



	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SPARKLING			
Hild Sekt (100% elbling), NV, Mosel	10.50*	12.50	6.50
-disgorged February 2021, with 12 grams dosage & 6.1 grams total acidity			
Christoph Hoch (grüner veltliner +++), Kalkspitz, NV, Austria PÉT NAT ALERT	14.50*	16.50	8.50
-so, truly a witches' brew of a wine, combining 70% grüner veltliner, a <i>weiß</i> expression of Zweigelt, a skin-fermented sauvignon blanc + smatterings of blauer portugieser and muskat ottonel...this is a mic drop of a wine that even Mitch McConnell would be speechless about			
-it is produced using the <i>méthode ancestrale</i> ...this is the original method of making bubbly wine, whereby a single fermentation begins in vat and is completed in the bottle you are drinking out of VS. the <i>méthode champenoise</i> whereby a sparkling wine goes through two fermentations, the second one being in the bottle you are drinking out of			
-meaning, there is no disgorging of this wine			
-meaning, this wine will most likely be cloudy when you get to the final glass (the cloudiness is due to the dead yeast cells floating about and dancing to Vampire Weekend songs)			
-the alcohol level is rather low (only 11.5°) and the carbonation is rather low (only 3 atmospheres of pressure)			
-ultimately, this is an origin story wine, that is eminently quaffable...apparently, all the cool kids love it			
Melsheimer Brut (100% riesling), Reiler Mullay-Hofberg, 2015, Mosel	13.75*	15.75	8.00
Henriet-Bazin Brut Blanc de Blancs, NV, Côte des Blancs	25.00*	30.00	15.25
-the wine (100% chardonnay) is fermented in stainless steel, with ML; it then spent 36 months sur lattes			
-70% of the blend is vintage 2016; 30% of the blend is reserve wines from vintages 1968-2015			
-disgorged June 2020, with 7 grams dosage			
GREEN & YELLOW GRAPES			
Jacquère (100% jacquère), La Pente, des Côtes Rousses, 2018, Savoie	15.00*	17.00	8.75
Jurançon Sec, Cuvée Domaine, de Souch, 2015, Pyrénées Atlantique	17.00*	19.00	9.75
-60% gros manseng, 30% petit manseng, 10% petit corbu			
Derthona (100% timorasso), la Colombera, 2017, Piedmont	13.50	15.50	8.00
Colline del Genovesato Bianco (100% pigato), Bisson, 2018, Liguria	14.25*	16.25	8.25
Bianco Porticello (60% carricante, 40% moscato bianco), Castellaro, 2019, Sicily	13.50*	15.00	7.75
La Rumbera (100% pansa blanca...aka, xarel-lo), Oriol Artigas, 2018, Alella	13.75*	15.75	8.00
Gual (100% gual), Viñátigo, 2019, Canary Islands	14.25*	16.00	8.25
Uivo Curtido (100% muscatel galego), Folias de Baco, 2020, Douro AMBER WINE ALERT	13.25*	15.00	7.75
Rebula (100% rebula), Guerila, 2018, Vipavska Dolina AMBER WINE ALERT	14.00*	16.00	8.25
Sauvignon Blanc, Monte Rio Cellars, 2020, Lodi	13.25*	15.00	7.75
Portezuelo (torontel + muscat, chasselas, semillon), Louis-Antoine Luyt, 2019, Itata	11.75*	13.75	7.00
-a <i>pipeño</i> from the familia Patricio Martínez, from 100-200-year-old bush vines, planted on clay soils, rich in granite deposits			
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HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

CHABLIS

Petit Chablis, Patrick Piuze, 2019	18.00*	21.00	10.75
Chablis, <i>Vieilles Vignes</i> , Savary, 2018	19.00*	22.00	11.25
Chablis, <i>1er Cru Côte de Lechet</i> , Daniel Dampt, 2018	21.00*	24.00	12.25
Flight of Three Tastes of chardonnay grown in chalk, that tastes of "Needle"			30.00

