

Libations

MICHAEL HOWELL
(LiV, Lillet Rouge, Grapefruit and Rosemary)
12.00

MIKE MRAZ
(Plymouth, Strega and Lemon)
12.00

CAPTAIN JOHN MACKINNON
(Genever, Drambuie, Grapefruit and Soda)
12.00

WILL FERRELL
(Ransom Old Tom, Tomm's Tonic and Soda)
12.00

TOMAS ESTES
(Siembra Azul, Grapefruit and Sparkling Wine)
12.00

BENITO JUÁREZ
(Sombra Mezcal, Grade B Maple Syrup, Carpano Antica and Grapefruit)
13.00

LEONA HELMSLEY
(Knok Creek Bourbon, Nonino Amaro, Aperol, Orange Bitters)
12.00

ADAM HARRIS
(Maker's Mark, Punt e Mes and Soda)
12.00

WARM

KATHY MADISON
(Sazerac Rye and Ginger Infused Apple Cider)
11.00

NON-ALCOHOLIC

HOT CHOCOLATE
(House-made Marshmallows)
6.00

MIA FARROW
(Grapefruit, Rosemary Syrup and Club Soda)
5.00

Vodka/ Gin

	2 oz. glass
Absolut, Sweden	10.
LiV, New York	12.
Death's Door, Wisconsin	11.
Hangar One, "Straight", California	12.
Hangar One, <i>Citron "Buddha's Hand,"</i> California	12.
Hangar One, <i>Mandarin Blossom,</i> California	12.
Tuthilltown, <i>Heart Of The Hudson,</i> New York	12.
Hendrick's, Scotland	13.
Beefeater, England	10.
Bombay, England	10.
Bombay Sapphire, England	11.
Plymouth, England	10.
Old Raj, England	18.
Tanqueray, England	10.
G' Vine, <i>Floraïson,</i> France	14.
Death's Door, Wisconsin	12.
Junípero, California	11.
Ransom, Old Tom Gin, Oregon	13.
Bols Genever, Holland	16.
Genevieve, California	11.

Tequila 101: Terroir

Terroir and Tequila? You bet. Forget the spring break south of the border and the Tequila poppers and being shaken upside down until you thought your head would pop off. Forget all of the overly sweet Margaritas made with impure Tequila and Margarita mix without a drop of lime in it. Forget all that. Now think about Cognac or single malt Scotch and you will be getting close to what good Tequila is all about.

Tequila 101: Regulated by México's Consejo Regulador de Tequila (CRT); to be classified as Tequila, it must be made from no less than 51% Weber blue agave in the designated region surrounding the town of Tequila. High-end Tequilas are made from 100% Weber blue agave, as shown on the label. Agave takes six to twelve years to mature, and it can take up to fifteen years to produce one bottle of Tequila. Tequila is double pot-distilled then bottled or aged. Then it is given a category based on age and color: Silver Tequila can be aged up fifty-nine days and will retain its ripe, natural agave smells and remain colorless. Reposado or "rested" Tequila has spent between two and twelve months in oak and becomes slightly oaky, loses some of its fresh aromas, and attains some light straw coloration. Anejo or "old" Tequila has been aged for one to three years in a container no larger than 600L and is even more golden with lots of vanilla, oak, and complexity. Tequila doesn't age well beyond six years because of the effect of the hot Mexican climate on the aging barrel.

Now back to the terroir of Tequila. 85% of blue agave is grown in the state of Jalisco, the two main growing regions being the Highlands (Los Altos), and the Lowlands (Tequila Valley). The Lowlands are at 3300' to 4250' elevation and have brown clumpy soil mixed with volcanic soil. The climate is semidry with an average temperature of 78°. The Highlands are at 5200' to 7200' elevation and have iron rich, bright brick-red soil. The Highlands receive more rainfall than Tequila valley and is hot during the day but much cooler at night. Here the agave takes longer to ripen but grows larger and gives more sugar at harvest time.

Highlands Floral, sweet, fruity, feminine. Sharper and brighter in flavor with a good deal of acidity and vegetal notes.

Siembra Azul, Blanco	12.
El Tesoro, "Platinum"	16.
Don Julio, Blanco	19.
Don Julio, Reposado	21.
El Tesoro, Añejo	19.

Tequila Valley / Lowlands Aggressive, masculine taste; tends to be earthy, mineral and herbal with flashes of tropical fruit.

Partida, Blanco	18.
Partida, Reposado	20.
Partida, Anjeo	22.

Herradura, Blanco*	16.
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*The only Tequila maker that ferments the agave with wild, airborne yeast but sources Agave from both regions.

Mezcal: Adios Worm!

Ah Mezcal, poor Mezcal, so misunderstood.
For decades, you sit there, collecting dust,
a bottle, a worm, no one will drink.
Then the rare occasion, someone is dared,
the bottle is opened, passed around,
every drop is gone, even the worm,
it doesn't end well.

Ah, but then I saw it, the bottle behind,
hidden from the Gringos, saved for the Oaxacans,
for the occasion of the day, they say,
"Para todo mal, Mezcal. Para todo bien, también."

("For all things bad Mezcal.
For all things good, as well.")

Welcome to the new age of Mezcal. A lot has changed and, yet, everything has stayed the same. It comes from a tradition of family artisanship handed down from father to son. With few exceptions, this is a spirit that is produced much the same way it was 400 years ago; it comes from the earth and the people, from tradition and reverence for the land. And the worm? A marketing gimmick from the 1950's to mask the chemical taste of poorly-produced mezcal.

Mezcal is...

- ...an Agave spirit from Mexico, the D.O. (Denominación de Origen) allows for it to be produced in 7 states, but most often you will find it from Oaxaca.
- ...made from *Agave Espadín* (the genetic mother of Blue Agave) 90% of the time but can also be made with up to 28 different varieties of Agave.
- ...roasted in an underground, wood-fired pit for several days just like they did centuries ago, where it absorbs the earth and the wood's smoke.
- ...made by using a horse-powered millstone that crushes the roasted agave to extract the juice.
- ...fermented in open, wooden vats with wild airborne yeast.
- ...distilled twice by putting both the juice and the solids in the pot still.

Mezcal is not...homogenized and industrialized.

Del Maguey Tobala

\$28

This small, wild, mountain *Maguey* (agave) grows in the shade of oak trees, just like truffles, high in the mountains. The pueblo elevation is around 8,200 feet, with a mountainous, tropical microclimate. It takes eight of its piñas (hearts) to equal one piña of the cultivated varieties. This producer leaves the roasted hearts buried for 1 month before fermenting and distilling.

Sombra Agave de Oaxaca

\$14

Sombra is a made from organic *Espadín* agave grown at an elevation of 8,000 feet. In a hot valley with steep slopes is the village of San Luis del Rio, here the piñas are roasted with a mesquite fire in the pit for three to five days.

Los Danzantes Reposado

\$17

From the town of Santiago Matatlán, at an elevation of 6,000 feet, it is here that the distiller talks about making sure the *Maguey* "do not suffer" during production. This translates to keeping the process slow and done with respect for the plant and the land...even playing classical music during fermentation to make the yeast happy! Aged in French oak barrels for one year.

Ilegal Reposado

\$17

From the Tlacolula/Mitla Valley at 5500' elevation. They use less mesquite in the pit while roasting to showcase the flavors of the *Espadín*. The reposado is aged 3–7 months in charred new American oak barrels.

Fidencio Mezcal – Sin Humo (no smoke)

\$12

This new Mezcal is made by a 4th generation *Mezcalero* in Santiago Matatlán, where he is challenging tradition but still making a hand crafted, artisanal product. The estate-grown agave are cooked in a neutral-heat oven for three days, then only the juice is fermented and distilled twice (these methods are closer to the making of Tequila, rather than traditional Mezcal).

Apéritifs

Sherry / Montilla-Moriles

3 oz glass

Manzanilla, San León, Argüeso

8.

Mistella

3 oz glass

Pome, Famille DuPont, Normandy (calvados with apple juice)

14.

Pineau des Charentes, Audry, Charente-Maritime (grape must with cognac)

14.

Macvin du Jura Blanc, Chateau d'Arlay, Jura (young wine with marc)

22.

Macvin du Jura Rouge, Chateau d'Arlay, Jura (young wine with marc)

22.

Vermouth/Chinato

3 oz glass

Dolin, Vermouth de Chambéry, *Dry*, Chambéry

12.

Dolin, Vermouth de Chambéry, *Blanc*, Chambéry

12.

Dolin, Vermouth de Chambéry, *Rouge*, Chambéry

12.

Lillet Blanc, Bordeaux

8.

Lillet, Rouge, Bordeaux

9.

Vergano Moscato Chinato, Piedmont

16.

Beer

Spaten, Munich Helles Lager, Germany	7.50
Pinkus Müller, Organic Ur Pils, Germany (500 ml)	13.50
Oskar Blues, <i>Mama's Little Yella Pils</i> , Colorado	8.00
Lammsbräu, Munich Dunkel Lager, Germany	9.50
Spaten, <i>Optimizer Doppelbock</i> , Germany	7.50
Fire Island, <i>Lighthouse Ale</i> , New York	8.50
Brooklyn Brewery, <i>Winter Ale</i> , New York	7.50
Wolaver's, Organic English Brown Ale, Vermont	7.50
Southampton, Dusseldorf-Style Brown 'Altbier', New York	7.50
Sierra Nevada, American Pale Ale, California	7.50
Oskar Blues, <i>Dale's Pale Ale</i> , Colorado	8.00
Brasserie Duyck, <i>Jenlain Blonde Bière de Garde</i> , France	12.00
Rogue, <i>Dead Guy Ale</i> , Oregon	10.00
Keegan, <i>Hurricane Kitty IPA</i> , New York	8.50
Two Brothers, <i>Cain and Ebel Red Rye Ale</i> , Illinois	10.00
Ommegang, <i>Three Philosophers</i> , New York	12.50
Sinebrychoff, Baltic Porter, Finland	13.00
Arcadia, <i>Starboard Stout</i> , Michigan	9.00
Brouwerij Duvel, <i>Maredsous 8 Dubbel</i> , Belgium	12.50
Brouwerij Lindemans, Framboise, Belgium (750 ml)	30.00
Brouwerij Drie Fonteinen, Oude Gouze, Belgium (375 ml)	25.00

Non-Alcoholic

Einbecker Beer, Germany	8.00
San Pellegrino, Limonata, Italy	4.50
Abita, Root Beer, Louisiana	5.00

Ciders: How do you like them apples?

Autumn is the bite of a harvest apple. ✓ **Christina Petrowsky**

All hail the glorious apple. Man's relationship with this versatile and forbidden fruit goes back thousands of years. Today, there are over 55 million tons of apples produced worldwide each year...now that's some serious fanaticism. And somewhere along the line, some ingenious soul stumbled upon the mysterious art of fermentation when they squashed a bushel of their orchard's finest, left it outside (where natural yeasts went to work) and a few weeks later discovered a magical elixir. Thus, cider was born. Today, there are over a hundred different varieties of apples grown specifically to make cider; you could travel the world on a quest for different incarnations and never come up with an empty glass.

Production, like that of wine, is relatively simple. Once the apples are deemed mature, they are plucked from their tree houses and ground down into *pomace*. Historically, this was done using pressing stones with circular troughs, or by a "cider mill," which was operated by hand, water wheels or by horse-power. Today, they are most often run by electricity (not surprisingly, due to no more hours of clopping around in circles, the number of dizzy horses found roaming the farm has also decreased).

The pomace is loaded into 10-12 layers, each separated by straw mats or wooden racks, and then subjected to intense pressure until all the fresh juices are squeezed out. Fermentation is done at low temperatures to maintain the apple's delicate aromas and after a three-month fermentation period, is ready to drink. Most often though, they are further matured in vats for up to two or three years to allow the flavors to mature and develop.

Cider is produced worldwide, but like any other famous beverage, has its areas of true renown. The Normandy region of France, the Basque country of Spain and the Northeastern United States have a long history with ciders. Specific varieties of apples are meticulously grown, carefully blended, and sometimes augmented with fresh fruit to create a dizzying array of styles and complexity.

Now sit back, pour a glass and breathe in the Autumn air. It's cider time, people.

- Warwick Valley Winery, *Doc's Draft Hard Pear Cider*, New York (650 ml) 18.
✓Traditional cider crafted from a select blend of apples and pears. Intense aromas of ripened pear with a light, crisp taste and a clean, dry finish. (5.5% alc)
- Warwick Valley Winery, *Doc's Draft Framboise*, New York (650 ml) 18.
✓Fresh raspberries are added to the Hard Apple Cider and re-fermented for a spin on the traditional cider. Great with dessert or for an after-dinner drink. (5.5% alc)
- Farnum Hill, *Extra Dry Sparkling*, New Hampshire (750 ml) 35.
✓Made from a blend of late-harvest English, French and US cider apples
✓Clean aromas and a bite of acidity that blends well with the carbonation; mouth-cleansing and food-ready.
✓Comparable to a crisp sparkling wine.. (7.5% alc)
- Etienne Dupont, *Cidre Bouché Brut du Normandie*, 2008, France (375 ml) 25.
✓Made from 80% bitter-sweet apples (Mettais, Binet Rouge and Frequin) and 20% acid apples (Judaines and Petit Jaune). Aromas of acidic apples, citrus fruit and slight notes of yeast with a long finish. Unpasteurized with some sedimentation. (5% alc)
- Sarasola Sydre, *Natural Apple Cider*, Basque Region, Spain (750 ml) 30.
✓Located in the apple growing hills of Astigarraga near San Sebastian. "Natural" cider (still). Unfiltered and unpasteurized. Aromas of peaches, oranges and yeast. Tart apple flavor with a generous amount of minerality. Excellent as an appetitif. (6% alc)

