelage the wine was judged the best blended red wine in the world at the IWSC in 1991. If the 1855 Classification of Bordeaux could have one modern addition from the new world, this would be the wine!

Châteauneuf-du-Pape

During the Babylonian Captivity, the Papacy was neither in Heaven nor Hell... it was in France! This blip on the screen of Catholicism lasted from 1309 until 1378 (though the schism was not fully resolved until 1410). The individual responsible for the brief sojourn in France was Bertrand de Goth, the Archbishop of Bordeaux. Upon becoming Pope, he decided to reside in Avignon as opposed to Vatican City.

Now, I am not a firm believer in Papal Infallibility (though I tell my children that I am absolutely infallible). But I think Bertrand's decision was pretty prescient from a wine perspective. The only good grape juice from the Roman countryside is Est!Est!Est!. At least Bertrand saw the potential for what has become one of the great red wine regions in the world. He himself did not get to enjoy much of the local wine. His successor, Pope John XXII, is the one responsible for the construction of the *château neuf* (the new castle) in the village of Calcernier. It was built simply to escape the summer heat of Avignon. And since the Papal retinue consumed copious amounts of wine, vineyards had to be planted. This is the birth of the village of Châteauneuf-du-Pape and the like-named wine.

The wine that we know today from this village is completely different from that of 700 years ago. Then, it best could be described as plonk. During his time in France, Thomas Jefferson did not even stop in the village to taste the wine (and he drank everywhere!). The modern wine of Châteauneuf-du-Pape did not arrive until the early 20th century. Grenache and Mourvedre had arrived from Spain in the early 1800's but all the vineyards were wiped out during the phylloxera epidemic. The estate most responsible for the success of the region is Château Fortia. When he married the owner's daughter in 1919, Pierre Le Roy de Boiseaumarié was confronted with a wine area in absolute decline (no sales and the passing of fraudulent wine). In response, he devised a revolutionary system to safeguard authenticity and typicity. The growers syndicate adopted his proposals in 1924 and these controls eventually became the basis for the A.O.C. laws that now govern wine production in France.

One distinct feature of the modern Châteauneuf-du-Pape is that 13 different varietals are allowed in the production of the red wine (seven are allowed in the white). This curiosity harkens back to the previous century when mixed plantings were the norm to hedge one's bets against Mother Nature. The most important varietal is Grenache; some estates are almost 100% Grenache (Château Rayas) while others employ all 13 (Château Beaucastel). When touring the vineyards of the village, one sometimes sees large quartzite boulders called *galets roulés*. Their presence benefits the vineyard as they radiate heat at night and help the soil retain moisture. These rocks are only in the vineyards on the north-east side of the town but every tourist thinks that their presence indicates a great vineyard. Not true.

The yields at harvest are very low (35 hl/ht) and the wine has the highest minimum alcohol of all A.O.C. wines (12.5 degrees). Considering the present rigidity of the Papacy, it could benefit from a return trip to its former summer retreat. And the copious consumption of Châteauneuf-du-Pape might just provide Benedict and crew with memories of the Church's inhospitable past and encourage elucidation on a more empathetic future.

Domaine de la Côte de L'Ange (70% grenache, 20% syrah, 10% mourvèdre), 2004, Southern Rhône Valley	82.
Domaine de Bois Dauphin (80% grenache, 10% syrah, 10% mourvèdre), 2003, Southern Rhône Valley	74.
Domaine des Relagnes (50% grenache, 30% syrah, 20% mourvèdre), 2001, Southern Rhône Valley	71.
Domaine Moulin-Tacussel (70% grenache, 10% syrah, 10% mourvèdre, 10% cinsault +++), 2001, Southern Rhône Valley	88.
Henri Bonneau (90% grenache +mourvèdre, counoise, vaccarèse), <i>Cuvée des Célestins</i> , 2001, Southern Rhône Valley	450.
Bosquet des Papes (75% grenache, 12% syrah, 10% mourvèdre, 3% counoise +++), <i>Cuvée Grenache</i> , 1999, Southern Rhône Valley	97.

Send me your drachmae!

OH GREECE, HOW I LOVE THEE. I LOVE THEE LIKE MY FIRST GIRLFRIEND MARY KATE GRAHAM. I ONLY GOT TO KISS HER ONCE IN FIRST GRADE BUT THE MEMORY STILL LINGERS OF THAT KISS. AND I EVEN TOOK NEEDLE POINT CLASS JUST TO BE NEAR HER. BUT ALAS, THE AFFAIR ENDED...SHE FELL IN WITH THE SKIP-ROPE JUMPING CROWD AND I MOVED ON TO FIGURE SKATING...THE ACTUAL SKATING AND NOT JUST THE FIGURE SKATERS, AS ATHLETIC AND ATTRACTIVE AS THEY WERE. BUT I DIGRESS FROM MY BELOVED GREECE, HOME OF THE WORST ECONOMY IN EUROPE PRESENTLY. WHAT THE COUNTRY HAS GIVEN MANKIND IS OVERWHELMING:

- GEOMETRY AS TAUGHT BY EUCLID
- MEDICINE AS PRACTICED BY HIPPOCRATES
- PHILOSOPHY AS TAUGHT BY SOCRATES
- POLITICS AS TAUGHT BY ARISTOTLE
- ARCHITECTURE AS EVIDENCED IN THE PARTHENON
- MANLINESS AS VIEWED IN THE MOVIE *300*

UNFORTUNATELY, THE WORLD OF WINE HAS NARY A TRACE OF FORMER GREEK WINE GLORY, SAVE FOR THE MUSCATS FROM THE ISLAND OF SAMOS. THE MEMORIES OF GREAT GREEK WINE ARE RELATIVELY RECENT AND THEY ALMOST ALL INVOLVE A MEMBER OF THE BOUTARIS FAMILY. IOANNIS BOUTARIS BEGAN THE STORY BACK IN 1879, SETTING UP SHOP IN THE NAOUSSA REGION OF NORTHERN GREECE. OVER THE LAST 50 YEARS THE MAJORITY OF THE SUCCESSES ACHIEVED BY THE COMPANY CAN BE CREDITED TO THE MAGNETIC AND MAGICAL YIANNIS BOUTARI. HE HAD THE FORESIGHT IN 1970 TO PLANT XINOMAVRO ON THE EASTERN FOOTHILLS OF MT. VERMION, ADOPTING A RATHER REVOLUTIONARY STANCE BY TRAINING THE VINES ALONG A CORDON-(WIRE) AS OPPOSED TO PLANTING THEM LIKE INDIVIDUAL ROSE BUSHES. BETWEEN 1985 AND 1990, HE PLANTED PARCELS OF MERLOT AND SYRAH (OBVIOUSLY HOPING FOR A LITTLE INTERNATIONAL INFLUENCE ON THE WINES) BUT THANKFULLY HAS UPROOTED THE MAJORITY OF THESE INTERLOPERS OVER THE LAST DECADE.

THE BOUTARIS FAMILY WENT THROUGH THEIR OWN REVOLUTION IN 1997 WHEN YIANNIS AND HIS BROTHER KONSTANTINOS DIVIDED UP THE COMPANY. KONSTANTINOS REMAINED WITH THE MONOLITHIC FAMILY FIRM AND YIANNIS KEPT POSSESSION OF TWO OF THE BEST VINEYARDS (*AMYNDAIO* AND *YIANCKOHORI*) IN NAOUSSA AND CREATED THE WINERY KIR-YIANNI. HIS SONS STELLIOS AND MIHALIS NOW WORK SIDE BY SIDE WITH THEIR PAPA, CRAFTING THE FINEST RED WINE IN GREECE.

I HAVE HEARD RECENTLY THAT MARY KATE IS STILL JUMPING ROPE THOUGH I DID HANG UP MY FIGURE SKATES. MY MEMORIES OF HER ARE FADING FASTER EACH PASSING DAY THOUGH I AM ECSTATIC MY INVOLVEMENT WITH GREEK WINE IS BEING RE-VITALIZED DAILY. BUT I AM STILL WAITING FOR THAT FIRST GREEK KISS!

RAMNISTA (100% XINOMAVRO), KIR-YIANNI, 1999, NAOUSSA	126.
RAMNISTA (100% XINOMAVRO), KIR-YIANNI, 1996, NAOUSSA	138.
RAMNISTA (100% XINOMAVRO), KIR-YIANNI, 1995, NAOUSSA	151.

