



	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

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



	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, 2000, Bekaa Valley -33% cinsault, 33% carignan, 33% cabernet Sauvignon, 1% love & friction	30.00*	35.00	17.75
*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.
MORE PURPLE & RED GRAPES			
Donnas (90% nebbiolo, 10% freisa & neyret), Caves de Donnas, 2017, Valle d'Aosta	14.25*	16.00	8.25
<i>Divicaroli</i> (100% pelaverga), Melognis, 2019, Piedmont	13.75*	15.50	8.00
Coste della Sesia (100% vespolina), Cascina Preziosa, 2017, Piedmont	18.50*	20.50	10.50
Valpolicella Classico, Rubinelli Vajol, 2017, Veneto	10.25*	12.00	6.25
-45% corvina, 35% corvinone, 15% rondinella, 5% molinara			
Lacrima di Morro d'Alba Superiore, <i>Guardengo</i> , Lucchetti, 2018, Marche	10.75*	12.75	6.50
-100% lacrima di Morro			
Falerno del Massico (80% aglianico, 20% pedirosso), Masseria Felicia, 2010, Campania	14.00*	16.50	8.50
<i>Camiño Real</i> (mencia +++), Guímaro, 2018, Ribeira Sacra	13.50*	15.50	8.00
SSF (85% grenache, 15% carignan), 4 Monos, 2016, Madrid	16.00*	18.75	9.50
-SSF = sans soufre / the 4 Monos are the 4 Monkeys = Javier García, Laura Robles, David Velasco and David Moreno			
Bobal (100% bobal), <i>La Casilla</i> , Ponce, 2018, Manchuela	13.50*	15.00	7.75
Blaufränkisch, <i>Deutsch Schützen</i> , Wachter Wiesler, 2017, Burgenland	14.25*	16.00	8.25
-100% blaifränkisch			
Syrah, Mullineux, 2017, Swartland	17.25*	19.00	9.75
Rubired (100% rubired), Monte Rio Cellars, 2018, California	10.00*	12.00	6.25
Syrah, Piedrasassi, 2019, Santa Barbara	14.75*	16.50	8.50
<i>Claret</i> , White Rock Vineyards, 2017, Napa Valley	25.00*	30.00	15.25
-51% cabernet Sauvignon, 26% merlot, 15% cabernet franc, 8% petit verdot			
País (100% país), <i>Tierra de Pumas</i> , Roberto Henriquez, 2019, Bío-Bío NATURAL	14.00*	16.00	8.25
Carmenere (100% carmenere), <i>Los Lingues</i> , Casa Silva, 2018, Colchagua	11.75*	13.50	7.00
Criolla Chica (100% criolla chica aka país), Cara Sur, 2019, Valle de Calingasta	14.25*	15.75	8.00
Grenache, <i>The Green Room</i> , Ochota Barrels, 2020, McLaren Vale	17.75*	20.50	10.50

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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