Wines-by-the-Glass

	glass	taste
	6 oz.	3 oz.
SPARKLING		
Crémant de Bourgogne, Fournier, NV, Burgundy	13.75	7.00
WHITE		
Grecanico, Di Giovanna, 2006, Sicily	9.50	5.00
Kidonitsa, Vatistas, 2007, Monemvasia	14.75	7.50
Silvaner, <i>Pastorius Sommerhäuser Ölspiel</i> , Atrur Steinmann, 2007, Franken	10.00	5.25
Savennieres, Domaine Laffourcade, 2007, Loire Valley	11.75	6.00
Riesling Kabinett, <i>Erbacher Marcobrunn</i> , Schloss Schönborn, 2000, Rheingau	12.50	6.75
<i>Galea</i> , I Clivi, 2003, Friuli	13.75	7.00
Amigne de Vetroz, Jean-René Germanier, 2006, Valais	15.00	7.75
Godello, Avanthia, 2008, Valdeorras	16.00	8.25
SCHEUREBE		
-created by the ever so brilliant Dr. Scheu in 1916 in Alzey, Germany, the Scheurebe grape has been astounding wine drinkers since its release on the market in 1956. Originally thought to be a crossing of Riesling and Silvaner, recent DNA testing has shown that while the father grape is Riesling, the mother grape is probably a wild vine that the good doctor was fooling around with. Succulent is a perfect word to describe the wine profile, followed quickly by grapefruit and blackcurrant notes with good underpinnings of acidity. Simply put, it is simply yummy.		
Sämling 88, <i>Mea Culpa</i> , Kogl, 2008, Podravje	11.25	5.75
Scheurebe Spätlese, <i>Ungsteiner Herrenberg</i> , Pfeffingen, 2008, Pfalz	15.00	7.75
RED		
Pinot Noir, Evening Land Vineyards, 2008, Oregon	16.00	8.25
Mondeuse, Domaine Labbe, 2007, Savoie	10.00	5.25
Casavecchia, Villa Carafa, 2004, Campania	11.75	6.00
Rosso di Montalcino, La Rasina, 2007, Tuscany	12.50	6.50
Côtes Catalanes, Matassa, 2005, Roussillon	15.00	7.75
Côte-Rôtie, <i>Le Garde</i> , Domaine de Bonserine, 2001, Northern Rhône Valley	16.50	8.50
<i>Au Gré du Vent</i> , Domaine Saint-Jean de la Gineste, 2007, Languedoc	9.00	4.75
<i>Chante Coucou</i> , Elian da Ros 2003, Côte du Marmandais	12.00	6.25

Champagne / Sparkling

Lieb Brut Blanc de Blancs (100% pinot blanc), 2005, North Fork	66.
Kreglinger Brut (pinot noir + chardonnay), 2001, Tasmania	84.
Naverán Brut (50% xarello, 30% macabeo, 20% parellada), 2006, Penedès	40.
Sabaté i Coca Brut (xarello & chardonnay), <i>Reserva Familiar</i> , NV, Penedes	108.
Clüsserath-Weiler Trocken (100% riesling), NV, Mosel-Saar-Ruwer	51.
Riesling Brut (100% riesling), Von Buhl, 2003, Pfalz	55.
Lingot Martin Cerdon du Bugey Demi-Sec (gamay + poulsard), NV, Bugey	46.
↳this is an off-dry wine made in the methodé ancestrale; drink with pork and cheese	
Crémant de Bourgogne (50% chardonnay, 50% pinot noir, in the methodé champenoise), Fournier, NV, Burgundy	55.
Jean-Paul Brun (100% gamay), <i>FRV 100</i> , NV, Beaujolais	49.
François Baur Brut, NV, Alsace	50.
Martinolles Blanquette de Limoux Brut (100% mauzac), <i>Le Berceau</i> , NV, Languedoc	40.
Martinolles Blanquette Méthode Ancestrale (100% mauzac), NV, Languedoc	42.
↳the méthode ancestrale references ancient techniques in which the wine is not disgorged and it contains residual sugar; the alcohol in the wine is only 7%	
Jean Milan Brut Blanc de Blancs (100% chardonnay), <i>Grande Réserve</i> , NV, Oger	140.
Thierry Massin Brut (85% pinot noir, 15% chardonnay)(7 grams dosage), NV, Ville sur Arce	90.
Bruno Gobillard Brut (45% chardonnay, 45% pinot noir, 10% meunier), <i>Vieilles Vignes</i> , NV, Pierry	135.
Billiot Brut (chardonnay & pinot noir), <i>Cuvée Laetitia</i> , MV, Ambonnay	195.
↳a staggering wine of absolute complexity; made in a solera system containing at least 20 different vintages;	
↳if Brian Eno made wine, this would be his masterpiece	
Krug Brut, <i>Grand Cuvée</i> , MV, Reims	290.
Laherte Frères Brut (60% meunier, 30% chardonnay, 10% pinot noir), NV, Chavot //3000ml//	352.
Jacques Selosse Brut (100% chardonnay), <i>Substance</i> , NV, Avize	425.
Godmé Brut Blanc de Noirs (pinot noir & meunier)(7 grams dosage), NV, Verzenay	110.
Pierre Peters Brut Blanc de Blancs, <i>Cuvée Spéciale Les Chétillons</i> , 2000, Le Mesnil-sur-Oger	182.
↳a single cru of chardonnay vines located across the street from Krug's Clos du Mesnil; pure and precise like a Ronaldo free kick; 5 grams dosage	
A. Margaine Brut Blanc de Blancs (100% chardonnay), 1999, Villers-Marmery	144.
↳chardonnay is rare in the Montagne de Reims but this is a special clone in a special terroir; 8 grams dosage	
Pommery Brut, 1996, Reims	180.
René Geoffroy Brut Rosé (100% pinot noir; saignée method)(7 grams dosage), NV, Cumières	132.
Vilmart Brut Rosé (90% pinot noir, 10% chardonnay), <i>Cuvée Rubis</i> , NV, Rilly-la-Montagne	146.
↳this is serious wine not just serious fizz; even Britney Spears would savor this wine and not just pour it down her gullet; 8 grams dosage	

Seasonal Whites

Savennieres (100% chenin blanc) Domaine Laffourcade, 2007, Loire Valley	48.
Anjou (100% chenin blanc), <i>Les Noëls de Montbenault</i> , Richard Leroy, 2006, Loire Valley	98.
Condrieu (100% viognier), <i>Coteau de Vernon</i> , Vernay, 2005, Northern Rhone	168.
Hermitage (90% marsanne, 10% roussanne), <i>Ex Voto</i> , E. Guigal, 2001, Northern Rhone	210.
Saint-Peray (100% rousanne), Domaine Du Tunnel, 2006, Northern Rhone	83.
Châteauneuf-du-Pape (100% roussane), <i>Vieilles Vignes</i> , Château de Beaucastel, 2004, Southern Rhone	265.
Pinot Gris, <i>Rotenberg</i> , Zind Humbrecht, 1995, Alsace	99.
Pinot Gris, <i>Grand Cru Brand</i> , Jomsmeier, 2004, Alsace	118.
Pinot Gris Vendanges Tardives, <i>Grand Cru Rangen de Thann Clos Saint Urbain</i> , Domaine Schoffit, 2001, Alsace	165.
Pinot Gris, <i>Grand Cru Rangen de Thann Clos Saint Urbain</i> , Zind Humbrecht, 1994, Alsace	150.
Gewurztraminer, <i>Heimbourg</i> , Zind Humbrecht, 1995, Alsace	106.
Gewurztraminer, <i>Grand Cru Goldert</i> , Zind Humbrecht, 1991, Alsace	92.
<i>Le Grand Blanc</i> (30% Grenache, 30% chardonnay, 20% roussane, 10% rolle, 10% muscat), Henri Milan, 2006, Provence	72.
<i>La Mothe</i> (50% mauzac, 20% chardonnay, 30% chenin blanc), Pechigo, NV, Aude	46.
Roc d'Anglade (100% chenin blanc), 2006, Languedoc-Roussillon	86.
Côtes Catalanes (70% grenache gris, 30% maccabeu), Matassa, 2005, Roussillon	109.
Domaine Gauby (macabeu, grenache blanc, carignan blanc, grenache gris, chardonnay), <i>Vieilles Vignes</i> , 2004, Roussillon	102.
Petite Arvine (100% petite arvine), Favre, 2007, Valais	78.
Amigne de Vetroz (100% amigne), Jean-René Germanier, 2006, Valais	60.
<i>Galea</i> (100% tocai friulano), I Clivi, 2003, Friuli	52.
Pinot Bianco (100% pinot bianco), Vorberg, Terlano, 2005, Alto Adige	55.
Grecanico (100% grecanico), Di Giovanna, 2006, Sicily	38.
Dominio de Berzal (97% viura, 3% malvasia), 2008, Rijoa	40.

Seasonal Whites (cont.)

<i>Viña Tondonia Gran Reserva</i> (85% viura, 15% malvasia), R. Lopez de Heredia, 1976, Rioja	245.
La Bollidora (100% garnacha blanco), 2006, Terra Alta	103.
Godello (100% godello), Avanthia, 2008, Valdeorras	64.
Weißer Burgunder Spätlese Trocken (100% pinot blanc), <i>Schlangenpfiß</i> , Münzberg, 2005, Pfalz	118.
Silvaner (100% silvaner), <i>Pastorius Sommerhäuser Ölspiel</i> , Atrur Steinmann, 2007, Franken	40.
Grüner Veltliner Smaragd (100% grüner veltliner), <i>Rotes Tor</i> , Franz Hirtzberger, 2005, Wachau	122.
Grüner Veltliner (100% grüner veltliner), Felsner, 2007, Kremstal 1000ml	38.
Roter Veltliner (100% roter veltliner), <i>Scheiben</i> , Leth, 2006, Wagram	140.
Grüner Veltliner (100% grüner veltliner), <i>Brunnthal</i> , Leth, 1985, Wagram	148.
Weissburgunder (100% pinot blanc), <i>vom Stein</i> , Neumayer, 2005, Traisental	105.
Zierfandler/Rotgipfler (50% zierfandler, 50% rotgipfler), Spaetrot Gebeshuber, 2003, Thermenregion	60.
<i>Solist</i> (zierfandler, rotgipfler, neuburger), Kirchmayr, 1983, Thermenregion	168.
Grüner Veltliner (100% grüner veltliner), <i>St. Georgener</i> , Moric, 2007, Burgenland	108.
Roter Traminer (100% gewürztraminer), Neumeister, 2007, Styria	69.
Kidonitsa (100% kidonitsa), Vatistas, 2007, Monemvasia	59.
Furmint (100% furmint), <i>Lapis</i> , Zoltán Demeter, 2007, Tokaji	56.
Chardonnay, Mayacamas, 1999, Napa Valley	125.
Chardonnay, <i>Mays Canyon</i> , Littorai, 2000, Russian River Valley	185.
Muscat (100% muscat), <i>Ca' del Solo</i> , Bonny Doon, 2008, Monterey County	48.
Vidal Blanc (100% vidal blanc), Sakonnet, 2008, Southeastern New England	36.
Stratus (chardonnay, gewürztraminer, sauvignon blanc, semillon, riesling, viognier), 2002, Niagara Peninsula	86.

Riesling

Let's begin with the obvious or maybe not so obvious...RIESLING IS NOT AN INHERENTLY SWEET WINE. Okay, so that is out of the way. Next up.

What needs to be made abundantly clear is that when the Riesling grape is grown in the perfect terroir, it can produce some of the most sublime, well-balanced wines on the planet Earth. And yes, there maybe some residual sugar in some of those German examples. But who cares. In America, we talk dry but we drink sweet. Don't deny it; other than New York City school kids, someone is drinking all that Coke and Dr. Pepper and Snapple. What you need to understand, accept, and embrace is that in the finer German wine circles, this residual sugar is counterbalanced by a high level of tartaric acid. When a wine rides this razor's edge of balance, it is the most thrilling beverage possible.

This next fact may be even harder to accept but you've come this far: wine does not have to spend time in new, super toasted, French oak barrels to be considered great. Greatness should be defined by the following things:

- the terroir of the grape resonates through the wine like a summer thunder clap
- the fruit of the grape resonates through the wine like a perfect Georgia peach
- the sense of man's involvement in these expressions of the grape should mirror the sound of Mark

Sanford's reception back into his wife's home...silence

- the penetration of the wine on the palate should resonate like one's first viewing of *Guernica*

Let's be honest for a moment, if God had wanted us to drink those Frankenstein wines, he would have given us the neuro complexity of an amoeba.

Rudolf Steiner urged us to become aware of one's humanity. By drinking Riesling, you become a better person.

Trocken, <i>Forster Ungeheuer</i> , Reichsrat von Buhl, 2007, Pfalz	120.
Trocken, <i>Hochheimer Stielweg Old Vines</i> , Künstler, 2007, Rheingau	105.
Trocken, <i>Hochheimer Hölle G.G.</i> , Künstler, 2007, Rheingau	99.
Trocken, <i>Trittenheimer Apotheke Alte Reben</i> , Clüsserath-Weiler, 2006, Mosel-Saar-Ruwer	44.
Trocken, <i>Kestener Paulins-Hofberger</i> , Paulinshof, 2006, Mosel-Saar-Ruwer	60.
Trocken, <i>Westhofen Morstein G.G.</i> , Wittmann, 2004, Rheinhessen	122.
Spätlese Trocken, <i>Vom Muschelkalk</i> , Rebholz, 2007, Pfalz	95.
Spätlese Trocken, <i>Vom Rothliegenden</i> , Rebholz, 2007, Pfalz	92.
Spätlese Trocken, <i>Iphöfer Kronsberg</i> , Hans Wirsching, 2007, Franken	90.
Spätlese Trocken, <i>Haardter Bürgergarten "Im Aspen"</i> , Müller-Catoir, 2003, Pfalz	100.
Auslese Trocken, <i>Kestener Paulins-Hofberger</i> , Paulinshof, 2005, Mosel-Saar-Ruwer	80.
Kabinett, Piesporter <i>Goldtröpfchen Erstes Lage</i> , Reinhold Haart, 2007, Mosel-Saar-Ruwer	79.
Kabinett, <i>Berncasteler Doctor</i> , Dr. Thanisch, 2005, Mosel-Saar-Ruwer	82.
Kabinett, <i>Erbacher Marcobrunn</i> , Schloss Schönborn, 2000, Rheingau	49.
Spätlese, Bünchen, 2007, Mosel-Saar-Ruwer	36.
Spätlese, Piesporter <i>Goldtröpfchen Erstes Lage</i> , Reinhold Haart, 2007, Mosel-Saar-Ruwer	96.
Spätlese, <i>Maximin Grünhäuser Abtsberg</i> , von Schubert, 2007, Mosel-Saar-Ruwer	101.
Spätlese, Robert Weil, 2007, Rheingau	120.
Spätlese GK, <i>Schlossböckelheimer Felsenberg</i> , Schäfer-Fröhlich, 2007, Nahe	125.
Spätlese, <i>Bernkasteler Doktor</i> , Wegeler, 2006, Mosel-Saar-Ruwer	118.
Spätlese, <i>Berncasteler Doctor</i> , Dr. H. Thanisch, 2006, Mosel-Saar-Ruwer	120.

