



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

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

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

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

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

Kabinett, *Niedermenniger Sonnenberg Alte Reben*, Stefan Muller, 2020, Saar 15.00* 17.00 8.75

(Total Acidity 11.9 gr.* / Residual Sugar 47.8 gr. / ONLY 7.5°)

*please, please, please NOTE: this level of acidity is insane...it is essentially twice the level of acid that is in any normal wine...

RIESLING 2021 COLORING PAGES

They will bring you enlightenment and contentment while Riesling, the wine, brings a smile to your face.

Choose between *Neuschwanstein Castle* and *Martin Luther*.

Spätlese, <i>Bopparder Hamm Engelstein</i> , Weingart, 2015, Mittelrhein (Total Acidity 7.5 gr. / Residual Sugar 42 gr.)	15.00*	17.00	8.75
Spätlese, <i>Erdener Prälat</i> , Meulenhof, 2016, Mosel (Total Acidity 6.3 gr. / Residual Sugar 77.8gr.)	13.50*	15.50	8.00
Spätlese, <i>Norheimer Kirschheck</i> , Jakob Schneider, 2017, Nahe (Total Acidity 8.6 gr. / Residual Sugar 73.6 gr.)	15.25*	17.25	8.75
Spätlese, <i>Dorsheimer Goldloch</i> , Schlossgut Diel, 2008, Nahe (Total Acidity 7.7 gr. / Residual Sugar 82 gr.)	20.00*	25.00	12.75
Auslese, <i>Ürziger Würzgarten</i> , Alfred Merkelbach, 2018, Mosel (Total Acidity 8.5 gr. / Residual Sugar 101 gr.)	19.00*	22.00	11.25
Ice Wine, Koenig Vineyards, 2014, Snake River Valley (Total Acidity 7.8 gr. / Residual Sugar 220 gr.)	13.00* 3oz.	---	15.00

- *Flight of Three Tastes of any of the Rieslings... we pick'em 26.00**
- *Flight of Five Tastes from the world of Riesling... yup, we definitely pick'em 40.00**
- *Flight of Eight Tastes from the world of Riesling... this is insane... who would do this 60.00**

Total Acidity (as in tartaric...you feel this acid on the sides of your tongue): most white wines have 5-6 grams per litre

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

And why do we think this info is so important?

Because, in the case of Riesling, **TOTAL ACIDITY** and **RESIDUAL SUGAR** (+ pH and alcohol and other cool things)

create **BALANCE** and *that* is truly what the Riesling conversation is all about.

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



wine is ferroir™

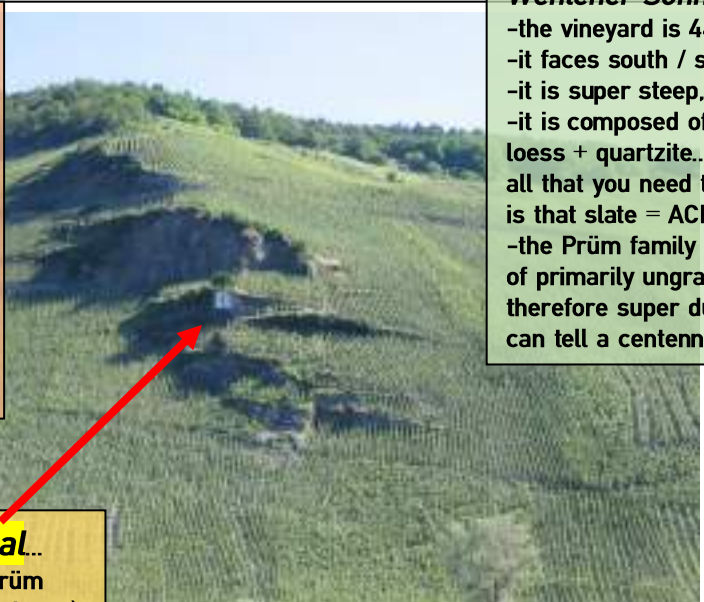
	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
RIESLING DUALITY ii: Riesling from a master blaster			
Kabinett, <i>Wehlener Sonnenuhr</i> , Joh. Jos. Prüm, 2019, Mosel (Total Acidity 7.5 gr. / Residual Sugar 44 gr.)	21.00*	25.00	12.75
Spätlese, <i>Wehlener Sonnenuhr</i> , Joh. Jos. Prüm, 2019, Mosel (Total Acidity 7.2 gr. / Residual Sugar 68 gr.)	25.00*	30.00	15.25
*Flight of Two Tastes of these Two Tasty Wines			24.00

