



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

SPARKLING

Neu Cellars Breezy, 2020, Old Mission Peninsula 16.00* 19.00 9.75

-a combo of 95% chardonnay & 5% meunier
 -the chardonnay came off the vine first and completed its primary fermentation in a neutral oak barrel. At this point, the freshly pressed juice of the meunier grape was added to the finished chardonnay wine and, much like the liqueur de tirage in Champagne, a second fermentation was started and the wine remained on the lees for almost 6 months before it was disgorged.
 -yes, this wine is from Michigan and Michigan is coming into its own as an important (not just tertiary) wine growing area. Of course, it is all about terroir and the most important part of Michigan's terroir is the proximity to the Great Lakes. Simply put, as cold as a general Michigan winter might be, it will be slightly warmer near these bodies of water; and the converse is true in the summer months. This means that fine wine grapes can grow at the 45th parallel that runs through the state. The Old Mission Peninsula AVA not only benefits from Lake Michigan but the super deep Grand Traverse Bay. The Peninsula is essentially a large sand dune extending into the water; this sandy, clay soil allows for perfect drainage and therefore orchards and grape vines thrive here. The area first came to wine renown in 1974 with the very heavy lifting of Edward O'Keefe Jr. of Chateau Grand Traverse...he was known at the time as the Ayatollah of Riesling and was fully devoted to vinifera grapes as opposed to the indigenous and hybrid varietals that were / are better suited for Welsh's. Today, there are roughly 110 wineries in the state...oh mammmmmmmmma!

Plageoles Mauzac Nature, 2019, Gaillac MÉTHODE ANCESTRALE ALERT 14.50* 16.50 8.50

-100% mauzac...apparently all the cool kids now list this as their favorite grape...grown in its home and fermented in the manner of our ancestors hundreds of years ago...the first & only fermentation finishes in the bottle you are drinking out of...some call this PÉT-NAT

Marguet* Brut Nature, Shaman 17, NV, Montagne de Reims NATURAL WINE ALERT 25.00* 30.00 15.25

-a blend of 69% pinot noir + 31% chardonnay
 -the wine is fermented in small barrels, ranging from new to nine years of age / there is full ML / all the vins clairs rest on their lees for 9 months before the blending / the final blend is 85% vintage 2017 + 15% reserve wine
 -disgorged February, 2021, with 0 grams dosage

*uhmmmm...far be it for me to say to anyone that they should be paying attention to Champagne and specifically to those Champagnes crafted by Benoît Marguet...alas, I do need to say it because Benoît is kicking regal ass in this rather prosaic agricultural area, that happens to produce the world's most luxurious carbonated beverage. Simply put, Benoît is biodynamic in his vineyard work, minimalistic in his cellar work, puritanistic in his wine's ultimate focus

Laherte Frères Extra Brut Rosé (100% meunier), NV, Épernay 25.00* 30.00 15.25

-a blend of 30% macerated meunier, 60% blanc version of meunier, 10% rouge version of meunier
 -the wine is fermented in a combination of stainless steel, foudres and barrels / there is partial ML
 -disgorged December, 2020, with 2.5 grams dosage

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GREEN & YELLOW GRAPES			
Sylvaner (100% sylvaner), <i> Vieilles Vignes</i> , Étienne Simonis, 2019, Alsace	12.25*	14.25	7.25
Muscadet Sèvre et Maine Sur Lie, Grand Mouton, 2019, Loire Valley	10.75*	12.75	6.50
-100% melon de bourgogne			
Sancerre (100% sauvignon blanc), Hippolyte Reverdy, 2020, Loire Valley	18.75*	21.00	10.75
Saint-Bris (100% sauvignon blanc), <i> Vieilles Vignes</i> , Clotilde Davenne, 2014, Yonne	20.00*	24.00	12.25
Saint-Romain (100% chardonnay), Alain Gras, 2015, Côte de Beaune	20.00*	22.00	11.25
Jurançon Sec, <i> Cuvée Domaine</i> , de Souch, 2015, Pyrénées Atlantique	17.00*	19.00	9.75
-60% gros manseng, 30% petit manseng, 10% petit corbu			
Gewürztraminer, Köfererhof, 2018, Trentino - Alto Adige	10.50*	12.50	6.50
<i> Dinavolino</i> , Denavolo, NV (but really 2020), Emilia-Romagna --AMBER WINE ALERT--	16.75*	18.75	9.50
-25% malvasia di candia aromatica, 25% marsanne, 25% ortugo, 25% <i> we have no clue what the hell they are called</i>			
-the grapes are grown separately in the vineyards but harvested all together; after an intensive sorting of the grapes, searching for only fully ripe berries, the grapes are destemmed and fermented / macerated together for a total of 10 months			
<i> Bianco Porticello</i> (60% carricante, 40% moscato bianco), Castellaro, 2019, Sicily	13.50*	15.00	7.75
<i> El Muelle</i> (100% palomino fino + 2.8% PX), Luis Pérez, 2019, Andalusia	10.50*	12.50	6.50
-so, this <i> vino de la tierra de Cádiz</i> is crafted in Sherry Land and therefore possesses Sherry-esque attributes...like profundity!			
Gumpoldskirchen, Stift Klosterneuburg, 2014, Thermenregion	10.25*	12.50	6.50
-50% zierfandler, 50% rotgipfler			
Roter Veltliner (100% roter veltliner), <i> Reienthal Reserve</i> , Mantlerhof, 2011, Kremstal	15.00*	17.50	9.00
Sauvignon Blanc, <i> Fossilni Breg</i> , Ciringa, 2016, Štajerska	14.50*	16.50	8.50
THIS WINE IS JUST TOO GODDAMN GOOD TO DRINK*			
Gewurztraminer, <i> Clos Windsbuhl</i> , Zind-Humbrecht, 2017, Alsace	17.75*	20.00	10.25

(Total Acidity 3 gr. / Residual Sugar 44.5 gr.)

*not even sure how to address this wine...it is simply too much for my belly, my brain, my soul, my toes to comprehend.

The depth of flavor...it is almost as if a box of wine MSG was dumped into the fermentation vat.

The purity of flavor...maybe just maybe the Virgin Mary sits at the right hand of this wine.

The yumminess of flavor...suffice it to say, 10 pints of Ben & Jerry's *Americone Dream* never tasted so tasty.

The actual facts of the wine are less compelling but obviously necessary: the vineyard of *Clos Windsbuhl* is NOT a *Grand Cru* site, but it does nestle right beside the *GC Rosacker* / it does have a distinct soil composition of limestone, clay & chalk / at an altitude of 1000', it is one of the last vineyards to ripen / it is nestled into the Vosges Mountains and is therefore protected from cooling northern breezes / the Gewurztraminer grape itself has thick skins...apparently, this wine has the same tannin levels as a Burgundian Pinot Noir / suffice it to say, the flamboyance of the aromatics is offset by the austerity of the terroir.

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