FACTS/THOUGHTS ABOUT THE XINOMAVRO GRAPE

- IT IS THE DOMINANT RED GRAPE OF NORTHERN GREECE, AS OPPOSED TO THE AGIORGITIKO (AKA ST. GEORGE) OF SOUTHERN GREECE
 - THE NAME TRANSLATES AS ACID/BLACK
 - IT IS ALSO KNOWN AS: MAVRO NAOUTSIANO, POPOLKA, XINOGALTSO
 - AT LEAST 5 CLONES OF THE GRAPE EXIST
 - IN SAND/CLAY SOILS IT DELIVERS A RICHER WINE WHILE IN SAND/LOAM SOILS THE RESULTING WINE IS LIGHTER
 - IT IS VERY SENSITIVE TO DROUGHT (DURING THE SUMMER MONTHS, IT BENEFITS FROM DRIP IRRIGATION)
 - SHOULD BE TREATED LIKE PINOT NOIR/NEBBIOLO IN THE WINERY: A COLD MACERATION TO EXTRACT COLOR WITHOUT EXTRACTING HARSH TANNINS
 - DOES NOT DO VERY WELL IN NEW OAK AS THE VANILLIN TENDS TO DOMINATE ITS FLAVOR PROFILE (THE RAMNISTA IS AGED 12 MONTHS IN FRENCH / AMERICAN OAK, 15% NEW AND THE SIZE OF THE BARREL IS 500 LITRE AS OPPOSED TO THE TRADITIONAL 225 LITRE)
 - THE FLAVOR PROFILE INCLUDES: PLUMS / STRAWBERRIES / SPICE / HERBS / LEATHER / WET EARTH
 - FOR PROFOUND INFORMATION ON THIS GRAPE, CONSULT THE GODLIKE HAROULA SPINTHIROPOULOU, WHO HAS DONE SEMINAL WORK ON THE CLONES
- OF THIS GRAPE AND SHE JUST HAPPENS TO BE VINEYARD MANAGER AT KIR-YIANNI



If Jesus and Satan had a son (I guess the first question should be: in which state would Jesus and Satan get married?), he would be called Serge Hochar. Unfortunately, the Son of God and the Che Guevara of Angels have yet to find common ground but I am still left with Serge Hochar. He is my savior and my tormentor. He speaks the god's honest truth about wine but then leads you down a path that not even a serpent could navigate. He crafts heavenly grape juice that is sometimes not appropriate for human consumption. He promises salvation through tasting yet guffaws at the merest inquiry into his methodologies. An hour in the company of Serge is like a walk in Nirvana or a weekly communal shower at Riker's Island.

Suffice it to say, I am in love with Serge Hochar. Who else could conduct a wine tasting for two hours and spend 120 minutes not talking about wine? Who else could study at the University of Bordeaux under the almighty Emile Peynaud and subsequently pronounce: "I did not learn to make children and I did not learn to make wine!" Who else could ask for questions at a lecture and then state that he has no answers?

The man and his wines are all about conflict. And resolution is not provided. It is all about the journey. And if the journey is well-taken, maybe, just maybe, one will find truth, life and memory.

Musar Jeune, Chateau Musar, 2008, Bekaa Valley	40.
-60% cinsault, 20% syrah, 20% cabernet sauvignon; from younger vines; does not see any oak ageing	
Hochar Père at Fils, Chateau-Musar, 2002, Bekaa Valley	68.
-cabernet sauvignon, cinsault, carignan, grenache; from younger vines; aged 6-9 months in Nevers oak	
Chateau Musar, 2000, Bekaa Valley	99.
-cabernet sauvignon, cinsault, carignan; from older vines; aged 12-15 months in Nevers oak	
Chateau Musar, 1998, Bekaa Valley	108.
Chateau Musar, 1994, Bekaa Valley	125.
Chateau Musar, 1978, Bekaa Valley	345.
Chateau Musar, 1975, Bekaa Valley	375.
Chateau Musar, 1972, Bekaa Valley	415.

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, Serge's father
- as the French controlled Lebanon at the turn of the 20th Century, the French influenced the grapes planted and the winemaking practices
- 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 Barton family of Bordeaux, owners of Langoa Barton, taught the Hochars about the ageing of wine in Barrique
- the next 30 years however were a golden period for Lebanon as it became a cosmopolitan sanctuary
- the Civil-War decimated the country but ever resolute Serge and his crew only missed two vintages, 1976 and 1984
- 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."
- yes, the wines have VA and Brettanomyces issues and are therefore faulted, in the official parlance of über tasters...however, Serge commands us "to drink what is true rather than what is good" and since he is either our savior or the ultimate sinner, I am wont to believe him

Chianti

"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 has been a wine of the ages, glorified by many and ridiculed by many. While viticulture in Tuscany dates back to the Etruscans, we first heard about Chianti in 1398. During the Renaissance, the glory of Florence (and its wine) was known throughout the continent. But it wasn't until the Iron Baron created the recipe noted above that we had a blueprint for greatness. Unfortunately in the succeeding years, attention was focused on quantity not quality and Chianti truly became a "wine ready for only everyday consumption."

The last 25 years have seen Chianti return to its glory and its rightful place amongst the world's great wines.

Chianti (100% sangiovese), <i>Fortebraccio</i> , Le Pieve Montalone, 2007, Tuscany	49.
Chianti Rufina (100% sangiovese), Villa Travignoli, 2008, Tuscany--1000mi--	60.
Chianti Classico (95% sangiovese, 5% cabernet sauvignon), Castello dei Rampolla, 2007, Tuscany	72.
Chianti Classico (100% sangiovese), Isole e Olena, 2007, Tuscany	75.
Chianti Classico (100% sangiovese), <i>Doccio a Matteo</i> , Caparsa, 2004, Tuscany	89.
Chianti Classico (100% sangiovese), <i>Berardenga</i> , Fattoria di Felsina, 1995, Tuscany	95.

Rubesco...what the hell is that?!

Sometimes, the world just passes you by. You thought you were on top of the world...your contributions to your chosen industry resonated both internally and with consumers. You were hailed by critics and friends for your foresight and success. You never let up, you kept the pedal down, always going forward, always tweaking...ever upwards as Mike Widdoes would say.

One day though, the press and critics are hailing someone else. A younger upstart here, a more savvy marketer there, and you and your product, your wondrous creation, are no longer the talk of the town. Only oldtimers and young, curious folk with a passion for history and the beginnings of things track you down.

Such is the tale of the Lungarotti Winery in Umbria and their incredibly special wine Torgiano *Rubesco*. Jeez, Giorgio Lungarotti put Umbria on the wine map and now the cars blaze by his property on the way to Montefalco to worship at the altar of the newest playboy. In the 1960's (the winery was founded in 1962), there were very few people in the Italian wine world like Giorgio Lungarotti. His products always spoke of the land and their grapes and most importantly, their quality was unquestioned. These were world class wines before there were world class wines in Italy (with maybe the only exception being Biondi-Santi Brunello di Montalcino).

Yes, our taste in wines has certainly changed over the years, but the style and profile of *Rubesco* has moved nary a step. It is still a combination of 70% Sangiovese and 30% Canaiolo. For the *Vigna Monticchio Riserva* bottling, the grapes are planted in the Monticchio vineyard, which is 20 hectares and is composed of sandy, clay soils. The vines are now 12-18 years of age and are planted 4000 vines to the hectare. The wine is aged in 5000 liter casks for 12 months and then spends 7-10 years in bottle before it is released.

The style of the wine is somewhat austere. Just pretend you are on a first date with Betty Davis and she doesn't give you the time of day. But you still get a second date. You will eventually not be able to let go of this wine. There are scents of cherries and underbrush and leather; it is all secondary aromatics at this point. The acid is still vibrant and the tannins add good structure. This is a wine that does not have to show its muscle. The pretenders in Umbria have the big cars and the throngs of minions. You, however, will still be relishing this elegant, seamless vinous experience long after those buxom reds have lost their perkiness and just lie flaccid in the glass.

Santé.

Torgiano, *Rubesco*, Lungarotti, 2005, Umbria

47.

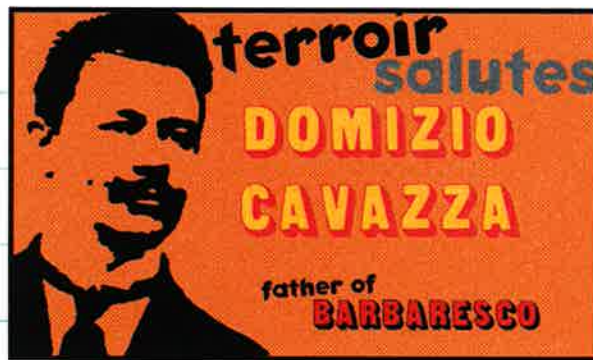
aged 1 year in cask and 1 year in bottle

↳Rubesco is a proprietary name but represents for the world the greatness of Torgiano (a D.O.C. wine since 1968)

Torgiano Riserva, *Rubesco Vigna Monticchio*, Lungarotti, 2003, Umbria

124.

↳Torgiano Riserva became a D.O.C.G. in 1990 and this wine remains the pinnacle of what can be achieved in Umbria



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.

BORN IN 1856 NEAR MODENA IN THE REGION OF EMILIA-ROMAGNA, DOMIZIO WAS AN EXCEPTIONALLY BRIGHT YOUTH. HE RECEIVED A DEGREE IN AGRONOMY AND LAND SURVEYING AT THE UNIVERSITY OF MILAN BEFORE HEADING OFF TO FRANCE TO FURTHER HIS STUDIES AT VERSAILLES AND MONTPELLIER. WHILE IN FRANCE, HE WAS ABLE TO OBSERVE THE DEVASTATING EFFECTS OF PHYLLOXERA FIRST HAND. HIS RETURN TO ITALY WAS PROMPTED BY A REQUEST FROM THE MINISTER OF AGRICULTURE TO CREATE THE PRACTICAL SCHOOL OF VITICULTURE AND OENOLOGY AT ALBA. THE SCHOOL OPENED IN 1881 AND DOMIZIO OF COURSE WAS THE FIRST PRINCIPAL. HIS SUBSEQUENT FASCINATION WITH BARBARESCO (THE TOWN AND THE WINE) WAS PROMPTED BY THE ECONOMIC DEPRESSION IN THE AREA AND THE DEVASTATING EFFECTS OF DEVILISH SPECULATORS ON THE WINE. AND THE SUBSEQUENT CREATION OF ITALY'S FIRST CO-OP WINERY WITH NINE LOCAL GROWERS HAS RESONANCE EVEN TODAY.