Riesling continued

Spätlese, <i>Trittenheimer Apotheke Alte Reben</i> , Eifel, 2006, Mosel-Saar-Ruwer	54.
Spätlese, <i>Scharzhofberger</i> , Egon Müller, 2006, Mosel-Saar-Ruwer	175.
Spätlese, <i>Niederhäuser Hermannshöhle</i> , Helmut Dönnhoff, 2006, Nahe	110.
Spätlese, <i>Bockenauer Felseneck</i> , Schäfer-Fröhlich, 2006, Nahe	72.
Spätlese, Robert Weil, 2006, Rheingau,	68.
Spätlese, <i>Kiedrich Grafenberg</i> , Robert Weil, 2006, Rheingau	136.
Spätlese, <i>Hochheimer Kirchenstück</i> , Künstler, 2006, Rheingau	82.
Spätlese, <i>Scharzhofberger</i> , Ver. Hospitien, 2005, Mosel-Saar-Ruwer	64.
Spätlese, <i>Berncasteler Doctor</i> , Dr. Thanisch, 2005, Mosel-Saar-Ruwer	98.
Spätlese, <i>Trittenheimer Felsenkopf</i> , Milz, 2005, Mosel-Saar-Ruwer	61.
Spätlese, <i>Norheimer Dellchen</i> , Helmut Dönnhoff, 2005, Nahe	87.
Spätlese, <i>Eitelsbacher Karthäuserhofberg</i> , Karthäuserhof, 2004, Mosel-Saar-Ruwer	88.
Spätlese, <i>Wehlener Sonnenuhr</i> , J. J. Prüm, 2004, Mosel-Saar-Ruwer	55.
Spätlese, <i>Oestricher Lenchen "303"</i> , Spreitzer, 2005, Rheingau	52.
Spätlese, <i>Nackenheim Rothenberg</i> , Gunderloch, 2004, Rheinhessen	80.
Spätlese, Robert Weil, 2004, Rheingau	91.
Spätlese, <i>Kiedrich Grafenberg</i> , Robert Weil, 2004, Rheingau	150.
Spätlese, <i>Norheimer Dellchen</i> , Helmut Dönnhoff, 2004, Nahe	100.
Spätlese, <i>Schlossböckelheimer Kupfergrube</i> , Helmut Dönnhoff, 2004, Nahe	82.
Spätlese, <i>Gimmeldinger Mandelgarten</i> , Müller-Catoir, 2004, Pfalz	90.
Spätlese, <i>Trittenheimer Felsenkopf</i> , Milz Laurentiushof, 2002, Mosel-Saar-Ruwer	95.
Spätlese, <i>Wehlener Sonnenuhr</i> , Dr. Pauly Bergweiler, 2002, Mosel-Saar-Ruwer	49.
Spätlese, Kiedrich Gräfenberg, Robert Weil, 2002, Rheingau	131.
Spätlese, <i>Niederhäuser Hermannshöhle</i> , Dönnhoff, 2002, Nahe	148.
Spätlese, Piesporter <i>Goldtröpfchen Erstes Lage</i> , von Kesselstatt, 1997, Mosel-Saar-Ruwer	60.
Spätlese, <i>Dorsheimer Goldloch</i> , Diel, 1997, Nahe	110.
Spätlese, <i>Saarburger Rausch</i> , Zilliken, 1992, Mosel-Saar-Ruwer	90.
Ambrositsch, <i>Rosengartel</i> , 2008, Wien	90.
Smaragd, <i>Terrassen</i> , Domäne Wachau, 2007, Wachau	52.
<i>Unendlich</i> , F.X. Pichler, 2007, Wachau	232.
Hiedler, <i>Zöbinger Heiligenstein</i> , 2006, Kamptal	88.
Rainer Wess, <i>Pfaffenberg</i> , 2004, Kremstal	80.
<i>Reserve</i> , Fritsch, 2003, Wagram	44.
Forstreiter, 2002, Kremstal	46.
Smaragd, Spitzer Singerriedel, Hirtzberger, 2001, Wachau	190.
Smaragd, <i>Ried Klaus</i> , Prager, 2001, Wachau	110.
Salomon, <i>Pfaffenberg</i> , 1982, Kremstal	132.
René Barth, <i>Grand Cru Mambourg</i> , 2006, Alsace	48.
Domaine Weinbach, <i>Grand Cru Schlossberg Cuvée Ste. Catherine</i> , 2006, Alsace //1500ml//	225.
↳the richest of the dry Rieslings from Weinbach, from vines in the middle of the Schlossberg slope, generally picked later than usual (Ste. Catherine's Day is November 25 th); this was a designation of a Grand Cru wine before the laws were implemented in 1975	
Stony Hill, 1996, Napa Valley	82.
Pipers Brook, 2005, Tasmania	38.

Riesling continued again

(and yes, these ones have some residual sugar...maybe even a lot...but don't forget about the overall balance of the wine)

Auslese, <i>Zeltinger Sonnenuhr</i> , Selbach-Oster, 2006, Mosel-Saar-Ruwer	109.
Auslese GKA, <i>Wehlener Sonnenuhr</i> , J.J. Prum, 2006, Mosel-Saar-Ruwer //375ml//	99.
Auslese, <i>Trittenheimer Apotheke</i> , Eifel, 2005, Mosel-Saar-Ruwer //500ml//	54.
Auslese, <i>Eitelsbacher Karthäuserhofberg</i> , Karthäuserhof, 2005, Rheingau //1500ml//	190.
Auslese, <i>Nackenheim Rothenberg GKA</i> , Gunderloch, 2004, Rheinhessen //375ml//	98.
Auslese, <i>Berncasteler Doctor</i> , Dr. Thanisch, 2003, Mosel-Saar-Ruwer //375ml//	99.
Auslese, Erdener Prälat, Dr. Loosen, 2002, Mosel-Saar-Ruwer	152.
Auslese, <i>Enkircher Ellergrub</i> , Ulrich Langguth, 1983, Mosel-Saar-Ruwer //3000ml//	350.
Auslese, <i>Noviander Honigberg</i> , Josef Fries, 1976, Mosel-Saar-Ruwer	160.
Beerenauslese, <i>Piesporter Goldtröpfchen</i> , Hoffmann-Simon, 2007, Mosel-Saar-Ruwer //375ml//	66.
Beerenauslese, <i>Saarburger Rausch</i> , Zilliken, 2005, Mosel-Saar-Ruwer //375ml//	298.
Beerenauslese, <i>Nackenheim Rothenberg</i> , Gunderloch, 2004, Rheinhessen //375ml//	336.
Beerenauslese, <i>Hochheimer Domdechaney</i> , Domdechant Werner, 1985, Rheingau //375ml//	275.
Trockenbeerenauslese, <i>Wehlener Sonnenuhr</i> , Markus Fries, 2005, Mosel-Saar-Ruwer //375ml//	248.
Trockenbeerenauslese, <i>Nackenheim Rothenberg</i> , Gunderloch, 2004, Rheinhessen //375ml//	795.
Eiswein, <i>Kiedrich Gräfenberg</i> , Robert Weil, 2004, Rheingau //375ml//	550.
Riesling Vendanges Tardives Trie Spéciale, <i>Grand Cru Schlossberg</i> , Dom. Weinbach, 2004, Alsace	120.
Henry of Pelham Icewine, 2006, Henry of Pelham //375ml//	110.

“Where black cherries and peaches

prosper, so will grapevines,” according to German folk wisdom. And so began the journey of Hermann J. Wiemer in the Finger Lakes Region of New York State. And if you are unfamiliar with the Rieslings of Hermann J. Wiemer, then put down your iPhone and sign off on your Twitter account and get with the bloody program. He produces not just great American Rieslings but some of the most profound Rieslings in the world.

The pedigree of the Wiemer family is extraordinary: his mom’s family has been making wine in the Mosel Region for over 300 years and his father oversaw the Agricultural Experiment Station in Bernkastel and supervised the replanting of the devastated vineyards in Germany post-WWII. But family businesses being what they are (too many siblings and not enough jobs or enough emotional fortitude to do battle on a daily basis), at 24 years of age and a recent graduate of Geisenheim, Hermann came to America to make sacramental wine for the Roman Catholic Diocese of Rochester in 1968. He oversaw God’s work for two years before joining the maverick Walter Taylor (he is definitely more mavericky than Ms. Palin) at his Bully Hill Winery. The pair shook up the New York wine growing world though their grape focus was on the French-American hybrids such as Seyval Blanc, Marechal Foch and Baco Noir. Walter loved drinking his own wine but Hermann only found solace in the vitis vinifera exploits of Konstantin Frank (whose vineyard and winery are located on Keuka Lake). And with him as a role model and Walter’s blessing, Hermann purchased a 140-acre abandoned soybean farm on Seneca Lake in 1973. As no bank would lend him the money, he worked out a deal with the lady who owned the property and gave her \$300.59 a month. All those around him, including the Cornell University Agricultural Extension, told him the grapes of his homeland would not grow well in that area. But with the German folk wisdom in hand, Hermann became his own maverick, leading the charge of vinifera grapes in New York State. Hermann released his first wines in 1979 (a Riesling and a Chardonnay) and they were met with great approval. Unfortunately, Walter Taylor did not accept the rejection of his hybrid grapes well and on Christmas Eve, 1981, he sent Hermann a telegram terminating his position at Bully Hill. Hermann now had no choice but to succeed with his own grapes.

And succeed he has. Located near the town of Dundee, Hermann has shown the world the uniqueness of New York State terroir. His vineyards are located on the western side of Seneca Lake where they take full advantage of the morning sun. As in many other wine growing areas (Mosel, Rheingau, Wachau), the moderating effects and the thermal retention of the water allow for vines to thrive here (please note that Seneca Lake does NOT freeze in the winter months). The soil is Honeoye silt loam and possesses a boat-load of calcium due to the fossilized marine life (this contributes to the bone-crushing acidity in the wines). There is no need to have a conversation about wine making as the wines are made in the vineyard, which is where Hermann now spends the majority of his time (he also oversees a massive nursery that provides much of the clonal material for other wineries).

It is easy to drink local wines because you are a locavore. That reason alone diminishes what Hermann has achieved on Seneca Lake. Only drink his wines because you know they are profound...and because their modus operandi was dictated by nothing greater than old world wisdom.

Riesling Dry, Hermann J. Wiemer, 1998, Finger Lakes (9.5 grams r.s./7.8 grams acid)	82.
Riesling Dry, Hermann J. Wiemer, 1992, Finger Lakes (9 grams r.s./9.5 grams acid)	110.
Riesling Dry, Hermann J. Wiemer, 1990, Finger Lakes (9 grams r.s./9.5 grams acid)	118.
Riesling Semi-Dry, Hermann J. Wiemer, 2002, Finger Lakes (25 grams r.s./7.3 grams acid)	75.
Riesling Semi-Dry, Hermann J. Wiemer, 1999, Finger Lakes (23 grams r.s./7.5 grams acid)	83.
Riesling Late Harvest, Hermann J. Wiemer, 2001, Finger Lakes (51 grams r.s./7.9 grams acid)	94.
Riesling Late Harvest, Hermann J. Wiemer, 1995, Finger Lakes (43 grams r.s./7.9 grams acid)	129.
Riesling Select Late Harvest, Hermann J. Wiemer, 2003, Finger Lakes --375ml-- 130 grams of residual sugar / 7 grams of acidity	124.
Riesling Select Late Harvest, Hermann J. Wiemer, 1997, Finger Lakes --375ml-- 228 grams of residual sugar / 6.5 grams of acidity	280.

Schloss Johannisberg

First amongst equals. To be **first** to the finish line is cool but to be **first** to the starting grid is even cooler. And there is no cooler winery in the world of Riesling than Schloss Johannisberg, located in the Rheingau region of Germany. The list of **firsts** for this legendary property is staggering:

↳ from his castle in Ingelheim (on the south side of the Rhein River), the Emperor Charlemagne noted in 772 that the snows on this hill melted **first** and therefore it would probably be a perfect place to plant grapes

↳ Charlemagne's son Ludwig der Fromme **first** noted a production of 6000 litres of wine in 817

↳ in 983, Emperor Otto II gave rights to the western part of the Rheingau to the Archbishopric of Mainz and the **first** Benedictine monastery was built on Bishop's Hill in 1100 (in 1130, the name of the village, hill and monastery were changed to Johannisberg in honor of St. John the Baptist)

↳ the monastery was dissolved in 1563 and seized by Hubert Bleymann during the 30 Years War

↳ in 1716, Konstantin von Buttlar, the Prince/Abbot of Fulda, purchased the estate and made the **first** movements towards Riesling supremacy

↳ he demolished the monastic buildings and built a new baroque manor and a massive cellar, to join with the already existing 900 year old cellar. Now the **first** signs of *cladosporium cellare* appear; it is a very desirable mold which regulates humidity

↳ in 1719 and 1720, the **first** movement towards a Riesling monopole is taken with the planting of 294,000 Riesling vines

↳ here begins the period where Riesling is not just referred to as Riesling but as Johannisberg Riesling

↳ in 1775, the **first** harvest of late harvested grapes – spätlese – is recorded. This was by no means purposeful but due to the late arrival of the messenger from Fulda with the permission to begin harvest (word was that he was waylaid by a young vixen named Cindy).

The resulting wines made from these late-harvested grapes, partially affected by noble rot, were a revelation – “I have never tasted such good wine” stated Johann Engert, estate manager, on April 10th, 1776. Such was the success of these wines that an ordinance was instituted leaving the harvest date up to the individual local authority as opposed to a common assent through the entire region

↳ in 1787, the term auslese – “select late harvest” – is **first** used

↳ the following years saw ownership changes amongst the Prince of Orange, Napoleon, Kaiser Franz I and finally to the State Chancellor Clemens Wenzeslaus, Prince of Metternich-Winneburg (whose family still is present today)

↳ in 1816 the Prince instituted a policy of sealing the bottles with different color waxes to indicate different quality levels. This was the **first** attempt at defining various predikat levels and later formed the basis for the German Wine Quality Laws of 1971. And wouldn't you know it but these color bands are still in play today!