****unfortunately, these two wines are NOT part of the *Summer of Riesling* Riesling Flights****

YOUR JOH.JOS. PRÜM CRIB NOTES:

- the Prüm family has been in the Mosel for over 400 years, with extended family members being present since 1156CE
 - the origin story of the estate resides with Sebastian Alois Prüm, who in the early 19th century was crafting yummy cabernet-sauvignon Rieslings
 - Mathias Prüm, Sebastian's son, was next in line...his holdings were eventually divided amongst his seven kids. His oldest son, Johan Josef Prüm, purchased additional vineyards from his brother and, in 1911, created the estate as we know it today: Joh. Jos. Prüm.
- The foundations he laid were built upon in a grand fashion by his son, Sebastian. Along with his wife, Katharina, Sebastian focused on only crafting the highest quality wines...his 1949 Riesling Beerenauslese, *Wehlener Sonnenuhr*, is considered to be the most perfect (if such a thing exists) weiss wine produced in the 20th century (at least according to my mom...seriously!). Of the many wines they produced, all could be described as possessing purity, focus, class, awesomeness, absolute yumminess.
- Manfred Prüm assumed control of the estate in 1969 upon the passing of his papa and helped to usher the estate through the establishment of the 1971 German Wine Laws. Of his many accomplishments, the *Gold Kap* that seals only the most kick-arse wines is all his idea
 - now, Katharina Prüm, a doctor of law like her dad, is running the show (her first vintage in charge was 2007)...she is an old school soul and we are in love with her wine sensibilities and attention to historic wine detail

Joh. Jos. Prüm Winemaking:
 -only indigenous yeasts are used
 -the action of the ferment is to go long and slow, at a low temperature, with minimal intervention (this is called reductive winemaking)
 -it is in this reductive environment that the yeasts work their asses off and therefore produce by-products, one of which is sulfide aromas. **SO**...the potential aroma of SO₂ on your Prüm wine is *not* an overuse of sulfur at bottling **BUT** the sign of an old school, natural wine master.



Wehlener Sonnenuhr Cliff Notes:
 -the vineyard is 44.3 hectares
 -it faces south / southwest
 -it is super steep, up to a 65° slope
 -it is composed of Devonian blue slate + loess + quartzite...
 all that you need to know about geology is that slate = ACID ACID ACID
 -the Prüm family holdings are composed of primarily ungrafted vines and are therefore super duper old (these vines can tell a centennial history)

this is the **sonnenuhr**...aka, the **sundial**...
 it was constructed in 1842CE by Jodocus Prüm (he had no kids but had a love affair with time pieces),
 to allow the vineyard workers to know what time it was and, more specifically, to know that it was time to go to church, dammit.

the Mosel River...I once swam in here...
 it was a race with Erni Loosen...he won...
 I heard sprites singing on Lorelei and got distracted.

G German Riesling



wine is terroir™

RIESLING DUALITY i: Riesling disguised as utter yumminess

Kabinett, <i>Maximin Grünhaus Abtsberg</i> , von Schubert, 2018, Ruwer	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
	19.00*	22.00	11.25

(Total Acidity 8.5 gr. / Residual Sugar 66 gr.)

- the vines average 40 years of age and grow gloriously in the blue, Devonian slate of the almighty *Abtsberg*
- the wine is fermented using indigenous yeasts, in stainless steel and Fuder casks; fermentation stops naturally