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 53 MEMBERS, TENDING 110 HECTARES, REPRESENTING 18% OF THE TOTAL DOCG AREA. THE PRODUTTORI DEL BARBARESCO ONLY MAKES NEBBIOLO-BASED WINES.

BARBARESCO, PRODUTTORI DEL BARBARESCO, 1970, PIEDMONT	196.
BARBARESCO RISERVA, <i>OVELLO</i> , PRODUTTORI DEL BARBARESCO, 2004, PIEDMONT --1500ML--	284.
-EXUBERANT FRUIT WITH STRUCTURE...CINDY LAUPER IS GOING TO KICK YOUR ASS	
BARBARESCO RISERVA, <i>PORA</i> (OWNED BY CULASSO, DELLA FERRERA, MANZONE), PRODUTTORI DEL BARBARESCO, 1970, PIEDMONT	268.
-SANDIER SOIL GIVES AN ELEGANT CHARACTER, WITH SOFTER TANNINS...GRACE KELLY ENCASED IN GLASS	
BARBARESCO RISERVA, <i>RABAJÁ</i> , PRODUTTORI DEL BARBARESCO, 1999, PIEDMONT --1500ML--	395.
-GREAT COMPLEXITY AND FIRMFESS...RUDI GIULANI WITH A GOOD THERAPIST	
BARBARESCO RISERVA, <i>MONTSTEFANO</i> , PRODUTTORI DEL BARBARESCO, 2004, PIEDMONT --1500ML--	256.
-VERY, VERY FIRM TANNINS AND INTENSE FRUIT...PRINCE CHARLES WEARING CAMILLA'S PARTY DRESS	
BARBARESCO RISERVA, <i>MONTSTEFANO</i> , PRODUTTORI DEL BARBARESCO, 1996, PIEDMONT --1500ML--	495.
BARBARESCO RISERVA, <i>MOCCAGATTA</i> PRODUTTORI DEL BARBARESCO, 1970, PIEDMONT	285.
-THE PROTOTYPICAL BARBARESCO...ROBERT DE NIRO IN A STELLA MCCARTNEY GOWN	

SOME OTHER COOL FACTS ABOUT BARBARESCO AND THE PRODUTTORI:

- THE FIRST CRUS OF BARBARESCO WERE BOTTLED IN THE 1967 VINTAGE (*PORA, OVELLO, MARTINENGA, MOCCAGATTA, PAJÉ*)
- THE IDEA OF CRU BOTTLING EMANATED FROM RENATO RATTI WHO WAS INSPIRED BY BURGUNDY. HE RELEASED HIS BAROLO ROCHE IN THE 1965 VINTAGE WHILE ANGELO GAJA WAS THE FIRST TO THE MARK IN BARBARESCO WITH HIS 1967s (THESE HIT THE MARKET IN 1970 WHILE THE PRODUTTORI WINES WERE RISERVA SPECIALE AND DID NOT SEE THE LIGHT OF THE MARKET UNTIL 1972).
- FORMER MEMBERS OF THE PRODUTTORI: MARCHESI DI GRESY (1976); BRUNO ROCCA (1988); VARALDO (1994); CANTINA DEL PINO (1997); CÀ DU RABAJÀ (2007)
- ONE VINEYARD THAT THE PRODUTTORI WOULD LIKE TO HAVE ACCESS TO: *ALBESANI* IN NIEVE (YES, THIS IS THE SAME VINEYARD AS GIACOSA'S *SANTO STEFANO*)
- A 1ST COOL REASON FOR LOVING BARBARESCO: IF YOU WEREN'T A ROMAN, YOU WERE A BARBERIAN...AND THE LIGURIANS WHO SOUGHT REFUGE IN THESE PRE-ALP HILLS FROM THE ADVANCING ROMANS WERE SO-NAMED AND THE NAME REMAINS TODAY
- A 2ND COOL REASON FOR LOVING BARBARESCO: THE SOIL IS CLAY + MARL AND IS RICH IN MINERAL SALTS AND IS VERY DAMP
- A 3RD COOL REASON FOR LOVING BARBARESCO: THE VINEYARDS ARE LOWER IN ALTITUDE THAN BAROLO (200M VS 400M) AND THEREFORE WARMER

Bartolo Mascarello, We Salute You



In a world where integrity is no longer a given in our leaders and those same men pay \$1000.00 an hour for a girl from the Jersey Shore as opposed to going home to their incredible wives, we need more folks like Bartolo Mascarello.

His life goal was to make great Barolo wine from the vineyards surrounding his bucolic town of Barolo. With his father Giulio as his guide, Bartolo focused on his four vineyards (*Cannubi*, *Ruè*, *San Lorenzo*, and *Torriglione*) 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 newest 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.

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.

Barolo, Bartolo Mascarello, 1990, Piedmont	600.
Barolo, Bartolo Mascarello, 1985, Piedmont	700.
Barolo, Bartolo Mascarello, 1971, Piedmont	960.
Barolo Riserva, Bartolo Mascarello, 1961, Piedmont	1452.
Barolo Riserva, Bartolo Mascarello, 1958, Piedmont	1694.

Other Cool Bartolo Facts:

- the winery is located in the town of Barolo at Via Roma, 15
 - his daughter Maria Theresa now runs the winery with help from her mom Francesca
- Bartolo was born in 1926 and died on March 12th, 2005
- the estate owns 13.7 acres of vineyards (*Cannubi* 2.8 acres) (*Ruè* 1.88 acres) (*San Lorenzo* .94 acres) (*Torriglione* 4.7 acres)
- the wine is macerated on the skins for 4 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."

The Greatest Italian Wine Ever Made

EAT FOR FREE
with the purchase of
Sassicaia 1985,
a party of 6 or less will eat
...gratis

SASSICAIA, TENUTA SAN GUIDO, 1985, TUSCANY

1900.

- 80% CABERNET SAUVIGNON, 20% CABERNET FRANC
- VINIFIED IN STAINLESS-STEEL TANKS; MACERATION OF 14 DAYS
- AGED 22 MONTHS IN BARRIQUE (60% FRENCH, 40% SLOVIANIAN...50% NEW OAK)
- GROWING SEASON HAD A HOT SUMMER AND A VERY WARM FALL; THERE WAS LESS THAN AVERAGE RAINFALL

THE STORY

-SASSICAIA TRANSLATES AS STONY GROUND
-10 VINEYARDS ARE UTILIZED FOR THE PRODUCTION OF THIS ESTATE WINE. THE FIRST VINEYARD, CASTIGLIONCELLO, WAS PLANTED IN THE EARLY 1940S (IT WAS SUBSEQUENTLY EXTENDED IN 1961); THE VINES LIE AT 1000 FEET ABOVE SEA LEVEL. SASSICAIA, THE VINEYARD, WAS PLANTED IN 1965; IT IS LOCATED AT 200 FEET ABOVE SEA LEVEL. THE REMAINING VINEYARDS ARE: DOCCINO (PLANTED IN 1990; FACES NORTHWEST), QUERCIONE (1990; SURROUNDED BY A FOREST), FRANTOIO (VINEYARDS AMONGST THE OLIVE TREES), AIANUOVA (1965; LARGEST OF THE VINEYARDS), SCUDERIA AND PINETA (BOTH BORDERED BY A HORSE TRACK AND A PINE FOREST), SAN MARTINO AND MONDRIOLI (FORMERLY CEREAL LAND INTERSPERSED WITH OLIVE AND FRUIT TREES)

- THE ESTATE IS COMPRISED OF OVER 5000 ACRES; ONLY 130 ACRES ARE PLANTED TO VINEYARDS
- THE TENUTA SAN GUIDO WAS THE AGRICULTURAL PORTION OF A MASSIVE TUSCAN SEASIDE ESTATE KNOWN AS TENUTA DELLE CAPANNE; IT WAS THE FIEFDOM OF THE DELLA GHERARDESCA FAMILY
- THE FIRST VINTAGE RELEASED INTO THE MARKETPLACE WAS THE 1968; IN ACTUALITY, THE WINE WAS FIRST CREATED IN 1948

WRITES THE MARQUIS MARIO INCISA DELLA ROCCHETTA IN 1974: "I HAVE AN INCREDIBLE MEMORY OF THE FRENCH CLARET IN BARRIQUES WHICH ARRIVED AT THE HOUSE OF MY CHIGI GRANDFATHER AT THE BEGINNING OF THE FIRST WORLD WAR. I REDISCOVERED THAT SAME BOUQUET ABOUT TEN YEARS LATER, AT THE SALVIATIS' HOUSE AT MIGLIARINO, WHERE I DRANK A CABERNET THAT CAME FROM A VINEYARD ON THEIR PROPERTY AT VECCHIANO. WHEN I SUCCEEDED IN SAMPLING A MARGAUX OF 1924 AND ENCOUNTERED THE SAME TASTE AGAIN, I PROMISED MYSELF THAT I WOULD MAKE A WINE WITH THAT PARTICULAR CHARACTERISTIC."

