



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Colin-Morey, 2020, Burgundy	19.00*	21.50	11.00
Mainova, <i>Moinante</i> , 2019, Alentejo	16.00*	18.00	9.25
Judith Beck, 2020, Burgenland	11.75*	13.50	7.00
Moraitis, 2020, Cyclades	11.50*	13.25	6.75

ROSÉ in BOTTLES... a sign that the Hamptons' season is in full swing

Colin-Morey (100% pinot noir), 2020, Burgundy	86.00
Mainova (100% castelão), <i>Moinante</i> , 2019, Alentejo	72.00
Moraitis (100% aidani mavro), 2020, Cyclades	53.00
Monte Rio (100% white zinfandel...not that imposter red zinfandel!), 2018, Suisin Valley	48.00

top 11 reasons for enjoying rosé wine

1. the European Super Footie Leagues' new seasons have started...damn have I missed footie!
2. my son is actually in a school building this year...physically present...out of the damn house...oh my!
3. Walter Isaacson published a new biography and it is brilliant
4. Bill Gates did put a microchip in my vaccine dose...and rosé wine is the only thing that disables it
5. NIN is performing two shows in Cleveland this month
6. we will soon be accepting dogecoin as a fiat currency...Elon promised to take us to the moon
7. John Wick "5" is beginning production soon
8. NYC is going to have a new mayor soon...and we need to start celebrating asap
9. my friend Sagan got a Vespa and he is promising to get me one also...as long as all goes well at McKinsey
10. Canada and the U.S.A. have just re-opened the damn border!
11. Mom is coming to visit! Mom is coming to visit! Mom is coming to visit!

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
PiNOT NOIR: Philip the Bold loved this grape above all others			
Savigny-les-Beaune, Cornu-Camus, 2019, Côte de Beaune	17.50	19.50	10.00
Maranges, 1er Cru La Fussièrre, Vincent & Sophie Morey, 2018, Côte de Beaune	17.00*	19.00	9.75
Trimbach, Reserve, 2018, Alsace	15.00*	17.00	8.75
Menetou-Salon, Domaine de Loye, 2019, Loire Valley	13.50*	15.75	8.00
Grosjean, 2019, Valle d'Aosta	14.00*	16.00	8.25
Mayer am Pfarrplatz, 2017, Vienna	12.00*	14.00	7.25
Cave Calòz, La Mourzière, 2018, Valais	19.75*	23.00	11.75
Joseph Swan, Cuvée de Trois, 2016, Sonoma Country	20.00*	23.00	11.75
Clos des Fous, Subsolum, 2017, Aconcagua Costa	12.00*	13.75	7.00
*Flight of Three Tastes of the above Pinot Noirs			24.00

AHR VALLEY* PiNOT NOIR: yes Virginia, there is Pinot Noir in Germany

Bertram-Baltes, Handwerk, 2018, Ahr	15.25*	17.50	9.00
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***NOTE:** Hopefully, you saw the images and read the headlines: the *Ahrpocalypse Now* crushed the Ahr Region of Germany on the night of July 14th. Essentially, two months' worth of rain crashed down upon this pristine wine region in the north of Germany on this fateful night. There were warnings but this was biblical...a 1000-year storm / flood and this area had never experienced anything like it (the nearby Mosel River had risen 20' because of this same storm system but the residents of that pristine wine valley are used to it...and the bucket brigade was ready and the wine barrels were properly secured). At present, 112 residents of the region have perished. Of the 38 wineries in the Valley, farming roughly 563 hectares, many have lost their entire facilities (all equipment + barrels filled with wine + case-stacks of wine waiting to be shipped). And since all surviving residents will be focused on rebuilding their homes, there is very little manpower to go into the vineyards to do the work necessary to craft a vintage 2021. This is that proverbial climate change shit-show brought to you in full resolution. So, while you are enjoying a glass of the above yummy Pinot Noir, please think kindly and generously upon our friends in the Ahr.

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Cinsault, <i>HUB</i> , Pedro Parra y Familia, 2019, Valle del Itata -80 year old , dry farmed vines -grown on stony, red, sandy quartzic granitic soil -fermented in concrete & aged in concrete -the <i>HUB</i> is Freddie Hubbard	17.50*	20.00	10.25
Cinsault, <i>TRANE</i> , Pedro Parra y Familia, 2019, Valle del Itata -79 year old , dry farmed vines -grown on stony, red, silty quartzic granitic soil -fermented in concrete & aged in untoasted oak barrels -the <i>TRANE</i> is John Coltrane	17.50*	20.00	10.25
Cinsault, <i>MONK</i> , Pedro Parra y Familia, 2019, Valle del Itata -75 year old , dry farmed vines -grown on stony, red, silty clay, with quartzic granitic soil -fermented in concrete & aged in untoasted oak barrels -the <i>MONK</i> is Thelonious Monk	17.50*	20.00	10.25
*Flight of Three Tastes of the Pedro Parra ode to jazz			26.00

Who is this Pedro Parra?

He is:

the **Master Blaster** of Terra Firma

the **Father** of Dragonstone

the **Breaker** of Soil Stereotypes,

the first **Doctor** of Terroir

the **Khal** of the Great Terrestrial Sphere

Okay, for real now, he:

-is a man from Chile, presently living in Concepción

-has a Ph.D. from the Institut National Agronomique de Paris-Grignon...and that Ph.D. is in TERROIR!

-studied rocks...and only rocks...he does not have any degrees in winemaking

-consults with winemakers all over the world, helping them to craft terroir-expressive wines

-loves jazz

-does not like Coca Cola wines

We love Pedro

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