Rotlack (red label) = Kabinett

Grünlack (green seal) = Spätlese

Rosalack (pink seal) = Auslese

Rosa-Goldlack (pink and gold seal) = Beerenauslese

Goldlack (gold seal) = Trockenbeerenauslese

Blaulack (blue label) = Eiswein

In 1830, the Prince also dictated that the Domaine Manager must affix his signature to every label, assuring the primary quality of each wine.

↳ in 1858, the **first** Eiswein is harvested at Schloss Johannisberg

This palpable sense of history can be overwhelming and certainly does not guarantee greatness in the resulting wines. The estate, presently under the watchful eye of domänenverwalter Christian Witte, absolutely produces greatness however and imbues every ounce of glorious grape nectar with the might of over 1000 years of dedication and Riesling supremacy. Charlemagne was right...jeez, he is always right!

Riesling Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 2007, Rheingau	68.
Riesling Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 2006, Rheingau	78.
Riesling Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 1976, Rheingau	132.
Riesling Spätlese, <i>Grünlack</i> , Schloss Johannisberg, 1964, Rheingau	168.

A Wine for Britney

God do I love Britney Spears. And not the Britney of “Hit Me Baby One More Time” fame. I love the new and improved Britney. The Britney who can drive a car with a baby in her lap and a mochacino in one hand. The Britney who gets her hair cut in Vegas at 1:00am in the morning. The Britney who has never heard of Fruit of the Lamb. If only the Britney I love had a vineyard to herself, she could bottle up all her deliciousness and I could enjoy it in the privacy of my own basement.

Until then, I will have to rely upon a grape and a wine that screams Britney. And that grape and wine is Scheurebe. It is named after the greatest vine breeder of all time, Dr. Georg Scheu. Dr. Scheu was the first Director of the Grape Breeding Institute in Alzey, Germany. He is responsible for many super cool grapes, most of which remain beyond the scope of our palates: Huxelrebe, Siegerrebe, Chancellor, Wuerzer and Septimer among them. The grape was created in 1916 by a supposed crossing of Riesling and Silvaner. The goal was not to create a different Riesling but a better Silvaner; one with more aroma and greater resistance to frost damage and chlorosis (the leaves of the vine do not produce enough chlorophyll, leading to an insufficient supply of carbohydrates which causes the vine/plant to die). Unfortunately for vine geeks everywhere, DNA evidence has recently shown that while Riesling is certainly the father vine of Scheurebe, Silvaner is not the mother. The speculation is that since the good Doctor was working with wild vines at the time, one of these interlopers was responsible for the new born. The vine was named in honor of Dr. Scheu in 1945 and released for general cultivation in 1956.

The *home* of Scheurebe is the Rheinhessen region of Germany (where Alzey is located). In addition, it has found favorable sites in the Pfalz and Nahe wine areas. Overall plantings have unfortunately decreased (5400 acres equaling 1.7% of total vineyard area) due to the fashion for trocken / über dry wines in the country. Scheurebe thrives when harvested late. The resulting wines have a higher sweetness level but do not fear as it is balanced by tremendous acidity. Like its parent Riesling, the grape rides this balance of sweetness / acidity perfectly...Riesling rides it on a unicycle however while Scheurebe jumps on the tightrope with a tricycle flailing from side to side (sort of like a Britney on her recent *Circus Concert Tour*). The exuberance of the Scheurebe wine is thrilling, with gobs of blackcurrants and grapefruit notes spilling from the glass. It is intoxicating. And the palate can be equally exotic and luxurious, rich and velvety, simply yummy. All the while the underlying acidity provides heft so the wine can glide across the palate.

Britney needs our help...I mean, our support. And so does Scheurebe. Britney had her nemesis in Kevin Federline and Scheurebe has its naysayers in the fashion for anything bone dry and stripped clean of character. Don't let this doyen of gloriousness fade away into obscurity and Madonna-controlled hell. Drink a bottle now and remember why you fell in love/lust the first time!

Sämling 88, <i>Mea Culpa</i> , Kogl, 2008, Podravje	45.
Scheurebe Kabinett Trocken, <i>Iphöfer Kronsberg</i> , Hans Wirsching, 2007, Franken	65.
Scheurebe Kabinett, <i>Bechtheimer Heiligkreuz</i> , Geil, 2008, Rheinhessen	40.
Scheurebe Spätlese, Diel, 2007, Nahe	85.
Scheurebe Auslese Gold Kapsule, <i>Ungsteiner Herrenberg</i> , Pfeffingen, 2006, Pfalz	68.

Wine Celebrity ReHab

In the Fall of 2008, the CBC will broadcast a heart-wrenching reality TV show documenting the travails of various personalities in the wine world. Featured on the program will be:

✓MICHEL ROLLAND: This wine consultant and star of Mondovino seeks a cure for his exposure to new-fangled instruments that over-manipulate wine and cause consumers to think wine always should taste like a liquid version of Jessica Simpson.

✓THOMAS JEFFERSON: Exhaustion has set in for the former American Ambassador after hitting every small town in France looking for the next great wine to bring back to his friend George.

✓HELEN TURLEY: God's anointed winemaker undergoes an intensive three week submersion in Riesling in an effort to help her understand wine's true majesty.

✓ROBERT PARKER: Our steadfast advocate for the BIGGG wine struggles to relearn basic motor skills after suffering paralysis of the fingers from typing "opulent," "deep purple," "scorched earth," "pain grillé," "extraction," and "200% new oak" too many times.

✓JOSKO GRAVNER: We join the tragic story of this wine archaeologist from Friuli as he undergoes a complete leeching of his system due to overexposure to minerals from wine produced in clay amphorae.

✓ABBOT OF FULDA: This notorious procrastinator and head of the Benedictine monastery in Hesse-Nassau will represent the German people who, due to the Abbot's failure to give a thumbs up to a peasant messenger and subsequently causing the late harvest of Riesling grapes on St John's hill in the Rheingau region, have never had a dry wine since that unfortunate day in 1775.

✓PAUL PONTELLIER: Legend has it the constant twitch in the left eye of this Grand Poobah of Château Margaux was caused by a single-minded pursuit of perfection. And the unfortunate spasm can only be pacified by consuming 3 litres a day of Marechal Foch.

✓BRIDGET NIELSEN: The infamous Danish bombshell and slayer of dimwitted men learns that falling in love with Flavor Flav means you never leave therapy.

✓WHOEVER MADE LAFITTE 1775: The Great of Greats. Possibly because it had no Bordeaux wine in it at all...the wine was actually Hermitage from the Rhône Valley.

In order to merely survive this show, we recommend the consumption of a bottle of wine. And not just any bottle. It must have a soul. And it must remind us God still does love us, even with the transgressions of these featured players. Please, drink with abandon.

Savennières-Coulée de Serrant, Nicolas Joly, 2003, Loire Valley

125.

talk about integrity and history, the vineyard of Coulée de Serrant was first planted in 1130AD (and truly, that means 877 consecutive harvests!). The biodynamic farming practiced by the Joly family since 1984 allows the indigenous Chenin Blanc grape to sing the merits of this glorious 17 acre schist vineyard. In fact, the vineyard is so renowned it has its own AOC. The vines average 30 years of age though 90 year old vines exist. The grapes are harvested over the course of a month. Fermentation utilizes wild yeasts and there is no temperature control. The wine remains in predominantly neutral oak and receives frequent racking. Obviously there is no fining or filtering. On the 8th day God created Coulée de Serrant. Drink with a smile.

The Architect of Wine Silence

Simply put, wine is grape juice with alcohol. Many a producer can elevate the beverage to another level where sense of place, sense of fruit and sense of man shine through. A rare few can elevate wine to a level where one doesn't even realize grapes or man was involved; only terroir can be experienced. And there is only one individual who can craft a beverage that transcends everything: Anne-Claude Leflaive, who lives in the village of Puligny-Montrachet in the Côte de Beaune. She may not be a practicing architect but the wines she crafts mimic the great Cistercian monasteries of old... very much of the land but touching the heavens; pure and intense in their spiritual/heavenly pursuits; and built for the ages. The daily Cistercian life revolved around silence and purpose. The silence was not a void but a crucible of activity meant to transform the resident men and women into servants of God. So to are the wines of this domaine transformed from simple grape juice to grand vin. There is a monastic devotion to the creation of the Domaine Leflaive wines and just as the Rule of Saint Benedict demanded their devotees to incline the ear of their heart, these wines demand your undivided attention and cause one to forever rejig their definitions of wine power.

The first Leflaive arrived in Puligny in 1717 and by 1737 the family was making wine. The first most important Leflaive was Joseph who inherited the domaine in 1905. He increased the holdings from 2 hectares to 20 hectares during his tenure, buying incredible parcels of *Le Chevalier*, *Le Batârd*, *Les Pucelles* and *Le Clavoillon*. Vincent and Joseph took over in 1953, further expanding the domaine and its reputation. In 1990, the torch was passed to Anne-Claude and her cousin Olivier. Shortly thereafter, Olivier left to focus on his négociant business and the reins were seized firmly by Anne-Claude and her régisseur Pierre Morey. Anne-Claude's fanaticism began immediately in 1990 with experimentation in the world of biodynamic farming. By 1998, she and Pierre had seen enough to convince them that the precepts of Rudolf Steiner were the only way to craft wine. Needless to say, every effort is taken to insure perfect, healthy grapes arrive at the winery. From there all wines are fermented in 228-litre oak barrels using indigenous yeasts, with further ageing up to two years. No magic formula here, only the Darwinian progression of knowledge.

The architecture of these wines is profound. Silence can be the only result when faced with such perfection.

Puligny-Montrachet, <i>1er Cru Les Folatières</i> , Domaine Leflaive, 2006	300.
·the largest of the <i>1er Cru</i> vineyards at 17.65ha; lies upslope from <i>Le Clavoillon</i> ; full and meaty in style	
Puligny-Montrachet, <i>1er Cru Clavoillon</i> , Domaine Leflaive, 1996	310.
·lots of clay in this 5.59ha vineyard, producing solid and masculine wines	
Puligny-Montrachet, <i>1er Cru Les Pucelles</i> , Domaine Leflaive, 2006	355.
·contains the <i>Clos des Meix</i> climate which is the heart of the appellation; from these 5.13ha comes quintessential Puligny with blazing acidity, white flowers and citrus-infected nuts; in a kinder world this would be <i>Grand Cru</i>	
Bienvenues Batard-Montrachet, <i>Grand Cru</i> , Domaine Leflaive, 1996	1100.
·located just beside <i>Les Pucelles</i> , its 3.69ha march to a feminine drummer with succulent honeysuckle notes	
Batard-Montrachet, <i>Grand Cru</i> , Domaine Leflaive, 2006	570.
Batard-Montrachet, <i>Grand Cru</i> , Domaine Leflaive, 2000	740.
·its 11.97ha are at a 5% grade and there is much clay in the soil (over 50%); power is its calling card	
Chevalier-Montrachet, <i>Grand Cru</i> , Domaine Leflaive, 1992	1300.
·located just above <i>Le Montrachet</i> , at a 20% grade (erosion can be an issue), the clay and marl in the soil create a harmonious wine, exulting in feminine wiles and a masculine backbone	

Côte de Beaune / Chablis

Chablis, Agnès et Didier Dauvissat, 2007	81.
Chablis, <i>1er Cru Montée de Tonnerre</i> , Louis Michel, 2002	138.
Chablis, <i>1er Cru Butteaux</i> , François Raveneau, 2001	275.
Chablis, <i>1er Cru Vaillons</i> , René et Vincent Raveneau, 1997	166.
Chablis, <i>Grand Cru Les Clos</i> , Vincent Dauvissat, 2003	188.
Rully, <i>La Chaume</i> , Jacques Dury, 2006, Côte Chalonnaise	50.
Hautes-Côtes de Nuits, <i>Clos Saint-Philibert</i> , Méo-Camuzet, 2006, Côte de Nuits	92.
Morey-Saint-Denis V.V., <i>1er Cru Clos des Monts Luisants</i> , Ponsot, 2004, Côte de Nuits	150.
Vougeot, <i>1er Cru Les Cras</i> , Domaine Bertagna, 2006, Côte de Nuits	110.
Nuits-Saint-Georges, <i>1er Cru Les Bousselfots</i> , Domaine Chevillon-Chezeaux, 2006, C. de Nuits	151.
Saint-Romain, Jacques Bavard, 2007	73.
Saint-Romain, Alain Gras, 2006	51.
Meurseult, <i>Les Tilletts</i> , Domaine Roulot, 1996	250.
Chassagne-Montrachet, <i>1er Cru Les Chaumees</i> , François d'Allaines, 2006	66.
Chassagne-Montrachet, <i>1er Cru Les Ruchottes</i> , Domaine Ramonet, 1992	400.
Puligny-Montrachet, <i>1er Cru Combettes</i> , Robert Ampeau, 1994	173.
Bienvenues Bâtard-Montrachet, <i>Grand Cru</i> , Domaine Ramonet, 2002	450.
Bienvenues Bâtard-Montrachet, <i>Grand Cru</i> , Paul Pernot, 1990	430.
Bâtard-Montrachet, <i>Grand Cru</i> , Domaine Ramonet, 1996	900.
Montrachet, <i>Grand Cru "Marquis de Laguiche"</i> , Joseph Drouhin, 2001	600.

