



Manifesto (at least, according to Merriam Webster)

man·i·fes·to | \ ,ma-nə-'fe-(,)stō
 plural manifestos or manifestoes

Definition of *manifesto*

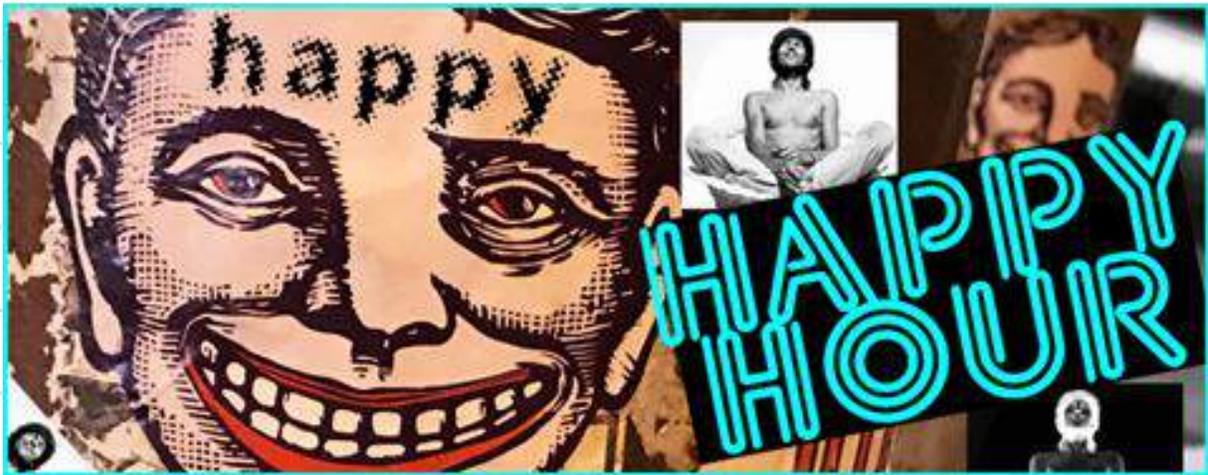
: a written statement declaring publicly the intentions, motives, or views of its issuer

Manifesto Has Latin Roots

Manifesto is related to *manifest*, which occurs in English as a noun, verb, and adjective. Of these, the adjective, which means "readily perceived by the senses" or "easily recognized," is oldest, dating to the 14th century. Both *manifest* and *manifesto* derive ultimately from the Latin noun *manus* ("hand") and *-festus*, a combining form that is related to the Latin adjective *infestus*, meaning "hostile." Something that is manifest is easy to perceive or recognize, and a *manifesto* is a statement in which someone makes his or her intentions or views easy for people to ascertain. Perhaps the most famous statement of this sort is the *Communist Manifesto*, written in 1848 by Karl Marx and Friedrich Engels to outline the platform of the Communist League.

The **terroir** definition of manifesto is presently very much under construction and advisement. After being closed for 14 months, we feel it best to presently go with the flow.

If it appears like Woodstock 1969 at times (layers of confusion & rain & cool s*#t happening & more confusion & the greatest time of your life), **we are cool with that.**



HAPPY HOUR* **After 6:00pm**

the SLUSHIE MACHINE has a mind of its own

Frosé (Gwyneth Paltrow swears by these...along with our candles called "Dank & Dark Riesling Cellar")	9.00	12.00
Pisco Sour (Capel Pisco / citrus happiness... whether it was Peru or Chile, we are grateful these exist!)	9.00	14.00

SHERRY/MONTILLA... Spain has given us Gaudi / Don Quixote / Xavi and...

Fino , <i>Ynocente</i> , Valdespino, NV, Jerez de la Frontera	7.00 3oz.	9.00
Fino en Rama , <i>Tio Pepe</i> , Gonzalez Byass, NV, Jerez de la Frontera	7.00 3oz.	9.00
Manzanilla , Callejuela, NV, Sanlúcar de Barrameda	8.00 3oz.	10.00
Amontillado , <i>Almacenista Manuel Cuevas Jurado</i> , Lustau, NV, Sanlúcar de Barrameda	10.00 3oz.	14.00
Oloroso , <i>15 Years</i> , El Maestro Sierra, NV, Jerez	8.00 3oz.	11.00

VERMOUTH... these aromatized wines cure all evils

Atxa , Manuel Acha, Spain --15°	5.00 3oz.	8.00
Bianco , Contratto, Italy -17.5°	8.00 3oz.	11.00
di Torino , Cocchi, Italy --16°	6.00 3oz.	9.00
Quinquina , Bonal, France --16°	6.00 3oz.	9.00
Byrrh Grand Quinquina , Violet Frères, France --18°	6.00 3oz.	9.00

APERTIF... these aromatized wines might not cure all evils

Salers , Terres Rouge, France --16°	7.00 3oz.	10.00
Cappelletti , Italy -16.5°	6.00 3oz.	9.00
Capertif , Kaapse Dief, South Africa --17.5°	8.00 3oz.	11.00

BEER... it's beer, just drink it!