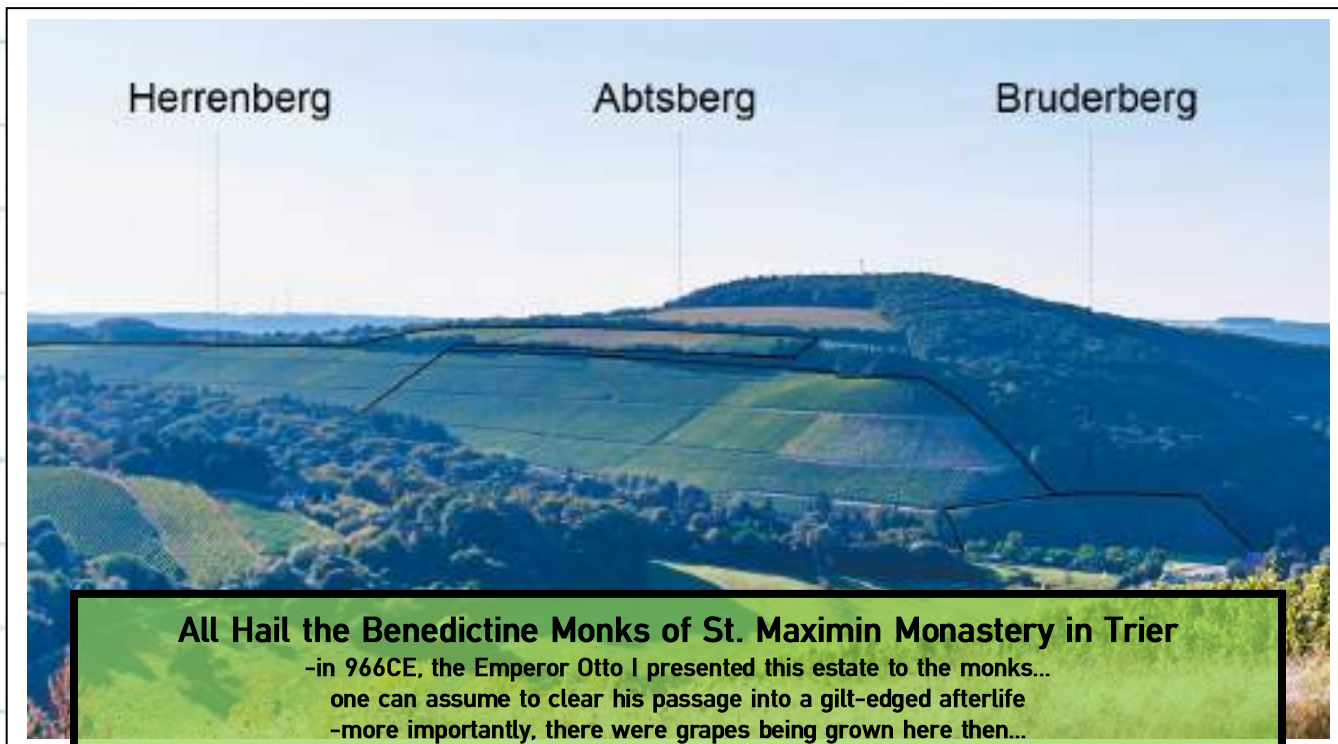
Spätlese, <i>Maximin Grünhaus Abtsberg</i> , von Schubert, 2018, Ruwer	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
	18.00*	21.00	10.75

(Total Acidity 8.1 gr. / Residual Sugar 91 gr.)

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

*Flight of Two Tastes of these Two Tasty Wines 19.00

unfortunately, these two wines are NOT part of the *Summer of Riesling Riesling Flights*



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

- in 966CE, the Emperor Otto I presented this estate to the monks... one can assume to clear his passage into a gilt-edged afterlife
- more importantly, there were grapes being grown here then...

that is 1055 years of continuous viticulture and vinification...that is crazy town!

-in 1802, the monks had to give up control of the property when a short French dude rode through town

-the total size of the hillside is 84 acres, roughly 1.5 X the Great Lawn in Central Park

-it is divided into three parcels:

- the *ABSTBERG*: these grapes produced wines for the Abbot
- the *HERRENBERG*: these grapes produced wines for the choirmasters
- the *BRUDERBERG*: these grapes produced wines for the monks