-THE ORIGINAL BELIEF OF THE VINES' ORIGINS AT SASSICAIA WAS FROM CUTTINGS TAKEN FROM CHÂTEAU LAFITE-ROTHSCHILD; AS WE HAVE SEEN ABOVE, THE CUTTINGS ACTUALLY CAME FROM THE SALVIATI ESTATE, LOCATED NEAR PISA
-MARIO WAS ORIGINALLY FROM PIEDMONT AND LIKE ALL ARISTOCRATS OF HIS DAY, DEVELOPED A PASSION FOR FRENCH WINE, SPECIFICALLY CLARET. ON THE FAMILY'S ESTATE AT LA ROCCHETTA, HE PLANTED PINOT NOIR, BELIEVING THAT CABERNET SAUVIGNON WAS BETTER SUITED FOR ENVIRONS FURTHER SOUTH. THE LOCALS OF BOLGHERI WERE SHOCKED BY HIS INITIAL VINUOUS EXPERIMENTS AS THEY WERE NOT USED TO THE GRASSY NOTES OF YOUNG CABERNET SAUVIGNON. AT ITS BEST, IT WAS "VINEGARY." ONLY MARIO HAD FAITH AND THE WINE BECAME STRICTLY THE RESERVE OF THE FAMILY.

-MARIO'S COUSIN PIERO ANTINORI (YES, THAT ANTINORI) BECAME ACQUAINTED WITH THE WINE AND A MARKETING AGREEMENT WAS REACHED TO BRING THE 1968 TO MARKET (IN ACTUALITY, 3,000 BOTTLES WERE BROUGHT TO MARKET IN LATE 1971, COMPRISED PREDOMINANTLY OF THE VINTAGE 1968 BUT SMATTERINGS OF 1965, 1966, AND 1967 WERE ALSO PRESENT). ALONG WITH THE COMMERCIAL PROWESS OF THE ANTINORI CLAN CAME THE WINEMAKING GENIUS OF GIACOMO TACHIS AND THE CONSULTING WISDOM OF EMILE PEYNAUD

-IN 1978, DECANTER MAGAZINE, IN A COMPARATIVE BLIND TASTING, RATED SASSICAIA THE BEST CABERNET-BASED WINE IN THE WORLD

ADMITTEDLY, THIS IS A LOT OF INFO TO DIGEST AND GIVES LITTLE INDICATION AS TO WHY THE TITLE OF THE PAGE HOLDS ANY CREDIBILITY. ULTIMATELY, WHAT GIVES ANYONE THE RIGHT OR ABILITY TO DETERMINE WHAT IS THE BEST. I AM JUST A SIMPLE WINE DRINKER AND MY OPINION CARRIES NO WEIGHT BEYOND THESE FOUR WALLS. AND TRUTH BE TOLD, I HAVE NEVER CONSUMED THIS WINE SO MY TASTING NOTES ARE JUST CRIB SHEETS FROM A COMBINATION OF PARKER/SPECTATOR/DECANTER/FATHER. THE WINE'S VALIDITY AS THE GREATEST ITALIAN WINE EVER MADE COMES FROM ITS HISTORICAL IMPORTANCE AS THE BEGINNING OF THE SUPER TUSCAN REVOLUTION (NOT THE 1985 BUT THE 1968) AND ITS RELIANCE UPON CABERNET. FOR MOST PROFESSIONALS AND ADDICTS, THE MEASURE OF GREATNESS IN WINE IS STILL BORDEAUX AND IN THIS LIGHT, SASSICAIA REMAINS TRANSCENDENT IN ITS ABILITY TO EXPRESS THE VARIETAL AND THE TERROIR AND THE MAN WHO MADE IT. THOSE ARE MY CRITERIA FOR GREATNESS AND IN THAT LIGHT, SASSICAIA IS RESPLENDENT.

CLOS SARON

IF I AM EVER ALLOWED BACK ON THIS PLANET (ASSUMING THAT ONE DAY I'M ACTUALLY GOING TO LEAVE IT) I WANT TO BE A TERROIR-IST. NOW, I KNOW VISIONS OF SUBCOMANDANTE MARCOS ARE RACING THROUGH YOUR MIND'S EYE BUT TO BE A TERROIR-IST IS TO BE TRULY CONNECTED WITH GAIA, MAMA EARTH. AND THERE IS NO FINER PURSUIT. AND SINCE PRESENTLY I AM STILL MESSING UP A LOT OF THINGS, I WILL DEFINITELY NEED ANOTHER LIFE TO CORRECT MY MISTAKES.

THE HEAD OF THE AMERICAN WING OF THE TERROIR-IST MOVEMENT IS GIDEON BEINSTOCK AND I OFFER BOTH HIM AND HIS WIFE, SARON RICE, A MIGHTY SALUTE. TOGETHER IN THE SIERRA FOOTHILLS OF EASTERN CALIFORNIA THEY ARE STIRRING A MOVEMENT, A WHISPER, THAT SOON WILL SHOUT:

*OW, WE NEED THE FUNK,
GIVE UP THE FUNK,
OW, WE NEED THE FUNK,
WE GOTTA HAVE THAT FUNK!*

YEAH BABY, WE WANT THAT DIRTY, STINKY, FUNKY STUFF THAT DEFINES A GREAT WINE AND A SENSE OF PLACE. A NOTION OF MAN AS A CARETAKER OF THE SOIL INTERMINGLING WITH MOTHER NATURE AND NOT AS A DICK CHENEY, SCORCH-THE-EARTH POLICY WONK AND MASTER OF ALL THAT IS EVIL.

TERROIR IS FROM THE LATIN *TERRE*, MEANING SOIL. BUT IT REFERENCES MORE THAN JUST THE EARTH. IT IS EVERYTHING TO DO WITH THAT PARTICULAR PLACE: THE TOP SOIL, THE VARIANCE OF MINERALS, THE DRAINAGE, THE MICROCLIMATE, THE SLOPE, THE HISTORY OF THE LAND. AND MAN PLAYS A PART AS WELL, BASED ON HOW HE WORKS THE LAND AND MAINTAINS ITS INHERENT BALANCE OR, AS THE CASE MAY BE, CRUDELY UPSETS IT. WHILE TERROIR IS A WINE TERM, IT CAN BE ENCOUNTERED ON A DAILY BASIS IN A WHOLE FOODS STORE: FLORIDA ORANGES, VIDALIA ONIONS AND IDAHO POTATOES.

GIDEON BEGAN HIS CAREER IN TERROIR-ISM IN FRANCE WHERE HE BEFRIENDED THE MYTHMAKER, STEVEN SPURRIER, IN THE 1970s. HE WAS AN ARTIST AT THE TIME BUT CAUGHT THE WINE BUG AND WENT ON TO DO STAGES WITH JEAN MARIE GUFFENS IN BURGUNDY AND BERNARD FAURIE IN THE RHÔNE VALLEY. EVENTUALLY, HE MADE HIS WAY TO CALIFORNIA WHERE HE BECAME WINEMAKER AT RENAISSANCE WINERY IN 1994.

CLOS SARON WAS STARTED IN 1999 WITH THE INTENTION OF TURNING ALL WINE NOTIONS IN THE REGION ON THEIR PROVERBIAL HEAD. THEY FARM ONLY ORGANICALLY (WINEMAKING IS INSANELY SIMPLE WITH NO ACID CORRECTIONS, FINING, FILTERING, RACKING, OR USE OF SULFUR). THE WINE THEN IS AGED ON ITS LEES UNTIL BOTTLING, WHICH IS DONE MANUALLY FROM THE BARREL. IN ADDITION—IN WHAT SHOULD BE ONLY ZINFANDEL COUNTRY WITH ITS SUPER HOT DAYS—GIDEON AND SARON CHOSE TO PLANT PINOT NOIR ALONG WITH OTHER VARIETIES UNTRADITIONALLY FOUND IN THE REGION. THE CLIMATE IS WORTH MENTIONING AGAIN, AS SUMMERTIME HIGHS REACH WELL INTO THE 90s AND LOWS DIP INTO THE 50s. SUCH DISPARITY CREATES AN INCREDIBLY LONG GROWING SEASON, PERFECT FOR DEVELOPMENT OF FLAVORS IN THE GRAPE.

NOW LET'S GET BACK TO THE FUNK! THE WINES OF CLOS SARON DO NOT TASTE OF FRUIT. THEY TASTE ONLY OF THE EARTH, WITH INTENSE NOTES OF UNDERBRUSH, MUSHROOMS, WILD GAME, BEEF STEW AND THE STINKIEST BARNYARD YOU HAVE EVER ENCOUNTERED. WITH EACH SIP, YOU WILL "TEAR THE ROOF OFF THE MOTHER, SUCKER!"

TEXAS HILL ROAD VINEYARD (100% PINOT NOIR, DIJON CLONE 115), 2005, SIERRA NEVADA 96.

-LOCATED 2 MILES EAST OF THE HOME VINEYARD, THE VINEYARD IS 1 ACRE IN SIZE AND FACES EAST, AT AN ELEVATION OF 1700 FEET
-THE VINES WERE PLANTED IN 1995 AND THE SOIL IS COMPOSED OF DECOMPOSED GRANITE AND CLAY LOAM TOPSOIL

HEART OF STONE (100% SYRAH, UNGRAFTED), 2002, SIERRA NEVADA 105.

