



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

## THIS WINE IS NOT FIT FOR HUMAN CONSUMPTION

Retsina (50% assyrtiko, 50% roditis + Aleppo Pine), Kamara, NV, Attica      9.00\*      10.50      5.50

### My Mom once pondered: why would you add pine resin to wine?

And I responded in a pique of teenage angst: why wouldn't you add pine resin to wine?! If it was good enough for the Greeks of 3000 years ago, then it was damn good enough for me! Truly, the Greeks initially used resin, not as a flavoring ingredient, but as a means to seal amphora so that the wine would not oxidize. Of course, the resin affected the taste of the wine and wine writers of the Columella status despised this flavor-profile (I think he rated the 1010BCE Retsina a *pente* on the *chilioi*-point system). Apparently, the folks in Babylon believe they were the leading lights of resinated wine, as wine jars, lined with resin, have been located in present-day Iran...we will leave it up to the historians to decide who is the winner of the Pine Wars. Once barrel making became the order of the day in 300CE, the need for using resin was passe.

Needless to say, the Greeks did not forget about *their* style of wine and over all the centuries and into the present day, the production of Retsina never abated. Admittedly, the attraction of a Pine-Sol-scented wine is an acquired taste. And this attraction is generally satisfied, sitting in a taverna, staring longingly into the blue Aegean, with a bowl of taramasalata and freshly baked bread in front of you, followed by kolokythokeftedes and grilled lamb. We cannot replicate any of that at **terroir** and we apologize. BUT...our own sirens can lull you into a sense of disbelief so that you can believe that maybe, just maybe, a glass of piney wine might just be the thing that elevates your night.



Aleppo Pine Resin,  
from the Island of Evia...  
apparently,  
there is terroir in resin.

Yes, dammit, one must add the pine resin to the fermenting wine! Apparently, for every 1000 litres of wine, 1 kilogram of resin is added. Before bottling, the wine is generally fined and filtered to ensure no remnants of resin remain. P.S. **terroir** generally asks for extra resin and minimal filtration...we love the solid chunks of stuff!!



\*HAPPY HOUR is from 4





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## A HEARTY SHOUT OUT TO A WINE MAVEN & ICONOCLAST\*

**Hildegard\*, Au Bon Climat, 2018, Santa Maria Valley**      **17.00\***      **20.00**      **10.25**

-55% pinot beurot, 40% pinot blanc, 5% aligoté

-the pinot beurot (a clone of pinot gris) and the pinot blanc are grown in the Bien Nacido Vineyard / the aligoté is grown in Jim's own Le Bon Climat vineyard

-the grapes are whole-cluster pressed and fermented in 100% new François Freres barrels, crafted by the Ents in Middle Earth

-malolactic fermentation is completed and then the wine is aged on the very exhausted and dead yeast cells for 12 months

\*Hildegard was a wife of Charlemagne, the Holy Roman Emperor (uhmmmm...considering he had a literal harem of wives, this was no great privilege). She was the mother of Louis the Pious (to be honest, I would like that moniker: Paul, the pious Riesling drinker...it has a nice ring). Most importantly, she was the one who convinced her husband to uproot the red grapes planted on the hill of Corton and to plant white grapes. Apparently, she was miffed by the red wine stains on Charlemagne's great white beard and thought that a little vin blanc would not alter the lustre of the emperor's mighty mane. This particular cepage is what Jim believed to be the original blanc planting on this extraordinary hillside, in the Burgundy region of France.

**Pinot Noir, Barham Mendelsohn\*, Jim Clendenen, 2014, Russian River Valley**      **19.00\***      **22.00**      **11.25**

-there are five clones of Pinot Noir involved in this wine: 114 / 115 / 667 / 777 (all Dijon clones) + Pommard (a UC Davis clone)

-the wine underwent a 14-day fermentation, followed by ageing in relatively new Allier and Vosges oak barrels

\*this wine is a result of Jim coming together with Barbara Barham and Richard Mendelsohn, who had planted five acres at the *Lala Panzi Ranch* in the Russian River Valley. The farming is all organic, which was a big appeal to Jim...in addition to the overall balance present in the resulting wines. Of course, Jim and Barbara and Richard found great simpatico at the table, over food and drink and conversation, and this conviviality is really what defined Jim's life