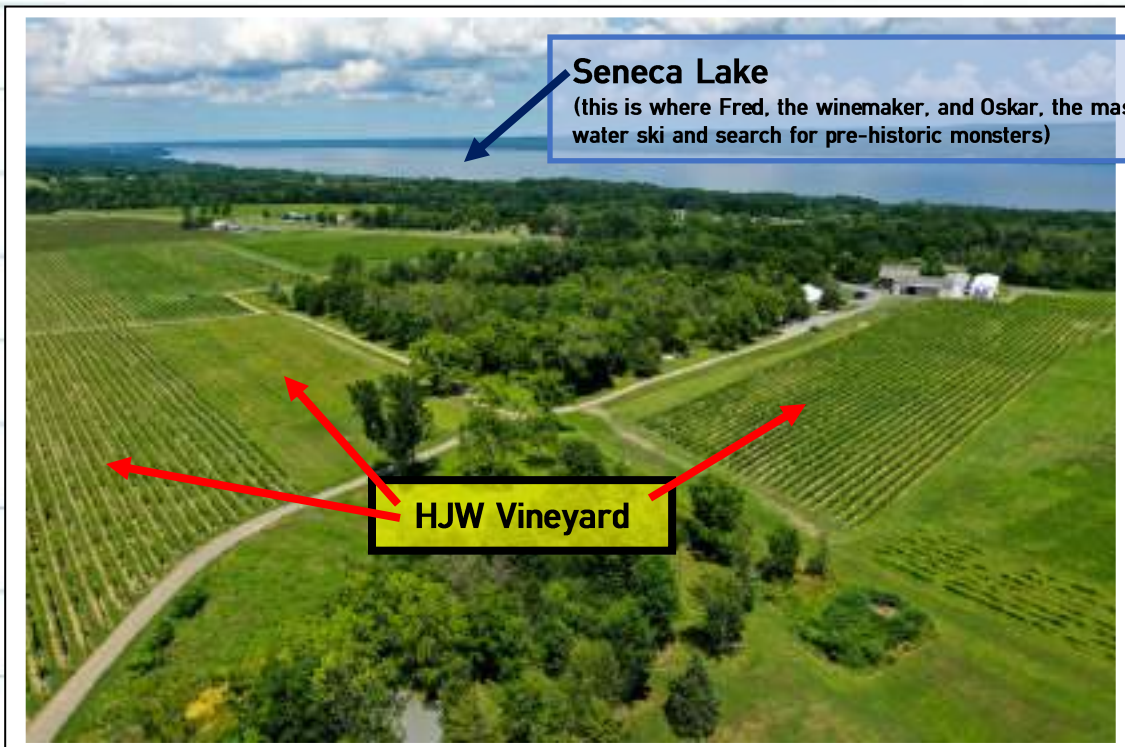
RIESLING SINGULARITY i: Riesling as America's wine... F.U. Chardonnay

Hermann J. Wiemer, *HJW Vineyard*, 2019, Seneca Lake

HAPPY HOUR*	Glass 6oz.	Taste 3oz.
18.00*	20.00	10.25

(Total Acidity 7 gr. / Residual Sugar 6 gr.)

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



Seneca Lake
(this is where Fred, the winemaker, and Oskar, the master blaster, water ski and search for pre-historic monsters)