-TWO VINEYARDS CONTRIBUTE THE FRUIT: ONE IS PLANTED AT 2300 FEET AND FACES DUE EAST AND IS EXCESSIVELY STEEP AND COOL; THE OTHER IS PLANTED AT 1800 FEET AND FACES WEST AND IS SOMEWHAT STEEP AND QUITE WARM; THERE IS NO TOP SOIL TO SPEAK OF IN EITHER VINEYARD, JUST LOTS OF GRANITE AND ROCKS.

LA CUVÉE MYSTÉRIEUSE (ABOUT 80% SYRAH WITH MERLOT AND VIOGNIER), 2002, SIERRA NEVADA 99.

-PURCHASED FRUIT FROM A FARMER WHO DOES NOT KNOW EXACTLY WHAT IS IN HIS VINEYARD

BLACK PEARL (MERLOT + CABERNET SAUVIGNON + SYRAH), 2001, SIERRA NEVADA 118.

-ALL OF THE GRAPES IN THIS WINE ARE OWN ROOTED AND SUPER LOW YIELDING DUE TO THE HIGH ALTITUDE (1700FT - 2400FT) AND THE POOR SOIL

Yes, Virginia, There is Terroir in California

AND THE MASTER OF TERROIR,
THE RANDY SAVAGE OF THE WINE PROFESSION,
THE WAYNE GRETZKY OF THE GRAPE BRIGADE,
THE MIKHAIL BULGAKOV OF THE VINOUS ELITE
IS PAUL DRAPER OF RIDGE VINEYARDS.

WE ALL KNOW RIDGE FOR THEIR INCREDIBLE ZINFANDELS (THE FIRST SINGLE CRU WAS PRODUCED IN 1964) AND FEW WOULD ARGUE THAT PAUL DRAPER IS THE MASTER OF ZINFANDEL. HOWEVER, WHAT MANY SEEM TO FORGET IN HEAPING THESE ZIN ACCOLADES UPON MR. DRAPER'S PHILOSOPHIC SHOULDERS IS THAT EVEN FEWER CABERNETS FROM THE GOLDEN STATE HAVE ACHIEVED THE LEVEL OF COMPLEXITY AND FINESSE AND YES TERROIR THAT THE MONTE BELLO WINES FROM RIDGE HAVE EXHIBITED OVER THE PAST 45 YEARS.

THE MONTE BELLO RIDGE IS LOCATED IN THE SANTA CRUZ MOUNTAINS, ABOUT 15 MILES EAST OF THE PACIFIC OCEAN AND LOCATED JUST ABOVE SILICON VALLEY. THE TOP OF THE RIDGE IS AT 2600 FEET ABOVE SEA LEVEL.

THERE ARE THREE SEPARATE VINEYARDS:

- THE UPPER VINEYARD: ORIGINALLY PLANTED BY OSEA PERRONE IN 1886; PURCHASED BY RIDGE IN 1968
- THE MIDDLE VINEYARD: LOCATED AT 2300 FEET: FORMERLY THE TORRE VINEYARD AND WINERY, REPLANTED IN THE 1940S BY RETIRED THEOLOGIAN WILLIAM SHORT; PURCHASED IN 1959 BY RIDGE; THE FOUR FOUNDING MEMBERS (BENNION, CRANE, ROSEN AND ZEIDLER) WERE ALL STANFORD RESEARCH INSTITUTE ELECTRICAL ENGINEERS WHO WANTED A WEEKEND RETREAT
- THE LOWER VINEYARD: THE SCHWABACHER FAMILY REPLANTED THIS LAND IN THE 1970S AND THE YOUNG PLANTINGS ORIGINALLY WERE BOTTLED AS JIMSOMARE VINEYARD; IN 1996, RIDGE PURCHASED THE VINEYARD AND THE GRAPES WERE INCORPORATED INTO THE MONTE BELLO BLEND.

THE GEOLOGY OF MONTE BELLO IS SHALE AND CLAY, SITTING ABOVE FRACTURED LIMESTONE. THE GRAPES ARE PLANTED ON THESE INCREDIBLY STEEP HILLSIDES, THE MAJORITY SOUTH-FACING. CLIMATICALLY, THE DAYS ARE WARM AND THE NIGHTS ARE SUPER COOL, ALLOWING FOR A LONG GROWING SEASON AND THE RESULTING DEVELOPMENT OF INCREDIBLE FLAVORS AND GLORIOUS ACIDITY. MAN'S INVOLVEMENT IS MINIMAL AS THE GRAPES FERMENT ON NATURAL YEASTS, AGE IN BOTH AMERICAN AND FRENCH OAK (95% AND 5% RESPECTIVELY, ALL NEW OAK) AND THE WINE IS BOTTLED UNFINED AND UNFILTERED.

PAUL DRAPER, *THE MAN*, JOINED THE STANFORD ENGINEERS IN 1969. HE WAS A GRADUATE STUDENT IN PHILOSOPHY AND HAD JUST RETURNED FROM SETTING UP A WINERY IN CHILE. DRAPER HIMSELF WOULD ADMIT THAT HE IS NOT AN ENOLOGIST BUT JUST A PRACTICAL WINEMAKER. THE ORIGINAL INSPIRATION FOR HIS MONTE BELLO CABERNET WAS CHATEAU LATOUR (A RATHER LONG LIVED AND PERFECTLY EXECUTED WINE IN ITS OWN RIGHT); NOW THE INSPIRATION IS MONTE BELLO ITSELF.

MONTE BELLO, RIDGE VINEYARDS, 1992, SANTA CRUZ MOUNTAINS 425.

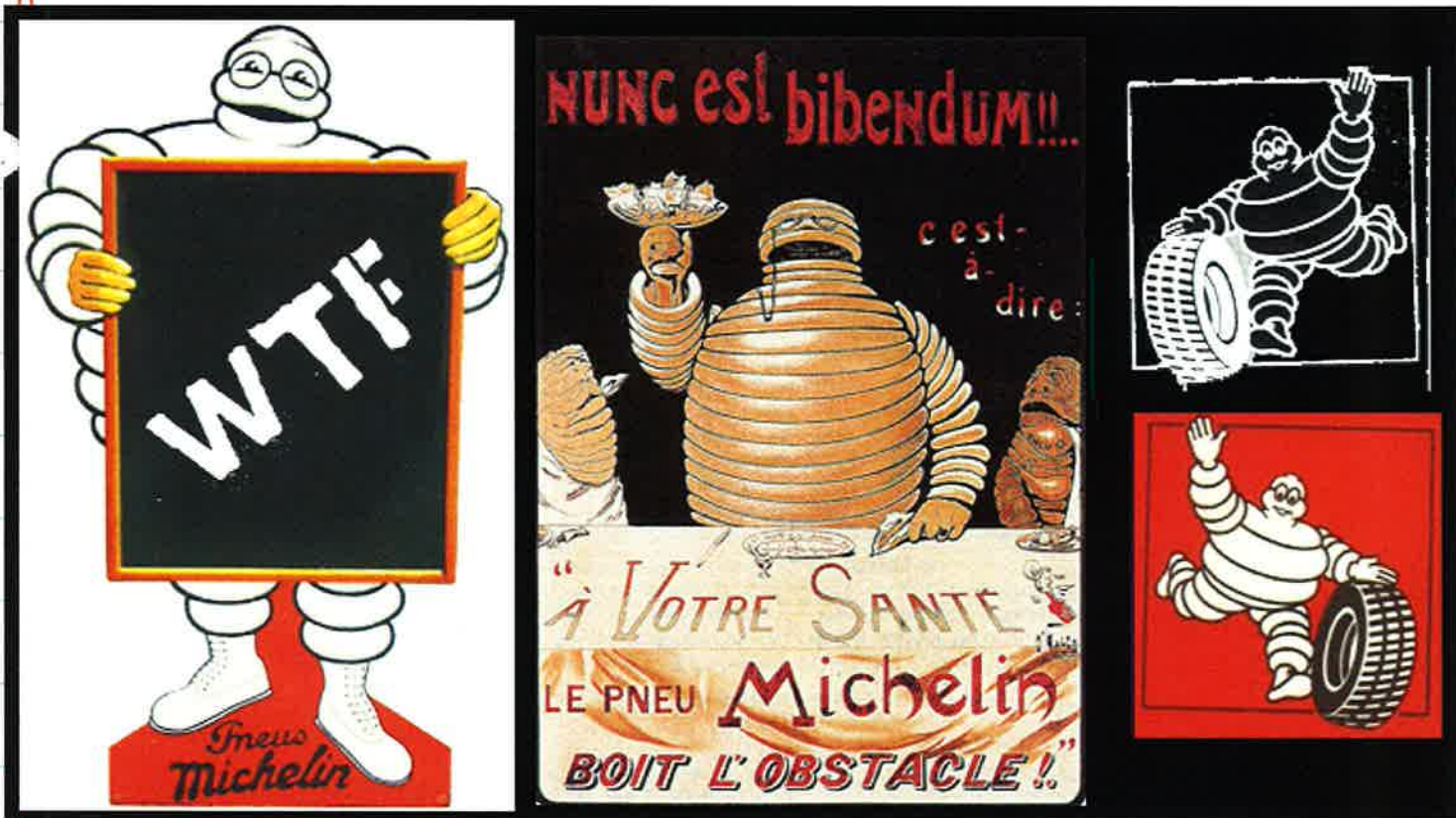
-80% CABERNET SAUVIGNON, 11% MERLOT, 9% PETIT VERDOT

MONTE BELLO, RIDGE VINEYARDS, 1985, SANTA CRUZ MOUNTAINS 390.