Pilsner – Five Boroughs Brewing – Brooklyn, NY – 5.0°	6.00 16oz.	8.00
Pale Ale – American Pale – Bronx Brewery – Bronx, NY – 6.3°	6.00 16oz.	8.00
Hefeweizen – Queens Brewing – Queens, NY – 5.0°	6.00 16oz.	8.00

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



The Summer of Riesling 2021 has officially begun.

(well, okay, truth be told, it did actually begin on Sunday, the 20th of June, at 11:32pm EST, when the north pole was at its maximum tilt towards the sun...at that hour, however, I was watching John Oliver and beginning the tilt towards my fluffy pillow, which was at its most fluffiest.)

To prepare for the Summer of Riesling 2021, we:

- reached out to the nearest two-eyed raven and asked them exactly what a three-eyed raven is
- rented a houseboat on Seneca Lake for the month of July...if only to visit F.L.X. Wienery every day
 - joined the Goethe-Institut to finally learn the German language...
Martin Luther's *95 Theses* is much better in the original vernacular
- refurbished our Spanish carrack so that we could recreate Magellan's circumnavigation of the globe
- bought a tract of land on a volcano and planted tomatoes...our caprese salad will never be the same again
 - encouraged the kids to play Fortnite even more than last summer...
we still need to focus on Riesling, after all
 - re-upped our supply of Philz *Philtered Soul* coffee...
there are going to be many late nights at the Goethe-Institut
- read Masanobu Fukuoka's *The One Straw Revolution*...we will never till our soil again
 - called Mom and Dad and told them we loved them

#MakeRieslingGreatAgain

What is the Summer of Riesling?

-a love affair with one of the world's greatest grapes, expressed in full technicolor

Why?

-because the glory of Riesling is in its multiplicity of styles
AND the problem of Riesling is in its multiplicity of styles AND WE LOVE PROBLEMS LIKE THIS



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

DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT

Riesling is just as DRY as every other grape / wine on the planet.

How DRY is Riesling? Well, so damn DRY that:

-Apostle Paul's epistle to the Romans commends Riesling's subjugation of residual sugar

***what does DRY mean: simply put, it is the virtual lack of residual sugar in the finished wine.**

OR, the lack of perception of said residual sugar in a wine. Remember, we are dealing with taste which is the most subjective thing on the planet. Also note: we can measure sugar in wine... see below numbers.

Trocken, <i>Besigheimer Wurmberg</i> , Dautel, 2016, Württemberg (Total Acidity 7.3 gr. / Residual Sugar 4.8 gr.)	13.00*	15.00	7.75
David Franz, 2019, Eden Valley (Total Acidity 6.1 gr. / Residual Sugar 2.34 gr.)	14.25*	16.25	8.25
Trocken, <i>Gunderloch</i> , 2018, Rheinhessen (Total Acidity 7.1 gr. / Residual Sugar 2.7 gr.)	13.75*	15.75	8.00
Red Newt, <i>Lahoma Vineyard</i> , 2015, Seneca Lake (Total Acidity 7.5 gr. / Residual Sugar 5 gr.)	17.50*	20.00	10.25
Stagård, <i>Pfaffenberg Reserve</i> , 2017, Kremstal (Total Acidity 5.1 gr. / Residual Sugar 1.9 gr.)	17.50*	20.00	10.25
Federspiel, <i>Ried Burgstall</i> , F.X. Pichler, 2018, Wachau (Total Acidity 6.5 gr. / Residual Sugar 3 gr.)	16.00*	18.00	9.25
Trocken, <i>Schloss Lieser</i> , 2019, Mosel (Total Acidity 7.2 gr. / Residual Sugar 7.5 gr.)	11.75*	13.75	7.00
Jurtschitsch, <i>Ried Heiligenstein</i> , 2018, Kamptal (Total Acidity 6.4 gr. / Residual Sugar 3.2 gr.)	18.00*	20.50	10.50
Trocken, <i>Künstler</i> , 2019, Rheingau (Total Acidity 6.6 gr. / Residual Sugar 5.4 gr.)	12.75*	14.75	7.50
Kuentz-Bas, 2018, Alsace (Total Acidity 5.7 gr. / Residual Sugar 3.8 gr.)	11.75*	13.75	7.00
Zind-Humbrecht, <i>Roche Calcaire</i> , 2017, Alsace (Total Acidity 4.2 gr. / Residual Sugar 14 gr.)	15.00*	17.00	8.75
Alice Hartmann, <i>Ahn Palmberg "Sous le Rocher,"</i> 2017, Moselle (Total Acidity 6.9 gr. / Residual Sugar 11.8 gr.)	18.00*	20.00	10.25

*please note: this wine is from the Moselle in Luxembourg and not the Mosel in Germany; the soil is pure limestone, not slate...oh mamma!