My Mom's Thoughts / Misgivings about CHABLIS composed on February 23rd, 1972

HISTORY

- the name comes from two Celtic words: CAB (signifying *house*) and LEYA (meaning *near the woods*)
- vines were present in the 9th Century
- through the middle ages, important families controlled the region and not the Catholic Church (unlike Burgundy proper)
- in the late 19th Century, the region supplied a sea of wine to Paris (*aka*, every Parisian was allocated 2 bottles of Chablis a day)
- in 1945, due to a severe frost and a few military skirmishes, not a single bottle of Chablis was produced
- prosperity only returned to the region with the 1970 vintage...Richard Nixon was a big consumer / supporter of this wine

TERROIR

- a base of Kimmeridgean (named after Kimmeridge, a village in Dorset, England): relatively uniform, chalky marl and mealy limestone, containing many banks of seashells
- a Portlandian cap (named after the Isle of Portland in Dorset, England): limestone from the Jurassic age
- simply put, fossilized seashells abound in this terroir, especially the *Exogyra virgule*

GRAPE

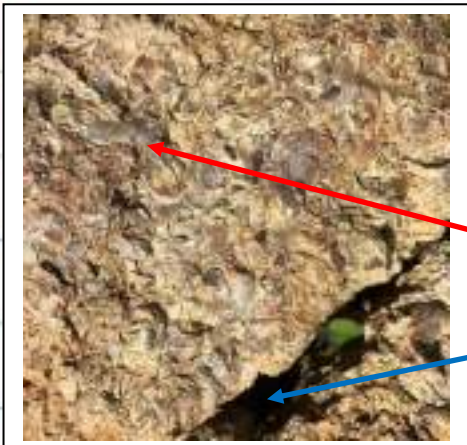
- a local rarity called Beaunois (so-named due to potential origins in Beaune, Burgundy)

A.O.C. STUFF

- the appellation of Chablis was created in 1938 (it now includes Village / 18 Premier Crus / 7 Grand Crus)
- to be a true Chablis, Kimmeridgean marl **MUST** exist beneath the Portlandian cap
- the appellation of Petit Chablis was created in 1944 (essentially flatlands existing above the hallowed slopes of Chablis).

Mom differentiated the two, in the Spring of 1978, this way:

Chablis is the Tony Manero of the region while Petit Chablis was the Joey / Double J / Gus / Bobby C. of the region



Alcide d'Orbigny (1802-1857)
 was the proverbial s*#t when it came to all things geology / paleontology / archaeology / anthropology / zoology in the early 19th century.
 In 1840, he published the *La Paléontologie Française*, the masterwork of French fossils.
 Wine-wise, we owe the naming of the Portlandian cap to him, as well as the reference to Kimmeridge for the underlying limestone.
 Unfortunately, he also believed that God created 27 catastrophes to craft the present world as we know it.
 Suffice it to say, though, fans of chardonnay adore him.

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	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
SAUVIGNON BLANC... from a place where Pascaline Lepeltier is happiest			
Menetou-Salon Morogues, <i>le carroir</i> , Domaine Pelle, 2018, Loire Valley	15.00*	17.00	8.75
Sancerre, André Dezat, 2020, Loire Valley	18.50*	21.00	10.75
Pouilly-Fumé, <i>Florilège</i> , Jonathan Didier Pabiot, 2018, Loire Valley	17.00*	19.00	9.75
Saint-Bris, <i>Vieilles Vignes</i> , Clotilde Davenne, 2014, Yonne	19.00*	22.00	11.25
Flight of Four Tastes of sauvignon blanc... these will make you smile			34.00

THE GREATEST VIN BLANCS ON THE PLANET... at least, according to Tira

Vin Jaune (100% savagnin), Jean Bourdy, 2009, Jura	20.00*	2oz.	---	25.00	2oz.
Château Chalon* (100% savagnin), Domaine Berthet-Bondet, 2009, Jura	25.00*	2oz.	---	30.00	2oz.