-93% CABERNET SAUVIGNON, 7% MERLOT

*OTHER FUN MONTE BELLO FACTS

- THE FIRST MONTE BELLO CABERNET WAS PRODUCED IN 1962
- IN THE 1976 PARIS TASTING, THE MONTE BELLO 1971 PLACED 5TH IN THE FIELD OF 12
- IN THE REDUX OF THE PARIS TASTING HELD IN 2006, THE MONTE BELLO PLACED 1ST
- THE 1971 MONTE BELLO HAS ONLY 12.2 DEGREES ALCOHOL AND IT STILL TASTES BRILLIANT AND HAS THE ABILITY TO LAST THROUGH OBAMA'S ADMINISTRATION...LET'S SEE IF YOUR NAPA CABERNETS AT 15 DEGREES ALCOHOL CAN GET OUT OF THE FIRST 100 DAYS
- THE BLEND VARIES EVERY YEAR SO THAT MONTE BELLO IS ALWAYS MONTE BELLO



NUNC EST BIBENDUM

FROM HORACE'S *ODES* BOOK 1

NOW IT IS TO BE DRUNK

OR AS JEAN-LUC NARET STATES: *NOW LET'S DRINK!*

AND MR. NARET, THE MICHELIN GUIDE DIRECTOR, MUST HAVE BEEN DRINKING COPIOUS AMOUNTS OF GALLIC BRANDY WHEN HE PUT TOGETHER THE 2011 GUIDE TO NEW YORK CITY RESTAURANTS.

THERE ARE ONLY 10 FULL-TIME INSPECTORS FOR THE ENTIRE UNITED STATES.

AND THEIR JUDGEMENT OF A RESTAURANT FALLS INTO 3 CATEGORIES:

1 PUFF: A VERY GOOD RESTAURANT IN ITS CATEGORY, WORTH A STOP

2 PUFFS: EXCELLENT COOKING, WORTH A DETOUR

3 PUFFS: EXCEPTIONAL CUISINE, WORTH A SPECIAL JOURNEY

SO, WITH OUR OWN GOBLET OF GALL, WE MUST ASK MR. NARET AND HIS 10 MINIONS:

DID YOU TRULY **JUDGE WHAT WAS ON THE PLATE** WHEN YOU CRAFTED THE 2011 GUIDE?

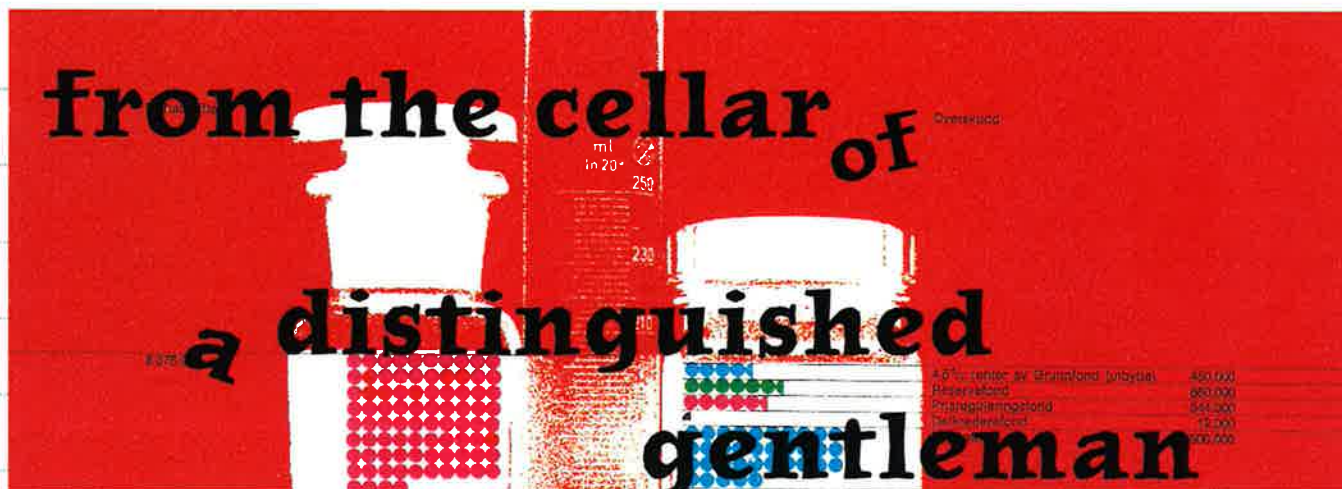
REALLY?

ELEVEN MADISON PARK ONLY 1 PUFF

DEL POSTO ONLY 1 PUFF

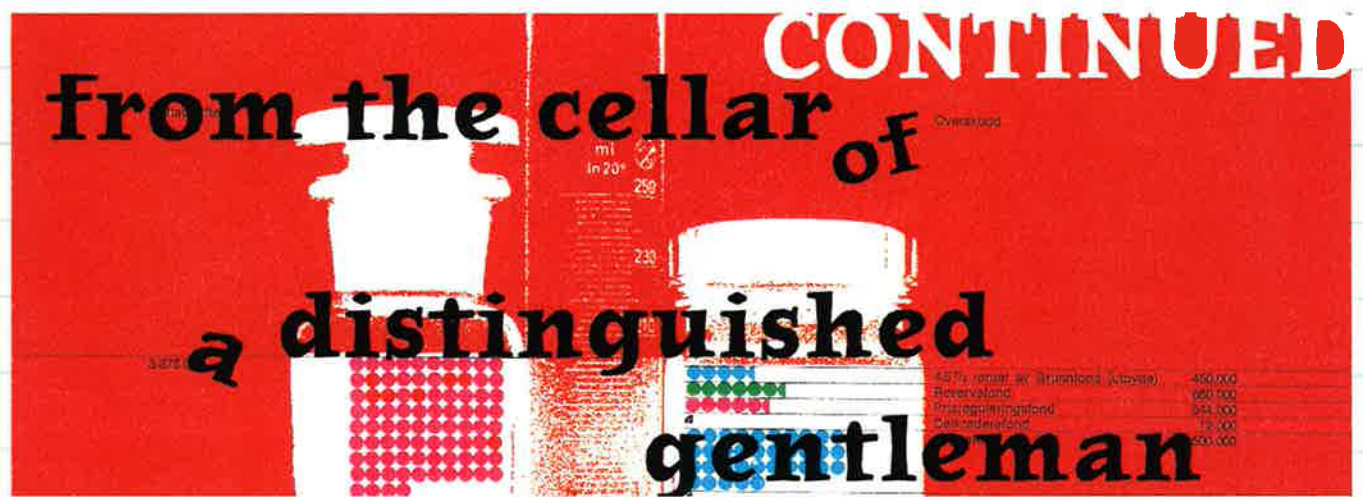
CRAFT RESTAURANT DOES NOT EARN EVEN 1 PUFF

MAYBE IT IS TIME FOR EDOUARD AND ANDRÉ MICHELIN AND THE ARTIST O'GALOP TO REDO THE MOST FAMOUS MARK ON THE PLANET, SCALING BACK HIS FRENCH-AMPLIFIED BELLY TO REFLECT THE EXISTING TIMES, AND GIVING HIM A BRAIN AND A PALATE SO THAT HE CAN RECOGNIZE QUALITY AS IT DRIVES RIGHT OVER HIM.



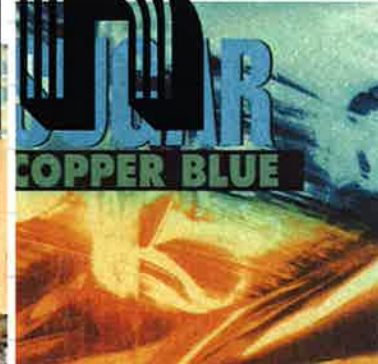
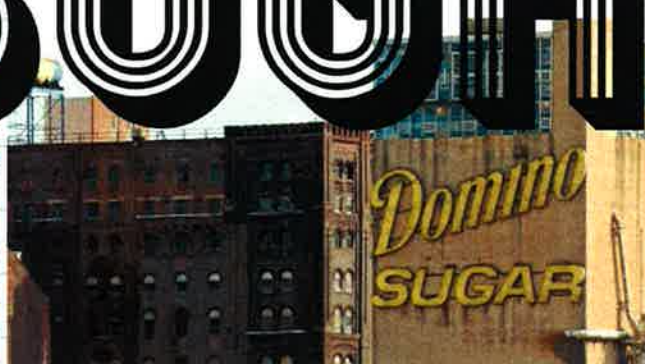
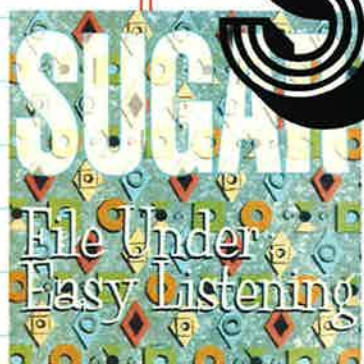
I GUESS THE QUESTION HERE IS...WHO IS THIS DISTINGUISHED GENTLEMAN? AND WHY IS HIS CELLAR SO SPECIAL? AH YES. WELL, THE *CELLAR OF A DISTINGUISHED GENTLEMAN* IS THE TERM USED IN WINE AUCTION CATALOGUES IN THE OLD DAYS TO INDICATE THE ORIGIN OF THE BOTTLES BEING PUT UP FOR SALE. IN ADDITION, WE FIRMLY BELIEVE OUR GENTLEMAN IS QUITE DISTINGUISHED. AND HIS CELLAR IS QUITE DISTINGUISHED IF WE MAY SAY SO. HIS WINE INTERESTS RUN THE GAMUT, BUT HE IS PRONE TO BURGUNDY, BORDEAUX, ITALY AND AUSTRIA. HIS CELLAR CONDITIONS ARE IMPECCABLE. AND WE STAND BEHIND THE PROVENANCE OF THE WINES. WE ACKNOWLEDGE THE PRICE OF ENTRY IS HIGH BUT THESE WINE TREASURES ARE STILL UNDERVALUED CONSIDERING TODAY'S MARKET CONDITIONS.