HJW Vineyard

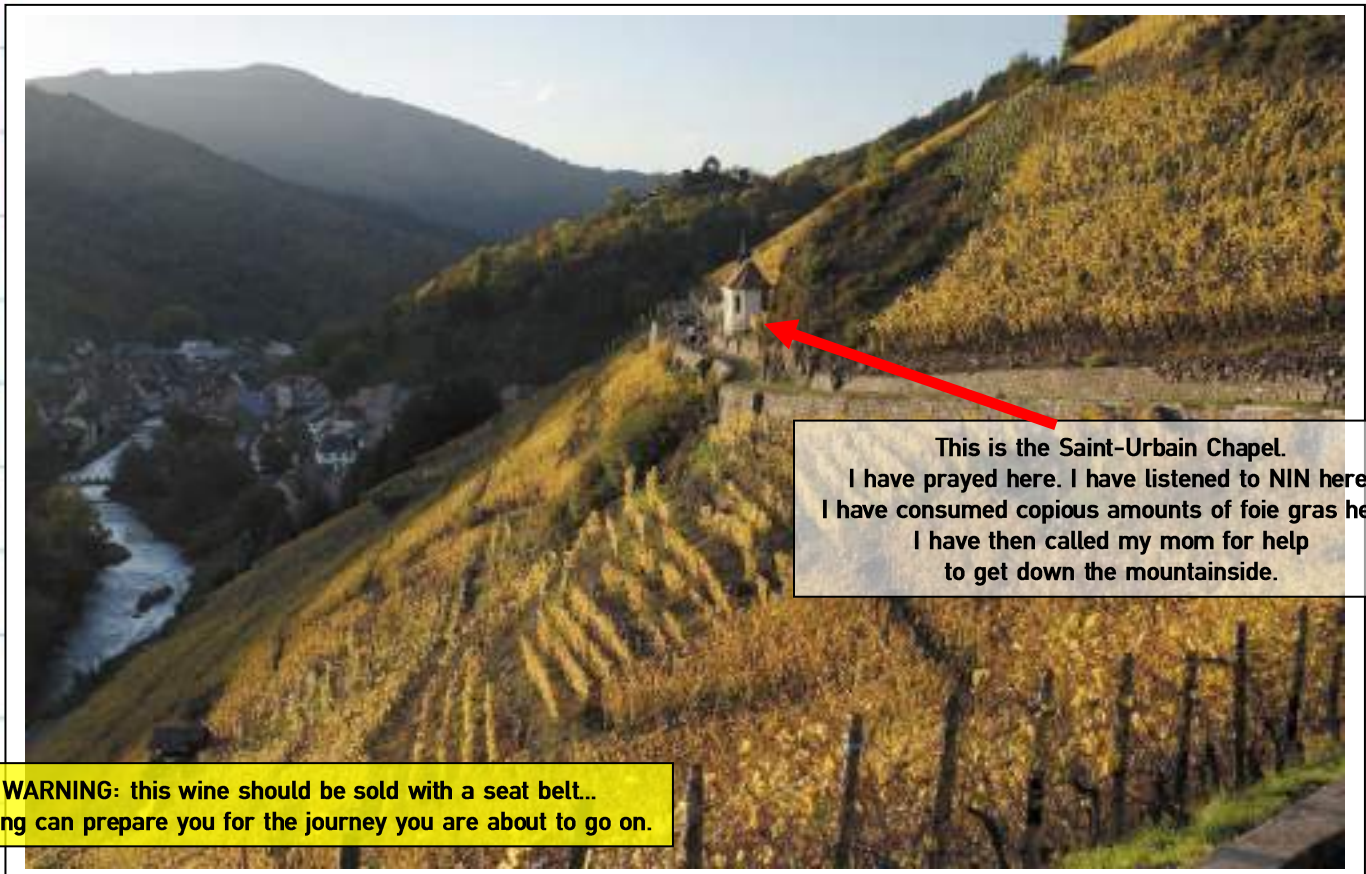


RIESLING SINGULARITY ii: Riesling in the robes of the Holy Roman Emperor

Schoffit, *Grand Cru Rangen "Clos Saint-Théobald,"* 2018, Alsace HAPPY HOUR* Glass 6oz. Taste 3oz.

(Total Acidity 5.5 gr. / Residual Sugar 3.5 gr.)

- well, mammmmma, we are now in the vinous Promised Land of France. Truly, with all due respect to the Burgundians, the Bordelais, the Champenois, the blah, blah, blah, they ain't got nothing compared to this majestic hillside, above the River Thur, near the town of Thann
- the slope is at 60°...just ponder for a moment how steep that actually is...if Romanée-Conti was that steep, we would be spending \$10,000 per bottle. But this is not Burgundy; this is Alsace. And Alsace does not get enough respect or acclaim from wine folks. BUT YOU ARE GOING TO CHANGE THAT TONIGHT BY SCREAMING TO THE HEAVENS HOW PROFOUND THIS EXPRESSION OF TERRA FIRMA ACTAULLY IS!
- the vineyard measures 18.5 hectares in size – Bernard Schoffit owns 6.5 hectares and Olivier Humbrecht essentially owns the rest
- the vineyard is adjacent to the Vosges fault and it lies on volcanic-clastic rocks...it is very stony soil and it retains heat
- the vineyard faces due south
- to be honest, I just need to shut up and you need to start savoring this wine...you are definitely going to see stars



This is the Saint-Urbain Chapel. I have prayed here. I have listened to NIN here. I have consumed copious amounts of foie gras here. I have then called my mom for help to get down the mountainside.

WARNING: this wine should be sold with a seat belt... nothing can prepare you for the journey you are about to go on.