



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
<i>Jeune</i> , Chateau Musar, 2018, Bekaa Valley -50% cinsault, 30% syrah, 20% cabernet sauvignon	11.75*	13.75	7.00
<i>Hochar Pere et Fils</i> , Chateau Musar, 2017, Bekaa Valley -55% cinsault, 35% grenache, 10% cabernet sauvignon	17.50*	20.00	10.25
<i>Grand Vin</i> , Chateau Musar, 2001, Bekaa Valley -33% cinsault, 33% carignan, 33% cabernet Sauvignon, 1% love & friction	30.00*	37.00	18.75
*Flight of Three Tastes of the Chateau Musar celebration of vigor and resilience			30.00

The Facts:

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

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

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

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

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

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

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

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

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

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

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

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

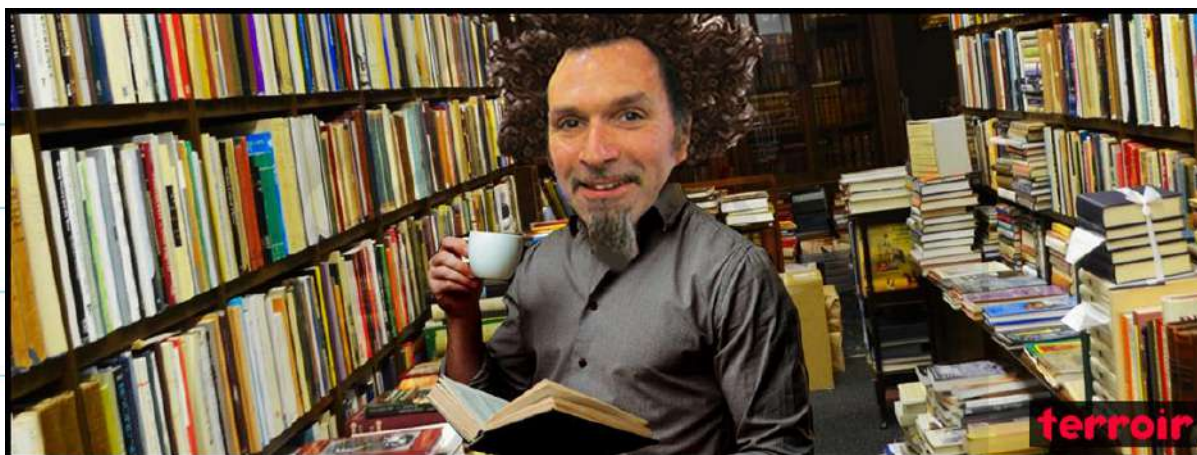
Serge Hochar, we raise a glass of wine to you nightly, because it is the righteous thing to do.