**\*JIM CLENDENEN** was the seeming *Jeff Spicoli* of the California wine world.

But in appearance and life exuberance only. Because beneath his colorful shirts was the soul of a boundlessly, curious individual, whose ultimate focus was to craft balanced wines, from his beloved Burgundian and Italian varietals. For many of us analog wine industry folks, Jim was our introduction to the glories of Santa Barbara wine. His career began at Zaca Mesa Winery in 1978 as an assistant wine maker. In 1982, along with Adam Tolmach, he decided to create **AU BON CLIMAT** (the translation is "a well exposed vineyard"), a winery dedicated

to Burgundian varietals, crafting wines that had grace and a sense of place and subtlety and balance.

These wines were the *old world* expressions of this *new world* wine land.

Initially, in the 80s and early 90s, the critics and wine consumers loved these wines.

Then, the critics and the wine consumers seemingly made a turn for big and bold and extracted grape juice.

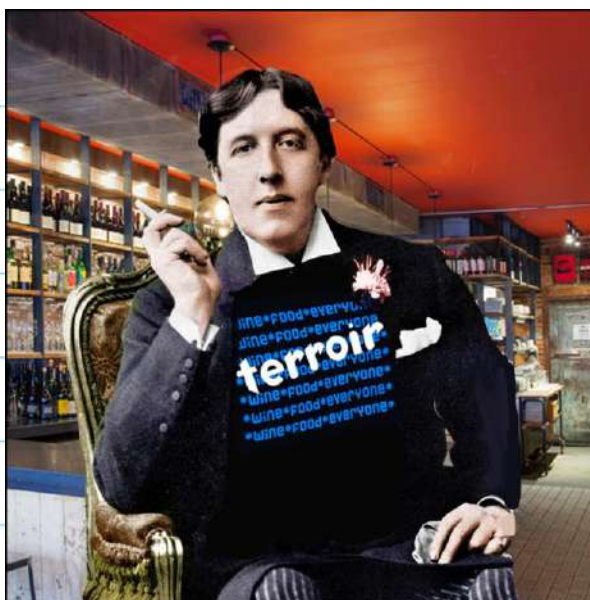
Befuddled by this shift, Jim nevertheless stayed true to his mission and life's work.

And today, the stylistic pendulum has swung back to balance and delicacy and finesse.

But Jim is not here today to savor all of these moments...as he most definitely would, in all respects... as he passed this mortal coil on May 15<sup>th</sup>, 2021.

So, please raise a glass to one of California's founding wine figures, **JIM CLENDENEN**...to the Wild One.

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



## terroir t-shirts\* for sale

(is there really a better thing to wear when you are being sworn in as the Minister *Without* Portfolio, by the Prime Minister of Canada, Mr. Trudeau, who has charged you with figuring out why a Canadian hockey team cannot win the Stanley Cup...we think not!)

**Wine / Food / Everything** – the *Original* edition \$22.00

**Wine / Food / Everything** – the *Covid Survival* edition \$22.00

**Summer of Riesling** – the *Subway* edition \$28.00

(the Ever Given has finally exited the Suez Canal...I think...and all sizes of the *greatest t-shirt to ever be created by humankind* since the FGTH "Relax" edition are now available)

**Summer of Riesling** – the *Summer of Love tie-dye* edition \$25.00

(truly, we got in the **terroir** time machine and returned to the Haight-Ashbury 'hood, circa 1967... we explored new Riesling dimensions / we expressed ourselves in a greater Riesling vocabulary / we became more aware of our Riesling existence...and we listened to a s\*@t-ton of Jefferson Airplane)

**Summer of Riesling** – the *Heritage* editions \$25.00

(unfortunately, only large and xlarge sizes exist now...

I used all the small & medium ones on my pre-Covid physique)

**Madeira** – the *Declaration of Independence* edition \$22.00

**Bartolo Mascarello** – the *O.G. Terroir-ist* edition \$22.00

\*all shirts should be available in small / medium / large...and maybe some in X-large but please forgive us if we are out of anything...

we have enough trouble keeping proper inventory of the wine and spirits much less clothing items

## terroir stickers for sale

a collectors package of kick-ass stickers \$8.00

designed by the indomitable and omniscient, Steven Solomon...

just look at the wine list cover to see what crazy stuff has spewed forth from his frontal lobe.