Seasonal Reds

Château du Cayrou (73% auxerrois, 20% merlot, 7% tannat), 2005, Cahors //375ml//	27.
Chinon (100% cabernet franc), <i>Diligence</i> , Couly-Dutheil, 2007, Loire Valley	52.
<i>Chante Coucou</i> (60% merlot, 20% cabernet sauvignon, 20% malbec), Elian da Ros 2003, Côte du Marmandais	48.
Saint-Amour (100% gamay), <i>Domaine des Billards</i> , Barbet, 2007, Beaujolais	45.
Mondeuse (100% mondeuse), <i>Domaine Labbe</i> , 2007, Savoie	40.
Vacqueyras (60% grenache, 10% mourvèdre, 30% syrah), <i>Cuvée Classique</i> , Le Couroulu, 2007, S. Rhône Valley	49.
<i>Au Gré du Vent</i> (40% syrah, 20% carignan, 20% mourvèdre, 20% grenache), Domaine Saint-Jean de la Gineste, 2007, Languedoc	36.
Côtes Catalanes (100% old vine carignan), <i>Matassa</i> , 2005, Roussillon	60.
Schioppettino di Cialla (100% schioppettino), Ronchi di Cialla, 2004, Friuli	89.
Refosco (100% refosco), Ronco di Vico, 2006, Friuli	145.
Vernatsch (100% schiava), Andreas Baron Widmann, 2008, Trentino-Alto Adige	47.
<i>Torrette</i> (80% petit rouge, 20% vien de nus), Grosjean, 2007, Valle d'Aoste	51.
Barolo (100% nebbiolo), <i>Piè Rupestris</i> , Cappellano, 2004, Piedmont	148.
Barolo (100% nebbiolo), <i>Vigneto Cannubi</i> , Burlotto, 2003, Piedmont	80.
Barbaresco (100% nebbiolo), <i>Gaiun</i> , Marchesi di Gresy, 2001, Piedmont	100.
Barolo Riserva (100% nebbiolo), Borgogno, 1967, Piedmont	295.
Grumello (100% chiavennasca), Rainoldi, 2005, Lombardy	45.
Rosso di Montalcino (100% sangiovese grosso), La Rasina, 2007, Tuscany	50.
Chianti Classico (100% sangiovese), il Molino di Grace, 2004, Tuscany	40.
Brunello di Montalcino (100% sangiovese grosso), Costanti, 1999, Tuscany	199.
<i>Guado Al Tasso</i> (50% cabernet sauvignon, 45% merlot, 5% syrah), Antinori, 2005, Tuscany	248.
Aglianico (100% aglianico), Mila Vuolo, 2004, Campania	98.
Casavecchia (100% casavecchia), Villa Carafa, 2004, Campania	48.
<i>Peza do Rei</i> (100% mencia), 2008, Ribeira Sacra	59.
Quinta do Vale Meão (65% touriga nacional, 25% touriga franca 10% tinta roriz), 2005, Douro	155.
Spätburgunder (100% pinot noir), <i>Assmannshäuser Höllenberg</i> , Kessler, 2002, Rheingau	110.
Chateau Carras (100% cabernet sauvignon), 1990, Côtes de Meliton	250.
Pinot Noir, Evening Land, 2008, Oregon	64.
Pinot Noir, <i>Ribbon Ridge</i> , Brick House, 2008, Willamette Valley	66.
Pinot Noir, <i>Guadlaupe Vineyard</i> , Ken Wright, 2006, Willamette Valley //375//	55.
Pinot Noir, <i>Ellenbach Vineyard</i> , Semper, 2007, Sonoma Coast	140.
Merlot, Lieb Cellars, 2004, North Fork	44.
Carmenère Reserva (100% carmenère), Chono, 2006, Maipo Valley	37.
Syrah, Palin, 2007, Valle Del Limari	45.
Pinot Noir, Rabbit Ranch, 2007, Central Otago	60.
Malbec, Bodegas Weinert, 1977, Mendoza	280.

The Glory of Rouge Burgundy

There is no place like Burgundy, there is no place like Burgundy. In a world where borders are being taken down and the melting pot of cultures is spilling over, there is still one sanctified area in the world of wine that has resisted ALL comparisons and imitators and interlopers. Simply put, the Pinot Noir grape grown in these hallowed lands achieves a level of divine expression that can only be God-given. Like the vocal prowess of Anne Murray or the voetbal vision of Johann Cruyff or the architectural mastery of Brunelleschi, the vineyards of Burgundy speak in a tongue few of us can learn but all of us can understand.

Bourgogne, Camille Giroud, 2007, Côte de Nuits //375ml//	42.
Bourgogne, Jean-Pierre Bony, 2007, Côte de Nuits	56.
Côte de Nuits-Villages, <i>aux Faulques</i> , Jean-Marc Millot, 2007, Côte de Nuits	68.
Chambertin Clos de Bèze, <i>Grand Cru</i> , Louis Jadot, 1990, Côte de Nuits	210.
Chambertin Clos de Bèze, <i>Grand Cru</i> , Moillard, 1983, Côte de Nuits	225.
Chapelle-Chambertin, <i>Grand Cru</i> , Philippe Livera, 1995, Côte de Nuits	229.
Charmes-Chambertin, <i>Grand Cru</i> , Dupont-Tisserandot, 2003, Côte de Nuits	160.
Charmes-Chambertin, <i>Grand Cru</i> , Armand Rousseau, 2002, Côte de Nuits	218.
Charmes-Chambertin Les Mazoyères, <i>Grand Cru</i> , Pierre Ponnelle, 1990, Côte de Nuits	228.
Chambolle-Musigny, Georges Roumier, 2004, Côte de Nuits	144.
Bonnes-Mares, <i>Grand Cru</i> , Fougeray de Beauclair, 2001, Côte de Nuits	230.
Nuits-Saint-Georges, <i>aux Boudots</i> , Méo-Camuzet, 2004, Côte de Nuits	199.
Savigny-lès-Beaune, <i>1er Cru aux Serpentières</i> , Jean-Baptiste Lebreuil, 2006, Côte de Beaune	104.
Maranges, <i>1er Cru La Fussière</i> , Martelet & Cherisey, 2005, Côte de Beaune	78.
Mercurey, <i>1er Cru Champs Martin</i> , Lorenzon, 2007, Côte Chalonnaise	81.

Chateau Musar

If Jesus and Satan had a son (I guess the first question should be: in which state would Jesus and Satan get married?), he would be called Serge Hochar. Unfortunately, the Son of God and the Che Guevara of Angels have yet to find common ground but I am still left with Serge Hochar. He is my savior and my tormentor. He speaks the god's honest truth about wine but then leads you down a path that not even a serpent could navigate. He crafts heavenly grape juice that is sometimes not appropriate for human consumption. He promises salvation through tasting yet guffaws at the merest inquiry into his methodologies. An hour in the company of Serge is like a walk in Nirvana or a weekly communal shower at Riker's Island.

Suffice it to say, I am in love with Serge Hochar. Who else could conduct a wine tasting for two hours and spend 120 minutes not talking about wine? Who else could study at the University of Bordeaux under the almighty Emile Peynaud and subsequently pronounce: "I did not learn to make children and I did not learn to make wine!" Who else could ask for questions at a lecture and then state that he has no answers?

The man and his wines are all about conflict. And resolution is not provided. It is all about the journey. And if the journey is well-taken, maybe, just maybe, one will find truth, life and memory.

<i>Cuvée Rouge</i> , Chateau Musar, 2007, Bekaa Valley	40.
cabernet sauvignon, cinsault, carignan, grenache; from younger vines; does not see any oak ageing	
Chateau Musar, 1988, Bekaa Valley	172.
Chateau Musar, 1981, Bekaa Valley	275.
Chateau Musar, 1972, Bekaa Valley	366.
Chateau Musar, 1966, Bekaa Valley	316.

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 Damascus connects them
- the first vineyard was planted in 1930 by Gaston Hochar, Serge's father
- as the French controlled Lebanon at the turn of the 20th Century, the French influenced the grapes planted and the winemaking practices
- 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 Barton family of Bordeaux, owners of Langoa Barton, taught the Hochars about the ageing of wine in Barrique
- the next 30 years however were a golden period for Lebanon as it became a cosmopolitan sanctuary
- the Civil War decimated the country but ever resolute Serge and his crew only missed two vintages, 1976 and 1984
- 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."
- yes, the wines have VA and Brettanomyces issues and are therefore faulted, in the official parlance of über tasters...however, Serge commands us "to drink what is true rather than what is good" and since he is either our savior or the ultimate sinner, I am wont to believe him

Cool Kosher Grape Juice for Gentiles

First things first: a kosher wine is not inherently a sweet, insipid swamp of grape juice called Manischewitz (part of a wine family called *Kiddush*). In fact, every wine on this list could be construed as a kosher wine**. To be a kosher wine is to be a *pure* wine. And to be a *pure* wine, only Orthodox Jews can handle the wine. The dietary laws (*kashrut*) dictate the source for food but in regard to wine, the *kashrut* really mandates the handler of the wine. In Israel, many a winemaker are not of the Jewish persuasion; they therefore cannot handle any of the equipment. To overcome this issue, Sabbath-observant Jews are hired to do all of the touchy/feely work. One important area though concerning kosher wine is the fining agent used before bottling: gelatin (animal derivative), casein (a dairy derivative) and isinglass (from non-kosher fish) are all forbidden. If the kosher wine is produced in Israel, then the following need apply:

- ∠the vine must be 4 years old before a wine is made
- ∠the vineyard must be left fallow every 7 years
- ∠only grapes can be grown in the vineyard (meaning no other fruit can find a home here)
- ∠every year a symbolic ceremony is held in which a small % of the production is poured away in remembrance of the 10% tithe set aside for Levites and the priests in the Temple

So, once again, these are not egregious acts when it comes to winemaking (as opposed to mevushal wine which is flash pasteurized to allow for a non-Jew to serve it – I go *meshugga* when I even think of this!) and kosher wine is no different than the wine we drink every day of the year from every country on the planet.

Israel is the biblical land of milk and honey. And to that, we should add grape juice as Deuteronomy included the grape as one of his blessed species of fruit. Truth be told, the viticultural history of Israel did not really begin until 1882 when Baron Edmund de Rothschild arrived to help the Diaspora Jews returning to Eretz Israel. He underwrote many agricultural settlements and emphasized viticulture as a means of business. He brought expertise from France and varietals to plant (Israel has no indigenous grapes) and subsequently created the Carmel Winery in 1895.

One must jump ahead to the 1980s for the next vinous move forward. In this decade, the first important wines were released from the Golan Heights (seized in the Six Day War in 1967) and these wines showed the world that quality was very much achievable in this miraculous landscape. The market mover was the Yarden Sauvignon Blanc 1983; its revolutionary stance was that it was simply dry and good. In 1989 the first boutique winery, Margalit, swung open its doors.

One might question the need for fine wine in Israel (as in, why would a Gentile need to venture here for good grape juice when there is much available elsewhere). Fair enough. The answer is simple: the terroir of Israel is blessed in all respects. Of the five wine regions, the Judean Hills ∙ running from the mountains north of Jerusalem down to the Yatir Forest ∙ and Galilee both possess perfect combinations of soils and climatic conditions necessary for crafting glorious grape juice. Coupled with the technical ability to do almost anything (they turned a desert ∙ Negev ∙ into a lush garden of delight) and a bevy of foreign-trained enologists, the wine future for Israel is as bright as the arrival of the Messiah.

Cabernet Sauvignon (+ 30% merlot), *Neve Ilan*, Tzora Vineyards, 2006, Judean Hills 85.

- ∠the *Neve Ilan* vineyard is located on the western slopes of the Jerusalem Hills, 600 metres above sea level
- ∠a mixture of cold nights and hot days creates a very long growing season
- ∠the old vines (the vineyard was planted in 1995) are planted in Terra Rosa, a soil rich in iron
- ∠aged 18 months in French oak

Cabernet Sauvignon, *Shoresh*, Tzora Vineyards, 2006, Judean Hills 96.

- ∠the *Shoresh* Vineyard is planted at 700 metres above sea level; the vineyard was planted in 2002
- ∠the vineyard has a mix of soils (Moza Marl, Terra Rosa, limestone)
- ∠the vineyard has a mix of grapes (Cabernet Sauvignon, Merlot, Syrah); depending on the whims of Mother Nature, one of the varieties may dominate...for instance, the 2005 was almost all merlot while the 2007 is almost entirely Syrah
- ∠aged 18 months in French oak
- ∠this wine sells for 125 shekels...what is the conversion rate on shekels these days

**in the 1960s, the Committee on Jewish Law and Standards approved a responsum, initiated by Rabbi Israel Silverman, essentially allowing modern wine produced utilizing modern methods as a kosher product. Since some winemaking was almost fully automated at the time, it could not be considered “as manufactured by Gentiles” and thus not prohibited by Jewish law. In addition, some classical Jewish authorities did not consider Christians as idolaters and therefore their products would not be forbidden from consumption. Rabbi Elliot Dorff in 1985 furthered this argument by stating that the non-kosher products used in the fining of wine do not “infiltrate” the wine itself and therefore rabbinical supervision was not necessary to declare the wine kosher. Since the fining agent was utilized in such minute quantities, its presence was essentially nullified.

Wine in a Box by Justin Timberlake

Hey Sarah Palin I got somethin' real important to give you
So just sit down and grab a glass
Caribou Barbie, you know we've been together such a long, long time (such a long time)
And now I am ready to lay it on the line
(Woow) You know the election is over and my heart is open wide
Gonna give you something so you know what's on my mind
A gift real special, so unscrew the top
Take a quick smell – it's my wine in a box
Not gonna get you a Sassicaia 1985
That sort of gift don't mean anything
Not gonna get you a fancy Châteauneuf-du-Pape
Gun-toting girl, ya gotta know you're my shining star
Not gonna get you a Clos de la Coulée de Serrant
A woman like you needs something real
Wanna get you somethin' from the heart
Somethin' special girl
It's my wine in a box, my wine in a box babe
It's my wine in a box, my wine in a box girl
See I'm wise enough to know when a gift needs givin' (yeah)
And I got just the one, somethin' to show ya that you are second to none
To all the fellas out there with right wing fundamentalist Christian ladies to impress
It's easy to do just follow these steps

1. open the box
2. put your wine in that box
3. make her open the box

And that's the way you do it
It's my wine in a box...my wine in a box babe
It's my wine in a box, my wine in a box girl
Resignation from Office; wine in a box
Conversation with a death Panel; wine in a box
Smacking down Levi Johnston and David Letterman; wine in a box
Shooting moose from a helicopter; wine in a box
Drilling for oil where ever you feel like it; wine in a box
Skidoo-ing across the barren tundra; wine in a box
Making googly eyes at Dick Cheney; wine in a box (yeah-wow-wow-wow)
My wine in a box...

Malbec, Yellow + Blue, 2008, Mendoza

35.

- the malbec grapes are grown organically, hand-harvested and cold-fermented
- the wine is aged in tank, not oak
- the wine is shipped via tanker to Canada where it is packed in the Tetra Pak
- the mission of Yellow + Blue (=Green) is to reduce the carbon footprint of wine production and importation
- Some facts: a full wine bottle is 55% wine and 45% packaging
 - a full one-litre Tetra Pak is 94% wine and 6% packaging
 - the total energy to produce 1 Tetra Pak is 1/3 the energy required for a glass bottle
 - the total greenhouse emissions for the Tetra Pak is 20% that of a glass bottle
 - in a landfill, 30 Tetra Paks will equal the space of 1 glass bottle

Yes Virginia, there is terroir in CA.