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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 Philz, of course).

Spätlese Feinherb, <i>Zeltinger Sonnenuhr "Ur alte Reben,"</i> Selbach-Oster, 2019, Mosel	22.00*	25.00	12.75
<i>(Total Acidity 7.5 gr. / Residual Sugar 20 gr.)</i>			
Kabinett, <i>Ayler Kupp,</i> Vols, 2018, Saar	16.00*	19.00	9.75
<i>(Total Acidity 7.6 gr. / Residual Sugar 68 gr.)</i>			

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	15.00*	17.00	8.75
<i>(Total Acidity 7.5 gr. / Residual Sugar 42 gr.)</i>			
Spätlese, <i>Erdener Prälat,</i> Meulenhof, 2016, Mosel	13.50*	15.50	8.00
<i>(Total Acidity 6.3 gr. / Residual Sugar 77.8gr.)</i>			
Spätlese, <i>Norheimer Kirschheck,</i> Jakob Schneider, 2017, Nahe	15.25*	17.25	8.75
<i>(Total Acidity 8.6 gr. / Residual Sugar 73.6 gr.)</i>			
Spätlese, <i>Dorsheimer Goldloch,</i> Schlossgut Diel, 2008, Nahe	20.00*	25.00	12.75
<i>(Total Acidity 7.7 gr. / Residual Sugar 82 gr.)</i>			
Auslese #6, <i>Graacher Josephshöfer,</i> von Kesselstatt, 2003, Mosel	12.00*	---	15.00
<i>(Total Acidity 6.8 gr. / Residual Sugar 120 gr.)</i>			
Eiswein*, <i>Zeltinger Himmelreich,</i> Selbach-Oster, 2016, Mosel	30.00*	3oz. ---	40.00
<i>(Total Acidity 10.2 gr. / Residual Sugar 169 gr.) *unfortunately not part of the Riesling tasting flights*</i>			
Ice Wine, <i>Koenig Vineyards,</i> 2014, Snake River Valley	13.00*	3oz. ---	15.00
<i>(Total Acidity 7.8 gr. / Residual Sugar 220 gr.)</i>			

- *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.

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RIESLING TRIUMVERATE I: Riesling disguised as Jon Snow's Longclaw

Trocken, <i>G.G. Wehlener Sonnenuhr Alte Reben</i> , Dr. Loosen, 2016, Mosel	26.00*	Glass 30.00	Taste 15.25
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(Total Acidity 8.8 gr. / Residual Sugar 6.9 gr.)

- the ungrafted vines are over 100 years of age / they are from the *Laichen* and *Sandpichter* parcels within the *Sonnenuhr* vineyard
- the wine is fermented using indigenous yeasts, in a 3000 litre neutral oak cask and matured on the full lees for 12 months

Trocken, <i>Kiedrich Turmberg</i> , Robert Weil, 2018, Rheingau	26.00*	Glass 30.00	Taste 15.25
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(Total Acidity 7.4 gr. / Residual Sugar 3.5 gr.)

- this vineyard, wholly owned by the Weil estate, is located beneath the Scharfenstein castle ruins (it was once part of the *Kiedrich Wasseros* vineyard...thank you 1971 German wine laws...but then re-emerged as a sole entity in 2005)
- facing south – southwest, at 50°-60° slope, it has a thin topsoil of loess and loam, on top of solid slate, hewn from Middle Earth
- the wine is fermented and aged, in a large neutral oak casks

Trocken, <i>Forster Jesuitengarten</i> , Heinrich Spindler, 2015, Pfalz	14.50*	Glass 16.50	Taste 8.50
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(Total Acidity 8 gr. / Residual Sugar 4.1 gr.)