POMMARD, 1ER CRU RUGIENS, MICHEL GAUNOUX, 1976, CÔTE DE BEAUNE	345.
CHARMES-CHAMBERTIN, GRAND CRU TRÈS VIEILLES VIGNES, JOSEPH ROTY, 1988, CÔTE DE NUITS	895.
LATRICIÈRES-CHAMBERTIN, GRAND CRU, LOUIS REMY, 1972, CÔTE DE NUITS	410.
CHAMBERTIN CLOS DE BÈZE, GRAND CRU, FAIVELEY, 1989, CÔTE DE NUITS	480.
CHAMBERTIN, GRAND CRU, LEROY, 1983, CÔTE DE NUITS	750.
BONNES-MARES, GRAND CRU, CUVÉE PRESTIGE, PIERRE NAIGEON, 2005, CÔTE DE NUITS	270.
BONNES-MARES, GRAND CRU, FOUGERAY DE BEAUCLAIR, 2001, CÔTE DE NUITS	230.
BONNES-MARES, GRAND CRU, COMTE GEORGES DE VOGÜÈ, 1988, CÔTE DE NUITS	900.
VOSNE- ROMANÉE, VIEILLES VIGNES, DUGAT-PY, 2005, CÔTE DE NUITS	387.
ECHÉZEAUX, GRAND CRU, EMMANUEL ROUGET, 1995, CÔTE DE NUITS	700.
ROMANÉE-SAINT-VIVANT, GRAND CRU, HUDELLOT-NOELLAT, 1995, CÔTE DE NUITS	400.
CORTON RENARDES, GRAND CRU, MICHEL GAUNOUX, 1988, CÔTE DE BEAUNE	365.
CORTON CLOS DU ROI, GRAND CRU, CAMILLE GIROUD, 1976, CÔTE DE BEAUNE	450.
CHÂTEAU MONTROSE, 1990, SAINT-ESTÈPHE	1000.
CHÂTEAU PICHON LONGUEVILLE COMTESSE DE LALANDE, 1990, PAUILLAC	775.
CHÂTEAU LYNCH BAGES, 1989, PAUILLAC	560.
CHÂTEAU PALMER, 1989, MARGAUX	800.
CHÂTEAU MARGAUX, 1989, MARGAUX	1200.
CHÂTEAU MOUTON ROTHSCHILD, 1988, PAUILLAC	600.
CHÂTEAU LÉOVILLE LAS CASES, 1985, SAINT-JULIEN	510.
CHÂTEAU L'EVANGILE, 1985, POMEROL	560.



CÔTE-RÔTIE, <i>LA MOULINE</i>, E. GUIGAL, 1986, NORTHERN RHÔNE	675.
HERMITAGE, <i>EX VOTO</i>, E. GUIGAL, 2001, NORTHERN RHÔNE	362
HERMITAGE, BERNARD FAURIE, 2000, NORTHERN RHÔNE	225
HERMITAGE, <i>LA CHAPELLE</i>, JABOULET, 1985, NORTHERN RHÔNE	445.
HERMITAGE, JEAN-LOUIS CHAVE, 1988, NORTHERN RHÔNE	535.
HERMITAGE, JEAN-LOUIS CHAVE, 1983, NORTHERN RHÔNE	671.
HERMITAGE, JEAN-LOUIS CHAVE, 1978, NORTHERN RHÔNE	1375.
HERMITAGE, <i>LA CHAPELLE</i>, JABOULET, 1978, NORTHERN RHÔNE	2100.
CHÂTEAUNEUF-DU-PAPE, <i>CUVÉE DE LA REINE DES BOIS</i>, DOMAINE DE LA MORDORÉE, 2000, SOUTHERN RHÔNE	410.
PIGNOLO (100% PIGNOLO), MOSCHIONI, 1999, FRIULI	168.
<i>ROSSO CELTICO</i> (50% MERLOT, 50% CABERNET SAUVIGNON), MOSCHIONI, 1999, FRIULI	140.
<i>ALZERO</i> (100% CABERNET FRANC), QUINTARELLI, 1997, VENETO	550.
BARBARESCO (100% NEBBIOLO), <i>COSTA RUSSI</i>, ANGELO GAJA, 1988, PIEDMONT	695.
BARBARESCO (100% NEBBIOLO), <i>SORÌ TILDIN</i>, ANGELO GAJA, 1978, PIEDMONT	895.
BARBARESCO (100% NEBBIOLO), <i>SORÌ TILDIN</i>, ANGELO GAJA, 1971, PIEDMONT	795.
BAROLO RISERVA (100% NEBBIOLO), <i>MONFORTINO</i>, GIACOMO CONTERNO, 1988, PIEDMONT	795.
BAROLO RISERVA (100% NEBBIOLO), <i>MONFORTINO</i>, GIACOMO CONTERNO, 1978, PIEDMONT	1300.
BAROLO (100% NEBBIOLO), <i>MONPRIVATO</i>, GIUSEPPE MASCARELLO, 1971, PIEDMONT	900.
BRUNELLO DI MONTALCINO (100% SANGIOVESE GROSSO), VIGNA DI PIANROSSO, CIACCI PICCOLOMINI, 1990, TUSCANY	462.
<i>CEPPARELLO</i> (100% SANGIOVESE), ISOLE E OLENA, 1985, TUSCANY	435.
<i>LAMBORGHINI</i> (SANGIOVESE + MERLOT), CAMPOLEONE, 1998, UMBRIA	272.
MONTEPULCIANO D'ABRUZZO, VALENTINI, 2000, ABRUZZO	325.
<i>GRANGE</i> (100% SHIRAZ), PENFOLDS, 1991, SOUTH AUSTRALIA	550.

WINES WITH RESIDUAL SUGAR



	Glass (3 oz)	Bottle
Coteaux du Layon Beaulieu (100% chenin blanc), Jo Pithon, 1997, Loire Valley		106. (750ml)
Coteaux du Layon Selection de Grains Nobles (100% chenin blanc), Philippe Delesvaux, 1997, Loire Valley		120. (500ml)
Coteaux du Layon (100% chenin blanc), Moulin Touchais, 1985, Loire Valley	14.	112. (750ml)
Gewurztraminer, Cuvée Maxime, Barmès Buecher, 2006, Alsace	11.	66. (500ml)
Château Grinon (semillon, sauvignon blanc, muscadelle), 2002, Saussignac		99. (500ml)
Sablettes (semillon, sauvignon blanc), 2006, Sauternes		60. (375ml)
Château d'Yquem (80% semillon, 20% sauvignon), 2003, Sauternes		500. (750ml)
Château Guiaurd (semillon, sauvignon), <i>1er Cru</i> , 1996, Sauternes	20.	160. (750ml)
Doisy-Daène (100% sauvignon blanc with 200% new oak), <i>L'Extravagant</i> , 1996, Sauternes		450. (375ml)
Château Gilette (85% semillon, 10% sauvignon, 5% muscadelle), <i>Crème de Tête</i> , 1985, Sauternes		385. (750ml)
Château d'Yquem (80% semillon, 20% sauvignon), 1983, Sauternes		850. (750ml)
Château Gilette (85% semillon, 10% sauvignon, 5% muscadelle), <i>Crème de Tête</i> , 1955, Sauternes		585. (750ml)
Banyuls (100% grenache), <i>Rimage La Coume</i> , Domaine du Mas Blanc, 2006, Roussillon	12.	48. (375ml)
Maury Hors d'Age (100% muscat), La Coume du Roy, NV, Roussillon		375. (500ml)
Verduzzo (100% verduzzo), Villa Marchesi, 2009, Friuli	8.	64. (750ml)
Fior d'Arancio Spumante (100% yellow muscat), La Montecchia, 2009, Veneto		48. (750ml)
Torcolato (100% vespaiolo, partial noble rot, 4 months drying), <i>Contrà Soarda</i> , 2005, Veneto		120. (500ml)
Amabile del Ceré (100% garganega), Quintarelli, 1990, Veneto		430. (750ml)
Recioto della Valpolicella, <i>Monte Lodoletta</i> , Dal Forno Romano, 1997, Veneto		260. (375ml)
Recioto della Valpolicella, Quintarelli, 1980, Veneto		550. (750ml)
Moscato Rosa (100% moscato rosa), <i>Praepositus</i> , Abbazia di Novacella, 2007, Alto Adige		109. (375ml)
Verdicchio dei Castelli di Jesi Tardivo (100% verdicchio), Santa Barbara, 2002, Marche	9.	78. (750ml)
Passito di Pantelleria (100% zibibbo), <i>Bukkuram</i> , Marco De Bartoli, 2003, Sicily		120. (500ml)
Trockenbeerenauslese (100% pinot noir), Martin Pasler, 2006, Burgandland		95. (375ml)
#3 (old vines moscatel, dried on racks), Jorge Ordóñez + Alois Kracher, 2005, Malaga		112. (375ml)
Albalonga Trockenbeerenauslese (100% albalonga), Wittmann, 2003, Rheinhessen		199. (375ml)
<i>Chortais</i> (mavrodaphne & corinthiaki, dried in the sun), <i>Mercouri</i> , 2002, Western Peloponnese		118. (500ml)
<i>Vin de Constance</i> (100% muscat de frontignan), Klein Constantia, 2004, Constantia		90. (500ml)
Botrytis Semillon (100% semillon), Elderton, 2007, Riverna	16.	60. (375ml)