And the Master of Terroir, the Randy Savage of the wine profession, the Wayne Gretzky of the grape brigade, the Mikhail Bulgakov of the vinous elite is Paul Draper of Ridge Vineyards. We all know Ridge for their incredible Zinfandels (the first single cru was produced in 1964) and few would argue that Paul Draper is the Master of Zinfandel. However, what many seem to forget in heaping these Zin accolades upon Mr. Draper's philosophic shoulders is that even fewer Cabernets from the Golden State have achieved the level of complexity and finesse and yes terroir that the Monte Bello wines from Ridge have exhibited over the past 45 years.

The Monte Bello Ridge is located in the Santa Cruz Mountains, about 15 miles east of the Pacific Ocean and located just above Silicon Valley. The top of the ridge is at 2600 feet above sea level. There are three separate vineyards:

the Upper Vineyard

originally planted by Osea Perrone in 1886

purchased by Ridge in 1968

the Middle Vineyard, located at 2300 feet

formerly the Torre Vineyard and Winery, replanted in the 1940s by retired theologian William Short

purchased in 1959 by Ridge; the four founding members (Bennion, Crane, Rosen and Zeidler) were all Stanford

Research Institute

Electrical Engineers who wanted a weekend retreat

the Lower Vineyard

the Schwabacher family replanted this land in the 1970s and the young plantings originally were bottled as Jimsomare Vineyard; in 1996,

Ridge purchased the vineyard and the grapes were incorporated into the Monte Bello blend

The geology of Monte Bello is shale and clay, sitting above fractured limestone. The grapes are planted on these incredibly steep hillsides, the majority south-facing. Climatically, the days are warm and the nights are super cool, allowing for a long growing season and the resulting development of incredible flavors and glorious acidity. Man's involvement is minimal as the grapes ferment on natural yeasts, age in both American and French oak (95% and 5% respectively, all new oak) and the wine is bottled unfiltered and unfiltered.

Paul Draper joined the Stanford engineers in 1969. He was a graduate student in philosophy and had just returned from setting up a winery in Chile. Draper himself would admit that he is not an enologist but just a practical winemaker. The original inspiration for his Monte Bello Cabernet was Château Latour (a rather long lived and perfectly executed wine in its own right); now the inspiration is Monte Bello itself.

<i>Monte Bello</i> , Ridge Vineyards, 1999, Santa Cruz Mountains	210.
72% cabernet sauvignon, 25% merlot, 2% cabernet franc, 1% petit verdot	
<i>Monte Bello</i> , Ridge Vineyards, 1996, Santa Cruz Mountains	295.
80% cabernet sauvignon, 11% merlot, 9% petit verdot	
<i>Monte Bello</i> , Ridge Vineyards, 1994, Santa Cruz Mountains	375.
73% cabernet sauvignon, 15% merlot, 9% petit verdot, 3% cabernet franc	
<i>Monte Bello</i> , Ridge Vineyards, 1992, Santa Cruz Mountains	425.
80% cabernet sauvignon, 11% merlot, 9% petit verdot	

*Other fun Monte Bello facts

the first Monte Bello Cabernet was produced in 1962

in the 1976 Paris Tasting, the Monte Bello 1971 placed 5th in the field of 12

in the redux of the Paris Tasting held in 2006, the Monte Bello placed 1st

the 1971 Monte Bello has only 12.2 degrees alcohol and it still tastes brilliant and has the ability to last through Obama's administration...let's see if your Napa Cabernets at 15 degrees alcohol can get out of the first 100 days

the blend varies every year so that Monte Bello is always Monte Bello

A Pretender to the Throne

When Nancy Kerrigan was felled by a collapsible baton swung by Shane Stant, I quietly cheered. Now, I am not a fan of violence by any stretch; I just wanted to celebrate the spunkiness of Kerrigan's rival, Tanya Harding. The two skaters' abilities could not have been more different: Kerrigan was the epitome of grace and power, poise and solid determination vs. the trucker hat-wearing, construction boot-touting, six pack-of-beer-swilling joie-de-vivre of Harding. If not for the antics of Harding's ex-husband, Jeff Gillooly and his friend Shawn Eckardt who hired Stant, we may never have really heard of Harding anyway. If only by nefarious means was the tertiary banjo trying to usurp the prestige of the first violin.

The wine world is filled with many outliers who try to rattle the gates of the privileged. In the Piedmont region of Italy, the Nebbiolo grape finds its greatest expression in the wines of Barolo and Barbaresco. These two appellations are located in the southern part of the region, near the town of Alba. In the northern reaches of this mountain landscape also reside some cool expressions of the Nebbiolo grape: Carema, Ghemme, Lessona and Fara amongst them. By far though, the greatest expression of the grape, known here as Spanna, is the wine called Gattinara. Grapes have been planted here since the days of Charlemagne. And during the Hapsburg reign, when the northern area of Italy was under their rule, the wines of Gattinara rivaled the many iterations of grape juice emanating from the almighty region of Burgundy in the royal court. This led some to believe that the local grape, Spanna, had a Burgundian origin though there is no DNA similarity to Pinot Noir.

The name "Gattinara" is derived from *Catuli Ara*, the Altar of Catullus. The town of Gattinara was built upon the site where the Proconsul Lutatius Catullus dedicated spoils he had gleaned from a war fought in 101 B.C. The vineyards average 865 feet above sea level and nestle comfortably in the foothills of the Alps. And while the climate is certainly cooler than in the southern reaches of Barolo, a mountain spur protects the Gattinara vineyards from the harsh alpine winds. The soil has a great deal of acidity (higher than in Barolo) and is reflected in the structural power of the wines (think along the lines of the strength required to propel one into a triple lutz). This backbone of acidity and tannin allow the wines to live very long, expressive lives. The appellation itself is quite small, with 296 acres spread between 100 owners, with only 15 of them actually bottling the wine.

All Gattinara needs is a little respect, and it certainly deserves it through its uncompromising expression of Spanna. Lest we want to stir up trouble in the figure skating rinks located in the shadow of Monte Rosa, drink a little Gattinara and we can keep Tanya Harding at bay with promises of talent fully realized and rewarded.

Gattinara, Antoniolo, 1967, Piedmont	186.
Gattinara, Antoniolo, 1964, Piedmont	202.
Gattinara, Antoniolo, 1961, Piedmont	219.

⌘the Antoniolo Estate was founded in 1949 by Mario Antoniolo

⌘the estate is now owned by his daughter Rosanna and the winemaker is Alberto (ably guided by the great Attilio Pagli)

⌘they have holdings in three of the appellation's greatest crus: Osso San Grato, San Francesco and Castelle

⌘while the appellation allows for the addition of Bonarda and Vespolina grapes, the Antoniolos use only 100% Spanna in their wine

⌘the wine is aged three years for the regular bottling and four years for the riserva

⌘the wine was awarded DOC status in 1967 and DOCG status in 1990

The Greatest Italian Wine Ever Made

Sassicaia, Tenuta San Guido, 1985, Tuscany

1900.

- 80% cabernet sauvignon, 20% cabernet franc
- vinified in stainless-steel tanks; maceration of 14 days
- aged 22 months in barrique (60% French, 40% Slovenian...50% new oak)
- growing season had a hot summer and a very warm fall; there was less than average rainfall

The Story

- Sassicaia translates as stony ground
- 10 vineyards are utilized for the production of this estate wine. The first vineyard, Castiglioncello, was planted in the early 1940s (it was subsequently extended in 1961); the vines lie at 1000 feet above sea level. Sassicaia, the vineyard, was planted in 1965; it is located at 200 feet above sea level. The remaining vineyards are: Doccino (planted in 1990; faces northwest), Quercione (1990; surrounded by a forest), Frantoio (vineyards amongst the olive trees), Aianuova (1965; largest of the vineyards), Scuderia and Pineta (both bordered by a horse track and a pine forest), San Martino and Mondrioli (formerly cereal land interspersed with olive and fruit trees)
- the estate is comprised of over 5000 acres; only 130 acres are planted to vineyards
- the Tenuta San Guido was the agricultural portion of a massive Tuscan seaside estate known as Tenuta delle Capanne; it was the fiefdom of the della Gherardesca family
- the first vintage released into the marketplace was the 1968; in actuality, the wine was first created in 1948
- ***writes the Marquis Mario Incisa della Rocchetta in 1974: "I have an incredible memory of the French claret in barriques which arrived at the house of my Chigi grandfather at the beginning of the First World War. I rediscovered that same bouquet about ten years later, at the Salviati's house at Migliarino, where I drank a Cabernet that came from a vineyard on their property at Vecchiano. When I succeeded in sampling a Margaux of 1924 and encountered the same taste again, I promised myself that I would make a wine with that particular characteristic."***
- the original belief of the vines' origins at Sassicaia was from cuttings taken from Château Lafite-Rothschild; as we have seen above, the cuttings actually came from the Salviati estate, located near Pisa
- Mario was originally from Piedmont and like all aristocrats of his day, developed a passion for French wine, specifically claret. On the family's estate at La Rocchetta, he planted Pinot Noir, believing that Cabernet Sauvignon was better suited for environs further south. The locals of Bolgheri were shocked by his initial vinuous experiments as they were not used to the grassy notes of young Cabernet Sauvignon. At its best, it was "vinegary." Only Mario had faith and the wine became strictly the reserve of the family.
- Mario's cousin Piero Antinori (yes, that Antinori) became acquainted with the wine and a marketing agreement was reached to bring the 1968 to market (in actuality, 3,000 bottles were brought to market in late 1971, comprised predominantly of the vintage 1968 but smatterings of 1965, 1966, and 1967 were also present). Along with the commercial prowess of the Antinori clan came the winemaking genius of Giacomo Tachis and the consulting wisdom of Emile Peynaud
- in 1978, Decanter Magazine, in a comparative blind tasting, rated Sassicaia the best Cabernet-based wine in the world

Admittedly, this is a lot of info to digest and gives little indication as to why the title of the page holds any credibility. Ultimately, what gives anyone the right or ability to determine what is the best. I am just a simple wine drinker and my opinion carries no weight beyond these four walls. And truth be told, I have never consumed this wine so my tasting notes are just crib sheets from a combination of Parker/Spectator/Decanter/Father. The wine's validity as the Greatest Italian Wine Ever Made comes from its historical importance as the beginning of the Super Tuscan revolution (not the 1985 but the 1968) and its reliance upon Cabernet. For most professionals and addicts, the measure of greatness in wine is still Bordeaux and in this light, Sassicaia remains transcendent in its ability to express the varietal and the terroir and the man who made it. Those are my criteria for greatness and in that light, Sassicaia is resplendent.

Rioxa (aka Rioja) as seen by a traditionalist

One generally acknowledges that the most famous wine in Spain is Sherry (an inherent problem here is that while we state that, very few people actually drink this glorious beverage in this day and age...but we are working on that). Excluding this fortified masterpiece, Rioja is the wine and the wine region that probably comes quickest to one's palate when they think of Spanish grape juice.

Rioja was the first region in Spain to receive a Denominación de Origen in 1926 and the superior D.O.Ca. in 1991. Its importance to Spanish wine history is unquestioned. Upon the Roman conquest, the soldiers found the tribal people already practicing the sacred art. What the Romans brought to the table were modern techniques (think of Michel Rolland riding in on a chariot with a eunuch at his side). Even during the Moorish occupation, production of wine in this area did not cease (the enlightened caliphs were quite enlightened and practiced great tolerance).

With the conquest of the Moors, the kingdom of Castile welcomed back the Catholics and their monks (reference Gonzalo de Berceo who proclaimed "un vaso de bon vino"); the monasteries became rest stops for pilgrims on their way to Santiago de Compostela. The royal Courts of Navarra, Catalonia, Aragon, León, and Castile brought nobles who could readily afford the wines of La Rioja. The French merchants were the next army to leave their mark on the region as they came here in the mid-to-late 19th century looking for wines to replace their beloved Bordeaux (their region was devastated by oidium and the phylloxera louse). Some of the French even stayed, introducing their techniques of winemaking (the Marqués de Riscal, established in 1868, and the Marqués de Murrieta, established in 1852, were at the forefront of this revolution, pioneering the use of the French 225lt barrique which became known locally as the *barricas*). The phylloxera louse finally hit Spain around the turn of the 20th century and over the next 50 years, La Rioja suffered through wars, loss of markets, and bad winemaking.

The resurgence in the region came from another Frenchman, Enrique Forner, in the 1960s. Raised at his family's wine properties in Bordeaux, he brought the newest modern technology to the region at his winery Union Vitivinícola, now known as Marqués de Cáceres. These techniques included temperature controlled fermentation in stainless-steel tanks and minimal oak ageing in the *barricas*. Today, these modern methods still clash against some traditionalists who prefer fermentation in oak, the racking of wines by hand, long ageing in oak *barricas*, and the release of wines at full maturity. If you are lucky, you might even find a producer who still uses the cement trough from the Roman days to crush his grapes.

This dichotomy between old and new methods and old and new styles of wine makes this an incredibly fascinating region. Combined with a Continental climate and a terroir rich in diversity (clay soil with smatterings of iron and limestone and highly sought after parcels of chalk), the resulting wines all tell incredible stories. The protagonist is the Tempranillo grape. It may have originated in Burgundy and found its way to Rioja in the satchel of a monk. Depending on the subzone of Rioja (Rioja Alavesa, Rioja Alta, or Rioja Baja), Tempranillo will be combined with Garnacha, Mazuelo, or Graciano. Some of the 3 permitted white grapes (Viura, Garnacha Blanco, or Malvasia) might be added to increase aromatics or soften the acid level.

Back to the wine but without taking sides...oh hell, we are taking sides...we LOVE the traditional style of Rioja. And there is no finer practitioner than R. López de Heredia. In consuming these wines, one is obviously tasting the fruit of Mother Earth but the sense of history (going all the way back to Don Rafael López de Heredia) is also readily apparent and bloody intoxicating. There is no other equivalent in the world of wine to these vinous treasures. And the words that should be used to describe these wines...tradition, patience, family, silence, control, seriousness...are the same descriptors uttered many years ago by Rafael himself. So begin your evening with a glass of Sherry but by the time the entrée hits the table, you should have a bottle of Rioja in front of you.