- the *Jesuitengarten* was once the 2nd most important vineyard in the Pfalz (after the almighty *Kirchenstück*), according to the 1828 classification. But that was so long ago, before the birth of Franz Beckenbauer and the creation of Facebook, so no one really cared. BUT, Sontag Spindler did actually leave Burgundy in the 17th century in pursuit of finer vineyards in the Pfalz... that is actually something.
- the vineyard faces east and is at a gentle slope of 5°-15°, the soil composition is varied, from loam to sandstone to basalt, with some marly clay...and then you get to the slate at roughly 39°, which is perfect for water retention and a jackhammer to locate Mark Zuckerberg's soul
- the wine is fermented in stainless steel and aged in stainless steel and bottled in stainless steel and drunk from a stainless steel mug

***Flight of Three Tastes of these Three insane Wines 34.00**

unfortunately, these three wines are NOT part of the Riesling Flights on the previous page



Wehlener Sonnenuhr



Forster Jesuitengarten



Kiedricher Turmberg



RIESLING DUALITY i: Riesling disguised as utter yumminess

	HAPPY HOUR*	Glass 6oz.	Taste 3oz.
Kabinett, Maximin Grünhaus Abtsberg, von Schubert, 2018, Ruwer	19.00*	22.00	11.25
Spätlese, Maximin Grünhaus Abtsberg, von Schubert, 2018, Ruwer	18.00*	21.00	10.75

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

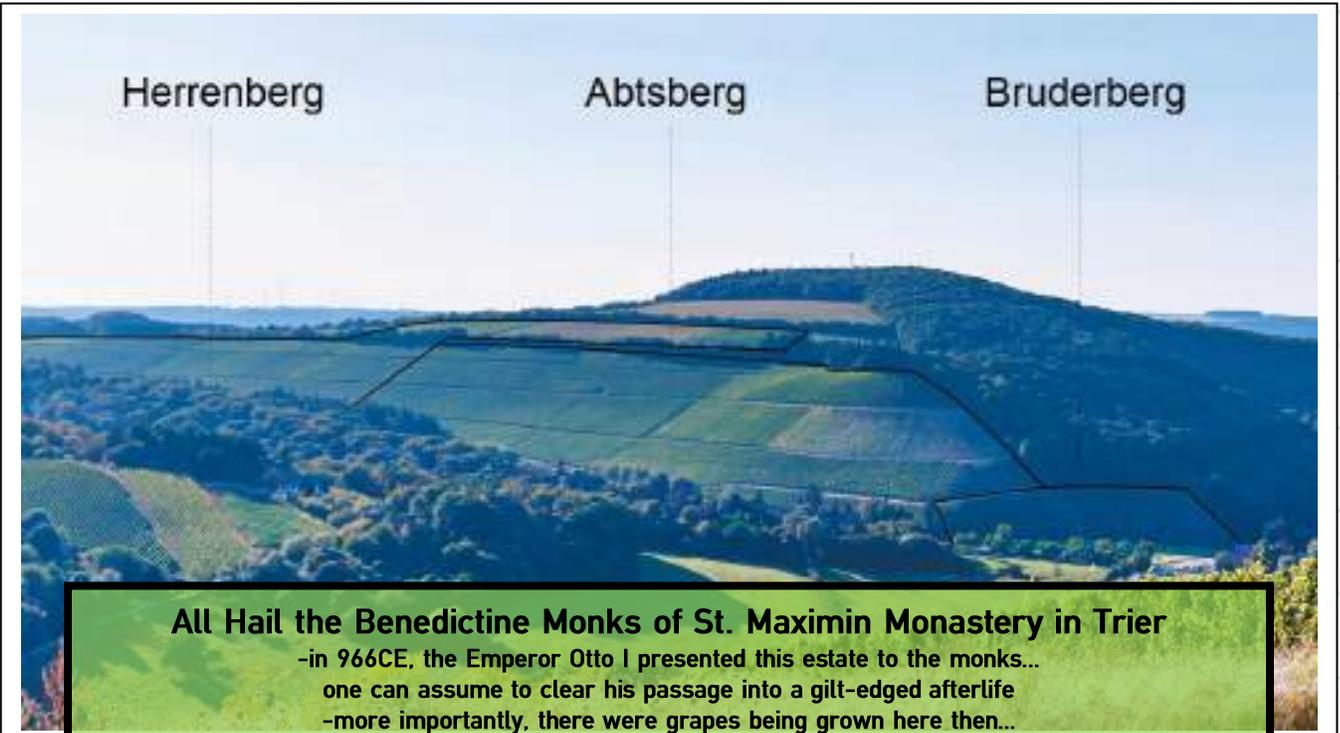
- the vines average 40 years of age and grow gloriously in the blue, Devonian slate of the almighty *Abtsberg*
- the wine is fermented using indigenous yeasts, in stainless steel and Fuder casks; fermentation stops naturally

(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 Sexy Wines 19.00**

****unfortunately, these three wines are NOT part of the Riesling Flights on the previous page****



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