	3 OZ. GLASS
FERREIRA, RUBY	8.
QUINTA DO CRASTO, LATE BOTTLE VINTAGE, 2005	9.
DOW'S, LATE BOTTLED VINTAGE, 2004	10.
TAYLOR FLADGATE, LATE BOTTLED VINTAGE, 2003	11.
QUINTA DO VESUVIO VINTAGE, 2001	19.
CÁLEM VINTAGE, 1994 --750ML BOTTLE--	260.
NIEPOORT, 10-YEAR TAWNY	15.
RAMOS PINTO, 10-YEAR TAWNY, QUINTA DE ERVAMOIRA	18.
FERREIRA, DUQUE DE BRAGANCA, 20-YEAR TAWNY	20.
CARVALHO, 30-YEAR TAWNY, CASA DE STA. EUFEMIA	28.
DOW'S, 40-YEAR TAWNY	40.
DOW'S COLHEITA, 1997	14.
RAMOS PINTO, WHITE PORT, LÁGRIMA	8.
CARVALHO, 30-YEAR WHITE PORT, CASA DE STA. EUFEMIA	26.

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).

BROADBENT 5 YEARS OLD, RESERVE	9.
BARBEITO SERCIAL, CHARLESTON SPECIAL RESERVE	19.
BARBEITO SERCIAL, 1988	30.
BARBEITO VERDELHO, SAVANNAH SPECIAL RESERVE	19.
BARBEITO BUAL, BOSTON SPECIAL RESERVE	19.
D'OLIVEIRAS BOAL, 1983	30.
D'OLIVEIRAS TERRANTEZ RESERVA, 1988	18.
BARBEITO MALMSEY, NEW YORK SPECIAL RESERVE	19.
D'OLIVEIRAS MALVAZIA RESERVA, 1987	30.
BARBEITO SERCIAL, 1956 -750ML ONLY--	380.
BARBEITO BUAL, RESERVA, 1914 --750ML ONLY--	480.
D'OLIVEIRAS BOAL, RESERVA, 1908 --750ML ONLY--	700.
D'OLIVEIRAS BOAL, RESERVA, 1968 --750ML ONLY--	300.
BARBEITO MALVASIA, RESERVA, 1954 --750ML ONLY--	400.
D'OLIVEIRAS MALVAZIA, RESERVA, 1907 --750ML ONLY--	810.
D'OLIVEIRAS MOSCATEL, RESERVA, 1900 --750ML ONLY--	850.
D'OLIVEIRAS BASTARDO, RESERVA, 1927 --750ML ONLY--	730.
D'OLIVEIRAS TERRANTEZ, RESERVA, 1977 --750ML ONLY--	300.

MADEIRA IS A VOLCANIC ISLAND IN THE ATLANTIC OCEAN, LOCATED ABOUT 625 MILES FROM THE COAST OF PORTUGAL. THE GRAPES ARE PLANTED ON TERRACES CALLED POIOS, CARVED INTO THE RED AND GREY BASALT BEDROCK. THE ISLAND EXPERIENCES HIGH RAINFALL AND THE AVERAGE TEMPERATURE IS 66 DEGREES FAHRENHEIT. THE MAJORITY OF THE BEST VINEYARDS ARE PLANTED AT ALTITUDE (5900 FEET) TO MINIMIZE THE EFFECTS OF THE TROPICAL CLIMATE. IF YOU WANT TO DRINK AMERICAN, THERE MAY BE NO BETTER DRINK THAN MADEIRA...THE SIGNING OF THE DECLARATION OF INDEPENDENCE WAS TOASTED WITH A GLASS OF THIS GLORIOUS JUICE. CELEBRATING THE COMPLETION OF THE US CONSTITUTION, THE FIFTY-FIVE DRAFTERS RACKED UP A BILL FOR 54 BOTTLES OF MADEIRA...TRULY, GIANTS ROAMED THE EARTH IN THOSE DAYS.



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 THE EAST VILLAGE WE ARE SAYING "NO" TO THE NAYSAYERS...NO, YOU CANNOT HAVE ANOTHER COSMOPOLITAN OR APPLE MARTINI OR ESPRESSO SPRITZER WITH A SAMBUCA FLOAT...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 TIPPLE FOR ROYALS LAMENTING THE LOSS OF OLD MOTHER ENGLAND.

SO, SAY "YES" TO SHERRY. SAY "YES" TO THE WORLD'S GREATEST BEVERAGE.

AND NOW FOR SOMETHING COMPLETELY DIFFERENT: THE FACTS.

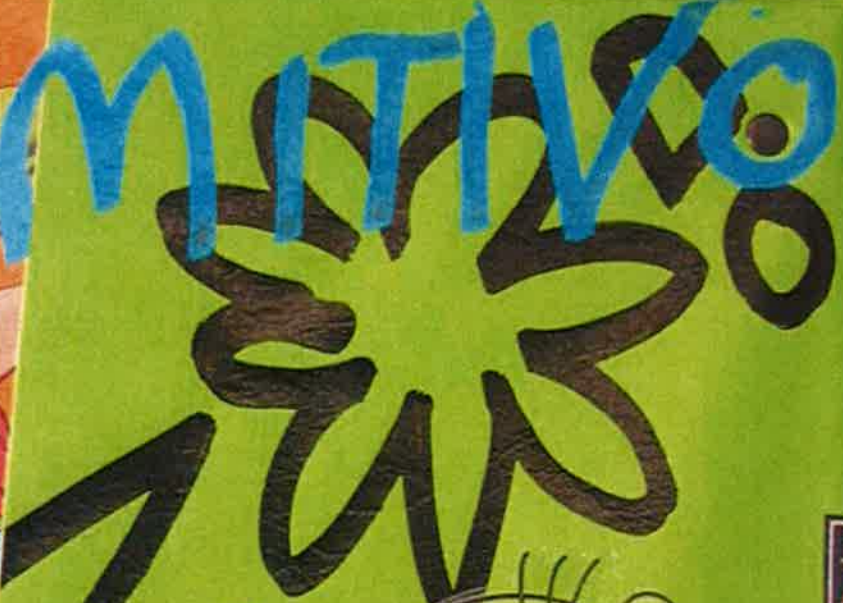
- THE REGION OF PRODUCTION IS IN THE EXTREME SOUTH OF SPAIN, IN A GEOGRAPHIC TRIANGLE FORMED BY THE THREE TOWNS OF JEREZ, EL PUERTO AND SANLUCAR; THIS AREA COMPRISES 50,000 TOTAL ACRES
- THE SOIL IN THE REGION IS CALLED ALBARIZA (FROM THE LATIN *ALBA*, MEANING WHITE); IT IS COMPOSED OF A WHITE, CHALKY 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 OROSO. EVERYTHING BEGINS AS A FERMENTED WINE AND THEN THROUGH 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 OROSO (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 OROSO TRYING TO BE A FINO
- A PALO CORTADO IS A FINO TRYING TO BE AN OROSO
- 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.

3 OZ. GLASS

FINO, GUTIÉRREZ COLOSÍA	7.
FINO, <i>JOSE LUIS GONZALEZ OBREGÓN</i> , EMILIO LUSTAU	12.
MANZANILLA, LA CIGARRERA	7.
AMONTILLADO, <i>ESCUADRILLA</i> , EMILIO LUSTAU	8.
AMONTILLADO V.O.R.S. (30 YEAR OLD), <i>DEL DUQUE</i> , GONZALEZ BYASS	18.
OLOROSO, <i>DON NUÑO</i> , EMILIO LUSTAU	10.
OLOROSO, <i>PATA DE GALLINA</i> , EMILIO LUSTAU	12.
OLOROSO, <i>15 YEAR</i> , EL MAESTRO SIERRA, NV, JEREZ	7.
PALO CORTADO, <i>PENÍNSULA</i> , EMILIO LUSTAU	9.
PALO CORTADO, <i>VIDES</i> , EMILIO LUSTAU	12.
PALE CREAM, MORENITA, HIDALGO	13.
RARE CREAM, <i>SOLERA SUPERIOR</i> , EMILIO LUSTAU	6.
MOSCATEL, <i>EMILÍN</i> , EMILIO LUSTAU	9.
PEDRO XIMÉNEZ, <i>SAN EMILIO</i> , EMILIO LUSTAU	10.
TINTILLA DE ROTA, EMILIO LUSTAU	14.

*****A SMALL NOTE: FOR EVERY GLASS OF SHERRY SOLD, \$1.00 WILL BE DONATED TO THE SIR MARTIN FROBISHER FUND FOR THE RESTORATION OF THE SPANISH ARMADA*****

PRIMITIVO



Piedi Rosso



SCIASCINOSO



verdecA



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PANIA
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