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RED & PURPLE & STRANGE GRAPES			
Fleurie (100% gamay), <i>Cuvée Tardive</i> , Clos de la Roilette, 2019, Beaujolais	16.50*	18.50	9.50
Château Grand Village (80% merlot, 20% cabernet franc), 2012, Bordeaux	11.75*	13.75	7.00
Grolleau Gris (100% grolleau), <i>A' Tue Tête</i> , de la Tête Rouge, 2019, Loire Valley	13.50*	15.50	8.00
Bourgueil (100% cabernet franc), Stéphane Guion, 2018, Loire Valley	10.75*	12.75	6.50
Mondeuse (100% mondeuse), Domaine Lupin, 2019, Savoie	15.00*	17.00	8.75
Pic-Saint-Loup (80% syrah, 20% grenache), Christophe Peyrus, 2016, Languedoc	13.25*	15.50	8.00
Fumin (100% fumin), Otтин, 2018, Valle d'Aoste	18.00*	20.50	10.50
Coste della Sesia (100% vespolina), Cascina Preziosa, 2017, Piedmont	18.50*	20.50	10.50
Refosco (100% refosco), Ronchi di Cialla, 2017, Friuli	14.00*	16.00	8.25
Lacrima di Morro d'Alba Superiore, <i>Guardengo</i> , Lucchetti, 2018, Marche -100% lacrima di Morro	10.75*	12.75	6.50
<i>Vinos de Madrid, Aguja del Fraile, 4 Monos</i> , 2016, Sierra de Gredos -95% garnacha, 5% cariñena / also, the 4 Monos are the 4 Monkeys = Javier García, Laura Robles, David Velasco and David Moreno	18.00*	21.00	10.75
Camino de la Frontera, Laura Lorenzo, 2019, Castilla y León -mouratón & tinta Madrid +++, grown on old, terraced vineyards composed of granite and sand, smack up against the Portuguse border	17.75*	20.00	10.25
Trollinger Trocken, <i>La Boutanche</i> , Knauss, 2020, Württemberg SERVED COLD -100% Trollinger (because we are in Germany) but if we were in Italy, this would be 100% Schiava Grosso. And oh what a grape this is. Of course, it is different from the Schiava Gentile, the Schiava Grigia, the Schiava Lombarda because it is bigger in size (aka, grosso). Along with Riesling, this grape is a parent of Kerner. It is the mother grape to Bukettraube. And after a wild night in Corfu with Muscat of Alexandria, it mothered the Muscat of Hamburg. The birthplace of the grape is Italy, in the Tyrol región and one would hope, from Tyrol, one gets Tirol, and when something is from Tirol, it might be referred to as Tirolinger... anyway, you get the picture. Any questions, just ask Steven...he is our resident Trollinger expert	12.00*	14.00	7.25
Sankt Laurent (100% st. laurent), Rosi Schuster, 2018, Burgenland	13.00*	15.00	7.75
Blaifränkisch, <i>Deutsch Schützen</i> , Wachter Wiesler, 2017, Burgenland -100% blaifränkisch	14.25*	16.00	8.25
Agiorgitiko (100% agiorgitiko), <i>Fteri</i> , Troupis, 2019, Arcadia	9.50*	11.50	6.00
Syrah, Mullineux, 2017, Swartland	17.25*	19.00	9.75
Trousseau (100% trousseau), Sandlands, 2019, Sonoma	18.00*	20.00	10.25
Where's Linus? (69% petite syrah, 31% zinfandel), 2020, Mendocino	10.75*	12.75	6.50
Syrah, <i>KC Labs</i> , Kivelstadt Cellar, 2019, Mendocino	14.50*	16.50	8.50
Zinfandel, <i>Juvenile</i> , Turley Wine Cellars, 2019, California	15.25*	17.00	8.75
<i>Furie</i> (100% cabernet sauvignon), Pearl Morissette, 2019, Lincoln Lakeshore	14.50*	16.75	8.50
Secano Interior (100% país), Catalina Ugarte, 2019, Itata	13.50	15.50	8.00

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terroir wine books* for sale**

*of course, we didn't write any of these things but we know the folks who did and they are majestic individuals, who know a lot about wine & stuff...we aspire to be like them!

The World Atlas of Wine 8th Edition - \$55.00

by Hugh Johnson & Jancis Robinson

editor's note: "never make a decision when you need to pee" Leonard Cohen

P.S. the above special note has nothing to do with this glorious book...it is just a note to live by

The Sommelier's Atlas of Taste - \$32.00

by Rajat Parr & Jordan Mackay

editor's note: Jordan Mackay is the best wine writer. Period.

Cork Dork - \$15.00

by Bianca Bosker

editor's note: this is the book that Jack Kerouac wished he wrote

Godforsaken Grapes - \$22.00

by Jason Wilson

editor's note: Jason once criticized the Riesling grape and the Summer of Riesling...I am still pissed

Champagne - \$64.00

by Peter Liem

editor's note: Dom Perignon only saw stars when he read this book

Riesling: Best White Wine on Earth - \$18.00

by Stuart Pigott

editor's note: Stuart is to Riesling as John Lydon is to the history of music

Volcanic Wines - \$30.00

by John Szabo, MS

editor's note: John is Canadian...which makes him one of the nicest folks on the planet

Wine Simple - \$26.00

by Aldo Sohm & Christine Muhlke

editor's note: maybe the best intro to wine book, written by the world best sommelier

The New California Wine - \$29.00

by Jon Bonné

editor's note: this is the book that will convince you to savor more California grape juice

Sherry, Manzanilla & Montilla - \$75.00

by Peter Liem & Jesús Barquín

editor's note: the cost of this book is insane!!! Originally released at \$29.95, it now costs (on Amazon) between \$150 (used) and \$847.26 (new). Our two copies are new...it appears that it is now a collector's item