<i>Viña Tondonia Gran Reserva</i> , R. Lopez de Heredia, 1985, Rioja -70% tempranillo, 20% garnacho, 10% graciano & mazuelo	215.
<i>Viña Tondonia Gran Reserva</i> , R. Lopez de Heredia, 1970, Rioja	325.
<i>Viña Bosconia Gran Reserva</i> , R. Lopez de Heredia, 1978, Rioja -80% tempranillo, 15% garnacho, 5% mazuelo & graciano	270.
<i>Viña Bosconia Gran Reserva</i> , R. Lopez de Heredia, 1964, Rioja	405.

Syrah

<i>Côte-Rôtie, La Germiné</i> , Domaine Duclaux, 2006, Northern Rhône Valley	130.
<i>Côte-Rôtie, Le Garde</i> , Domaine de Bonserine, 2001, Northern Rhône Valley	66.
<i>Saint-Joseph</i> , Domaine Jean-Louis Chave, 2006, Northern Rhône Valley	110.
<i>Saint-Joseph</i> , Bernard Gripa, 2005, Northern Rhône Valley	79.
<i>Crozes-Hermitage</i> , Domaine des Hauts Châssis, 2007, Northern Rhône Valley	56.
<i>Cornas, Chaillot</i> , Franck Balthazar, 2007, Northern Rhône Valley	99.
<i>Cornas, Billes Roires</i> , Domaine du Coulet, 2007, Northern Rhône Valley	150.
<i>Cuvée Anika</i> , Parr Selections, 2006, California	110.
<i>Wylie-Fenaughty</i> , Edmunds St. John, 2005, El Dorado County	62.
<i>Raven No. 5</i> , Sine Qua Non, 2006, Ventura	300.
<i>Palin</i> , 2007, Valle Del Limari	45.
<i>Bullnose, Te Mata</i> , 2005, Hawkes Bay	44.

From the Cellar of a Distinguished Gentleman

I guess the question here is...who is this distinguished gentleman? And why is his cellar so special? Ah yes. Well, the *Cellar of a Distinguished Gentleman* is the term used in wine auction catalogues in the old days to indicate the origin of the bottles being put up for sale. In addition, we firmly believe our gentleman is quite distinguished. And his cellar is quite distinguished if we may say so. His wine interests run the gamut, but he is prone to Burgundy, Bordeaux, Italy and Austria. His cellar conditions are impeccable. And we stand behind the provenance of the wines. We acknowledge the price of entry is high but these wine treasures are still undervalued considering today's market conditions.

Gevrey-Chambertin, <i>1er Cru Les Fontenys</i> , Joseph Roty, 1997, Côte de Nuits	330.
Gevrey-Chambertin, <i>1er Cru Clos Saint-Jacques</i> , Domaine Louis Jadot, 1996, Côte de Nuits	230.
Chambolle-Musigny, <i>1er Cru Les Cras</i> , Ghislaine Barthod, 1995, Côte de Nuits	275.
Pommard, <i>1er Cru Rugiens</i> , Michel Gaunoux, 1988, Côte de Beaune	365.
Pommard, <i>1er Cru Rugiens</i> , Michel Gaunoux, 1976, Côte de Beaune	345.
Musigny, <i>Grand Cru</i> , Comte Georges de Vogüè, 1988, Côte de Nuits	660.
Charmes-Chambertin, <i>Grand Cru</i> , Geantet-Pansiot, 1995, Côte de Nuits	340.
Charmes-Chambertin, <i>Grand Cru Très Vieilles Vignes</i> , Joseph Roty, 1988, Côte de Nuits	895.
Latricières-Chambertin, <i>Grand Cru</i> , Louis Remy, 1972, Côte de Nuits	410.
Chambertin Clos de Bèze, <i>Grand Cru</i> , Faiveley, 1989, Côte de Nuits	480.
Chambertin, <i>Grand Cru</i> , Leroy, 1983, Côte de Nuits	750.
Clos des Lambrays, <i>Grand Cru</i> , Domaine des Lambrays, 2001, Côte de Nuits	266.
Bonnes-Mares, <i>Grand Cru</i> , Comte Georges de Vogüè, 1988, Côte de Nuits	900.
Bonnes-Mares, <i>Grand Cru</i> , Domaine Bertheau, 1983, Côte de Nuits	263.
Bonnes-Mares, <i>Grand Cru</i> , Georges Lignier, 1978, Côte de Nuits	1100.
Echézeaux, <i>Grand Cru</i> , Emmanuel Rouget, 1996, Côte de Nuits	620.
Echézeaux, <i>Grand Cru</i> , Emmanuel Rouget, 1995, Côte de Nuits	700.
Romanée-Saint-Vivant, <i>Grand Cru</i> , Hudelot-Noellat, 1995, Côte de Nuits	400.
Corton Renardes, <i>Grand Cru</i> , Michel Gaunoux, 1996, Côte de Beaune	174.
Corton Clos du Roi, <i>Grand Cru</i> , Camille Giroud, 1976, Côte de Beaune	450.

From the Cellar of a Distinguished Gentleman (cont.)

Château Hosanna, 1999, Pomerol	205.
Château Léoville Barton , 1999, Saint-Julien	165.
Château Canon-la-Gaffeliere, 1998, Saint-Émilion	201.
Château Clinet, 1995, Pomerol	360.
Château Montrose, 1990, Saint-Estèphe	1000.
Château Pichon Longueville Comtesse de Lalande, 1990, Pauillac	775.
Château Lynch Bages, 1989, Pauillac	560.
Château Palmer, 1989, Margaux	800.
Château Margaux, 1989, Margaux	1200.
Château Mouton Rothschild, 1988, Pauillac	600.
Château Lafite-Rothschild, 1985, Pauillac	640.
Château Léoville Las Cases, 1985, Saint-Julien	510.
Château L'Évangile, 1985, Pomerol	560.
Château Pichon Longueville Comtesse de Lalande, 1978, Pauillac	350.
Côte-Rôtie, <i>La Landonne</i> , E. Guigal, 2002, Northern Rhône	360.
Côte-Rôtie, <i>La Mouline</i> , E. Guigal, 1986, Northern Rhône	675.
Hermitage, <i>Ex Voto</i> , E. Guigal, 2001, Northern Rhône	362
Hermitage, Bernard Faurie, 2000, Northern Rhône	225
Hermitage, <i>La Chapelle</i> , Jaboulet, 1985, Northern Rhône	445.
Hermitage, Jean-Louis Chave, 1988, Northern Rhône	535.
Hermitage, Jean-Louis Chave, 1983, Northern Rhône	671.
Hermitage, Jean-Louis Chave, 1978, Northern Rhône	1375.
Hermitage, <i>La Chapelle</i> , Jaboulet, 1978, Northern Rhône	2100.
Châteauneuf-du-Pape, Domaine Charvin, 2004, Southern Rhône	126.
Châteauneuf-du-Pape, <i>Cuvée de la Reine des Bois</i> , Domaine de la Mordorée, 2000, Southern Rhône	410.
Châteauneuf-du-Pape, <i>Réserve des Célestins</i> , Henri Bonneau, 1999, Southern Rhône	450.
Châteauneuf-du-Pape, Château de Beaucastel, 1997, Southern Rhône	189.
Châteauneuf-du-Pape, <i>Pignan</i> , Rayas, 1995, Southern Rhône	305.
Châteauneuf-du-Pape, Château de Beaucastel, 1995, Southern Rhône	204.

From the Cellar of a Distinguished Gentleman (cont.)

Refosco (100% refosco), <i>Montsclapade</i> , Girolamo Dorigo, 1999, Friuli	110.
Pignolo (100% pignolo), Moschioni, 1999, Friuli	168.
Schioppettino (100% schioppettino), Moschioni, 1999, Friuli	151.
<i>Rosso Celtico</i> (50% merlot, 50% cabernet sauvignon), Moschioni, 1999, Friuli	140.
<i>Ros di Buri</i> (100% merlot), Meroi, 1999, Friuli	95.
<i>Alzero</i> (100% cabernet franc), Quintarelli, 1997, Veneto	550.
Barbaresco (100% nebbiolo), <i>Costa Russi</i> , Angelo Gaja, 1988, Piedmont	695.
Barbaresco (100% nebbiolo), <i>Sori Tildin</i> , Angelo Gaja, 1978, Piedmont	895.
Barbaresco (100% nebbiolo), <i>Sori Tildin</i> , Angelo Gaja, 1971, Piedmont	795.
Barolo Riserva (100% nebbiolo), <i>Vignolo</i> , Cavallotto, 1989, Piedmont	420.
Barolo Riserva (100% nebbiolo), <i>Monfortino</i> , Giacomo Conterno, 1988, Piedmont	795.
Barolo Riserva (100% nebbiolo), <i>Monfortino</i> , Giacomo Conterno, 1978, Piedmont	1300.
Barolo (100% nebbiolo), <i>Monprivato</i> , Giuseppe Mascarello, 1971, Piedmont	900.
Barolo Riserva Speciale (100% nebbiolo), Aldo Conterno, 1967, Piedmont	320.
<i>Insieme</i> (nebbiolo, barbera, merlot, cabernet sauvignon), Giovanni Corino, NV (but really 1997), Piedmont	176.
Brunello di Montalcino (100% sangiovese grosso), Vigna di Pianrosso, Ciacci Piccolomini, 1990, Tuscany	462.
<i>Tignanello</i> (85% sangiovese, 10% cabernet sauvignon, 5% cabernet franc), Antinori, 2004, Tuscany	230.
<i>Solaia</i> (75% cabernet sauvignon, 5% cabernet franc, 20% sangiovese), Antinori, 1988, Tuscany	565.
<i>Sassicaia</i> (85% cabernet sauvignon, 15% cabernet franc), Tenuta San Guido, 1990, Tuscany	940.
<i>Ceparello</i> (100% sangiovese), Isole e Olena, 1985, Tuscany	435.
<i>Lamborghini</i> (sangiovese + merlot), Campoleone, 1998, Umbria	272.
Montepulciano d'Abruzzo, Valentini, 2000, Abruzzo	325.
<i>Terra di Lavoro</i> (80% aglianico with pedirrosso & cabernet sauvignon), Galardi, 2002, Campania	225.
<i>Grange</i> (100% shiraz), Penfolds, 1991, South Australia	550.

Sweet Wines not necessarily dessert wines

	glass 3 oz.	bottle
Vouvray Moelleux (100% chenin blanc), Georges Brunet, 2003, Loire Valley		64. (750ml)
Coteau du Layon (100% chenin blanc), Moulin Touchais, 1985, Loire Valley		120. (750ml)
Coteaux du Layon Beaulieu (100% chenin blanc), Jo Pithon, 1997, Loire Valley		106. (750ml)
Coteaux du Layon Selection de Grains Nobles (100% chenin blanc), Philippe Delesvaux, 1997, Loire Valley		120. (500ml)
Château Grinon (semillon, sauvignon blanc, muscadelle), 2002, Saussignac		99. (500ml)
Château d'Yquem (80% semillon, 20% sauvignon), 2003, Sauternes		500. (750ml)
Doisy-Daëne (100% sauvignon blanc with 200% new oak), <i>L'Extravagant</i> , 1996, Sauternes		450. (375ml)
Château Gillette (85% semillon, 10% sauvignon, 5% muscadelle), <i>Crème de Tête</i> , 1985, Sauternes		385. (750ml)
Château d'Yquem (80% semillon, 20% sauvignon), 1983, Sauternes		850. (750ml)
Château Gillette (85% semillon, 10% sauvignon, 5% muscadelle), <i>Crème de Tête</i> , 1955, Sauternes		585. (750ml)
Pacherenc du Vic Bilh (petit and gros manseng, harvested in November), Alain Brumont, 2005, Gers		72. (500ml)
Muscat de Rivesaltes (80% muscat petit grain, 20% muscat Alexandria), Mas Amiel, 2006, Roussillon		56. (750ml)
Maury <i>Dore</i> (100% muscat), La Coume du Roy, 2007, Roussillon		60. (500ml)
Maury Hors d'Age (100% muscat), La Coume du Roy, NV, Roussillon		375. (500ml)
Banyuls (100% grenache), <i>Galateo</i> , Coume del Mas, 2006, Roussillon		78. (500ml)
Torcolato (100% vespaiolo, partial noble rot, 4 months drying), Contrà Soarda, 2005, Veneto		120. (500ml)
Amabile del Ceré (100% garganega), Quintarelli, 1990, Veneto		430. (750ml)
Recioto della Valpolicella, <i>Monte Lodoletta</i> , Dal Forno Romano, 1997, Veneto		260. (375ml)
Recioto della Valpolicella, Quintarelli, 1980, Veneto		550. (750ml)
Moscato Rosa (100% moscato rosa), <i>Praepositus</i> , Abbazia di Novacella, 2007, Alto Adige		109. (375ml)
Picolit (100% picolit), Rocca Bernarda, 2004, Friuli		122. (500ml)
Verdicchio dei Castelli di Jesi Tardivo (100% verdicchio), Santa Barbara, 2002, Marché		78. (750ml)
Malvasia delle Lipari Passito (100% malvasia), Caravaglio, 2007, Sicily		72. (500ml)
<i>Oirad</i> (33% malvasia, 33% nasco, 34% moscato), Ferruccio Deianna, 2006, Sardinia		76. (375ml)
Josefina Piñol (white grenache), 2006, Terra Alta		66. (500ml)
<i>#3</i> (old vines moscatel, dried on racks), Jorge Ordonez + Alois Kracher, 2005, Malaga		112. (375ml)
Scheurebe Beerenauslese (100% scheurebe), Pffeffingen, 2006, Pfalz		102. (375ml)
Albalonga Trockenbeerenauslese (100% albalonga), Wittmann, 2003, Rheinhessen		199. (375ml)
<i>Cuvée Beerenauslese</i> (70% welschriesling, 30% chardonnay), Kracher, 2006, Burgenland	13.	52. (375ml)
<i>Chortais</i> (mavrodaphne & corinthiaki, dried in the sun), Mercouri, 2002, Western Peloponnese		118. (500ml)
Commandaria St. Nicholas (60% xynisteri, 40% mavro), Etko, NV, Cyprus	7.	56. (750ml)
<i>Vin de Constance</i> (100% muscat blanc á petits grains), Klein Constantia, 2004, Constantia		98. (500ml)
<i>Finale</i> (83% gewurztraminer, 17% sauvignon blanc), <i>Bin: 1333</i> , Pellegrini, NV, North Fork	21.	84. (375ml)
Black Raspberry, Clinton Vineyards, NV, Hudson Valley	15.	60. (375ml)
Petit Manseng Late Harvest (100% petit manseng), Linden, 2005, Virginia		66. (375ml)
Semillon de Soleil (100% semillon), Stony Hill, 1988, Napa Valley		68. (375ml)