"Ladies & Gentlemen, your General & Manager has turned on the Fasten Seat Belt sign. If you haven't already done so, please stow your sense of *what a wine is supposed to taste like* underneath your seat or in a dark cloud above. Please make sure your palate is ready for a roller coaster ride and your brain is ready to be melted. If you are seated next to my mom, please read the special instructions on the chalkboard to understand her misgivings about her son. Our flight today will be in the 4th dimension and we have no clue what the altitude or time frame will be. At this time, please ensure your seat belt is securely fastened and that all electronic devices that can alert friends / family members / emergency workers are set to 'stun' mode. Enjoy the flight."

***Château Chalon Cheat Sheet:**

-it is a vin jaune...aka, yellow wine...aka, a vin de garde

(this means that it begins life like any other wine, with an alcoholic fermentation, followed by a malolactic fermentation; once it goes into barrel to age, this is where things take a turn for the dark / glorious side: the barrels are not filled to the top, generally, allowing for a layer of yeast to form on the surface of the wine; this *veil...* or *voile...* protects the wine from oxidation, all the while feeding on the sugars in the wine; both acetic acid (a little) and acetaldehyde (a lot) are created during the 60 month minimum ageing process, along with the compound sotolon (this gives the wine its nutty or curry aromatics); during the ageing in barrel, the wine is also evaporating, and it is losing a lot of liquid (the bottling in a 620ml vessel – called a clavelin – essentially indicates that 1000ml of wine lost 38% of its volume)

-it is named after a hilltop village in the Jura Mountains of France

-it must be made from the Savagnin grape, which originated in the region and is the exact same varietal as Traminer

-it must be grown on the local, grey, marl soil

-it might be similar to Sherry aromatically but it is not at all like Sherry

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We have been waiting for Euro 2020* for so long now, it is actually 2021. But that is cool, as footie remains the most important, of the least important things in our lives (hanging with mom is still our #1 desire).

The pan-Euro tournament is very much underway. And **terroir** will be showing (on the big screen) all the mid-afternoon games, thru to the semi-finals on July 6th & July 7th.

Our footie viewing schedule:

Tuesday the 6th: Italy vs. Spain, at 3:00pm

Wednesday the 7th: England vs. Denmark, at 3:00pm

on Thursday, Friday, Saturday,

we will be napping and exercising and showering aggressively to get ready for the Finals on Sunday

We very much look forward to seeing you.

***Euro 2020 Notes:**

- the tournament happens every four years and, next to the World Cup, is the most important football spectacle on the planet (though the Copa America is pretty damn impressive too)
- 24 countries have qualified and, unlike past iterations, they will play games seemingly throughout the entirety of the continent of Europe, from Baku, Azerbaijan to London, England (uhmmmm, didn't the Brits just officially leave Europe?!!)
- the teams are divided into six groups of four and will initially play a round robin format; the knock-out stages then follow before Germany lifts the trophy on July 11th
- the mascot is named Skillzy, apparently inspired by the joie de vivre of street footie and a bottle of Olga Raffault Chinon, Les Picasses, 1985.
- Skillzy very much enjoys nutmegging his mates during games, while I very much enjoy rolling on the ground and asking for the magic sponge to cure all my evils
- the favorites for tournament success are:

North Macedonia...just kidding, but they did beat Germany, in March, 2-1 *already exited*

Wales...as long as Gareth Bale brings his footie cleats and not his golf cleats *already exited*

Belgium...this is their 3rd golden generation of players (the previous two played like pewter) *already exited*

England...for Queen and country...and Meghan & Harry too

Italy...they can lose but you will never beat them

Spain...how can we possibly understand a country with 17 different autonomous zones

France...never, ever discount a country that produces over 1000 different cheeses *already exited*

We very much look forward to celebrating the return of international football tournaments with you.

#thewine&footieisalwaysflowing