Rieslings with Residual Sugar

	bottle
Riesling Auslese, Zeltinger Sonnenuhr, Selbach-Oster, 2006, Mosel-Saar-Ruwer	109.
Riesling Auslese GKA, <i>Wehlener Sonnenuhr</i> , J.J. Prum, 2006, Mosel-Saar-Ruwer	99. (375ml)
Riesling Auslese, <i>Eitelsbacher Karthäuserhofberg</i> , Karthäuserhof, 2005, Rheingau	190. (1500ml)
Riesling Auslese, <i>Nackenheim Rothenberg GKA</i> , Gunderloch, 2004, Rheinhessen	98. (375ml)
Riesling Auslese, <i>Berncasteler Doctor</i> , Dr. Thanisch, 2003, Mosel-Saar-Ruwer	99. (375ml)
Riesling Auslese, Erdener Prälat, Dr. Loosen, 2002, Mosel-Saar-Ruwer	152.
Riesling Auslese, <i>Enkircher Ellergrub</i> , Ulrich Langguth, 1983, Mosel-Saar-Ruwer	350. (3000ml)
Riesling Auslese, <i>Noviander Honigberg</i> , Josef Fries, 1976, Mosel-Saar-Ruwer	160.
Riesling Beerenauslese, <i>Piesporter Goldtröpfchen</i> , Hoffmann-Simon, 2007, Mosel-Saar-Ruwer	66. (375ml)
Riesling Beerenauslese, <i>Saarburger Rausch</i> , Zilliken, 2005, Mosel-Saar-Ruwer	298. (375ml)
Riesling Beerenauslese, <i>Nackenheim Rothenberg</i> , Gunderloch, 2004, Rheinhessen	336. (375ml)
Riesling Beerenauslese, <i>Hochheimer Domdechaney</i> , Domdechant Werner, 1985, Rheingau	275. (375ml)
Riesling Trockenbeerenauslese, <i>Wehlener Sonnenuhr</i> , Markus Fries, 2005, Mosel-Saar-Ruwer	248. (375ml)
Riesling Trockenbeerenauslese, <i>Nackenheim Rothenberg</i> , Gunderloch, 2004, Rheinhessen	795. (375ml)
Riesling Eiswein, <i>Kiedrich Gräfenberg</i> , Robert Weil, 2004, Rheingau	550. (375ml)
Riesling Vendanges Tardives, <i>Grand Cru Schlossberg</i> , Domaine Weinbach, 2004, Alsace	120.
Riesling Icewine, Henry of Pelham, 2006, Niagara Peninsula	110. (375ml)

Port / Madeira / Marsala

	3 oz. glass
Taylor Fladgate, Late Bottled Vintage, 2003	10.
Quinta Do Crasto, Late Bottled Vintage, 2002	9.
Dow's Vintage, <i>Quinta do Bomfim</i> , 1996	20.
Cálem Vintage, 1994 //750ml bottle//	260.
Ramos Pinto Vintage, 1983	30.
Ferreira Vintage, 1980	24.
Ferreira, <i>Duque de Braganca</i> , 20-Year Tawny	17.
Carvalho 30-Year Tawny, <i>Casa de Sta. Eufemia</i> //750ml bottle//	225.
Hutcheson & Feuerheerd 40-Year Tawny, <i>Porto Rocha</i>	35.
Ramos Pinto White Port, <i>Lágrima</i>	8.
Carvalho 30-Year White Port, <i>Casa de Sta. Eufemia</i>	26.
Broadbent 5 Years Old, <i>Reserve</i>	8.
Broadbent Colheita, 1996	16.
Barbeito Sercial, <i>Charleston Special Reserve</i>	19.
D'Oliveiras Sercial, <i>Reserva</i> , 1969	42.
Barbeito Sercial, <i>Reserva</i> , 1956 //750ml bottle//	380.
Barbeito Bual, <i>Boston Special Reserve</i>	20.
Barbeito Bual, <i>Reserva</i> , 1914 //750ml bottle//	480.
D'Oliveiras Boal, <i>Reserva</i> , 1908 //750ml bottle//	700.
Barbeito Malmsey, <i>New York Special Reserve</i>	20.
D'Oliveiras Boal, <i>Reserva</i> , 1968 //750ml bottle//	300.
Barbeito Malvasia, <i>Reserva</i> , 1954	50.
D'Oliveiras Malvasia, <i>Reserva</i> , 1907 //750ml bottle//	810.
D'Oliveiras Moscatel, <i>Reserva</i> , 1900 //750ml bottle//	850.
D'Oliveiras Bastardo, <i>Reserva</i> , 1927 //750ml bottle//	730.
D'Oliveiras Terrantez, <i>Reserva</i> , 1977 //750ml bottle//	300.

Xera/Ceret/Scheris/Xerez/Sherry

Sherry is the most underrated beverage on the planet earth. This statement brings tears to the eyes of a few souls, mainly those standing before you now. It is our mission to be accomplished to increase Sherry consumption three fold over the next 5 years. And from our little pulpit in the East Village we are saying “no” to the naysayers...no, you cannot have another Cosmopolitan or Apple Martini or Espresso Spritzer with a Sambuca Float...no, Sherry is not just for your grandmother who likes it on the rocks at 3:00pm while watching *As The World Turns*...no, Sherry is not just the tippie for Royals lamenting the loss of old Mother England.

So, say “yes” to Sherry. Say “yes” to the world’s greatest beverage.

And now for something completely different: the facts.

↳the region of production is in the extreme south of Spain, in a geographic triangle formed by the three towns of Jerez, El Puerto and Sanlucar; this area comprises 50,000 total acres

↳the soil in the region is called albariza (from the Latin *alba*, meaning white); it is composed of a white, chalky loam with magnesium, clay and lime

↳the climate is greatly affected by the proximity to the Atlantic Ocean which brings moisture to the vines; having said that, there are still 290 days of bright sunlight here

↳the main grape in the production of dry Sherry is the Palomino grape; all sweet Sherries are made with the Pedro Ximenez or Moscatel grapes (these are dried in the sun to allow the water inside to evaporate; a little brandy is then added to the must to create the sweet nectar)

↳the two main types of Sherry are Fino and Oloroso. Everything begins as a fermented wine and then through a massive tasting session, the lightest and cleanest will become Finos (the wines are fortified to 15 degrees and the wine remains under the veil of flor ↳a strain of *Saccharomyces* yeast which helps to prevent oxidation) and the ones with more body become Olorosos (the wines are fortified to 17 degrees and there is no protection against the air so these wines have an oxidative note)

↳an Amontillado is an Oloroso trying to be a Fino

↳a Palo Cortado is a Fino trying to be an Oloroso

↳the wines mature in an ageing mechanism called a Solera System. Easy to understand, hard to explain, please ask your waiter for a visual description. Just know that the running of the scales results in a blended, consistent wine that angels drink before they retire at night.

	3 oz. glass
Fino, El Maestro Sierra (bottled 12/08)	11.
Fino, Emilio Hidalgo	7.
Fino, <i>Panesa</i> , Emilio Hidalgo	12.
Amontillado, <i>Jose Luis Gonzalez Obregon</i> , Emilio Lustau	12.
Amontillado, <i>Escuadrilla</i> , Emilio Lustau	8.
Amontillado V.O.S (20 Year Old), <i>Royal Esmeralda</i> , Sandeman	11.
Amontillado V.O.R.S. (30 Year Old), <i>Del Duque</i> , Gonzalez Byass	18.
Palo Cortado, <i>Península</i> , Emilio Lustau	9.
Palo Cortado, “ <i>Vides</i> ”, Emilio Lustau	13.
Palo Cortado V.O.S. (20 Year Old), <i>Wellington</i> , Hidalgo	12.
Pale Cream, <i>Morenita</i> , Hidalgo	13.
Oloroso, <i>Sangre y Trabajadero</i> , Gutiérrez Colosia (bottled 01/09)	12.
Oloroso “ <i>Pata de Gallina</i> ”, <i>Juan Garcia Jarana 1/30</i> , Emilio Lustau	12.
Oloroso V.O.S. (20 Year Old), <i>Royal Corregidor</i> , Sandeman	9.
Oloroso V.O.R.S. (30 Year Old), <i>Sibarita</i> , Pedro Domecq	18.
Oloroso Dulce V.O.R.S. (30 Year Old), <i>Matusalem</i> , Gonzalez Byass	18.
Pedro Ximénez, <i>San Emilio</i> , Emilio Lustau	9.
Tintilla de Rota, Emilio Lustau	14.

a small note: for every glass of Sherry sold, \$1.00 will be donated to the Sir Martin Frobisher Fund for the Restoration of the Spanish Armada

Montilla-Moriles

3 oz. glass

Alvear, Fino	8.
Alvear Fino <i>en Rama</i> , 2003	8.
Alvear Amontillado, <i>Carlos VII</i>	16.
Alvear Oloroso, <i>Asuncion</i>	16.
Alvear Pedro Ximénez, <i>Solera 1927</i>	18.

Cognac / Armagnac / Brandy

	2 oz. glass
Audry, <i>Réserve Spéciale</i> , Fine Champagne	25.50
Maison Surenne, <i>Ancienne Distillerie</i> , Petite Champagne	12.00
Maison Surenne, <i>X.O.</i> , Grande Champagne	32.00
Delamain, <i>Pale & Dry</i> , Grande Champagne	20.00
Pierre Ferrand, <i>Ambre</i> , Grande Champagne	17.00
Pierre Ferand, <i>Selection des Anges</i> , Grande Champagne	27.00
Paul Giraud, <i>X.O.</i> , Grande Champagne	21.00
Maison Surenne, <i>Distillerie Galtaud</i> , Borderies	22.00
Martell, <i>Cordon Bleu</i>	30.00
Cerbois, <i>XO</i> , Bas-Armagnac	18.00
Francis Darroze, <i>Réserve Spéciale</i> , Bas-Armagnac	15.00
Francis Darroze, <i>Domaine de Dupont, 1996</i> , Bas-Armagnac	20.00
Sanchez Romate Gran Reserva, Cardenal Mendoza	12.50
Conde de Osborne, Solera Gran Reserva, Spain	15.00
Lustau, Solera Gran Reserva, Spain	18.00

Calvados

2 oz. glass

Domaine de Montreuil, Reserve, Pays d'Auge	11.
Lemorton, Reserve, Domfrontais	13.
Lemorton, 1978, Reserve, Domfrontais	37.
Domaine Dupont, 1962, Pays d'Auge	35.
Adrien Camut, 6 Year Old, Pays d'Auge	16.
Adrien Camut, 12 Year Old, Pays d'Auge	26.
Adrien Camut, <i>Privilège</i> , 18 Year Old, Pays d'Auge	35.

Eau de Vie / Grappa / Acquavite

Eau de Vie

1.5 oz glass

Pere Williams, Jacopo Poli, Italy	11.
Williams Pear, Reisetbauer, Austria	20.
Apricot, Reisetbauer, Austria	20.
Zwetschke (Plum), Gölles, Austria	22.
Kirschwasser (Cherry), Schladerer, Germany	9.
Framboise (Raspberry), Etter, Switzerland	12.
Citrus Tree Honey, Nonino, Friuli	19.
Chestnut Honey, Nonino, Friuli	19.
Blue Plum Brandy, Clear Creek Distillery, Oregon	12.
Douglas Fir, Clear Creek Distillery, Oregon	19.

Grappa

Pere di Poli con Tubo, Poli, Schiavon	15.
Sarpa di Poli con Tubo, Poli, Schiavon	13.
Po Moscato di Poli con Tubo, Poli, Schiavon	14.
Mandorla, Nardini, Bassano	11.
Di Brunello Riserva, Altesino, Montalcino	25.

Acquavite

Moscato Cru, <i>Besenello Vallagarina</i> , Nonino UE, Friuli	30.
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Whisk(e)y

Compass Box, <i>The Peat Monster</i> , Scotland	20.00
Glenmorangie, 10 Year, Highlands	17.00
The Glenlivet, 12 Year, Highlands	15.50
Glenfiddich, 12 Year, Highlands	15.00
The Glenlivet 18 Year, Highlands	35.00
Gordon & MacPhail, <i>Benromach Traditonal</i> , Speyside	12.00
Gordon & MacPhail, <i>Connoisseurs Choice Tamnavulin</i> , 15 Year, Speyside	18.00
Gordon & MacPhail, <i>Connoisseurs Choice Caol Ila</i> , 8 Year, Islay	20.00
Laphroaig, 10 Year, Islay	17.00
BruichLaddich, 12 Year, Islay	18.50
Lagavulin, 16 Year, Islay	25.00
Knappogue Castle, <i>Very Special Reserve</i> , 1995, Ireland	16.00
Maker's Mark, Kentucky	12.00
Labrot & Graham, <i>Woodford Reserve</i> , Kentucky	13.25
Four Roses, <i>Single Barrel</i> , Kentucky	16.00
Booker's, 6 Year, Kentucky	22.00
Basil Hayden's, 8 Year, Kentucky	17.00
Knob Creek, 9 Year, Kentucky	15.00
A.H. Hirsch, <i>Reserve</i> , 16 Year, Kentucky	32.00
Tuthilltown Spirits, <i>Four Grain Bourbon</i> , New York	20.00
Tuthilltown Spirits, <i>Single Malt</i> , New York	20.00
Stranahan's, <i>Colorado Whiskey</i> , Colorado	14.00
Sazerac, Straight Rye, Louisiana	11.00

Rum/Pisco

2 oz. glass

Plantation, Trinidad	14.00
Plantation, Barbados	10.00
Rhum J.M, <i>Agricole</i> , Martinique	11.00
Pryat XO Reserve, British West Indies	11.00
Barbancourt Estate Réserve, 15 Year Old, Haiti	15.50
Rhum J. M. VSOP, <i>Agricole</i> , Martinique	18.00
Vizcaya VXOP, <i>Cask 21</i> , Dominican Republic	14.00
Ron Zacapa Centenario, 23 Year Old, Guatemala	16.00
Rhum J. M. 1997, <i>Agricole</i> , Martinique	32.00
Alto del Carmen, <i>Reservado</i> , Chile	11.00
Macchu Pisco, Peru	10.00
Macchu, <i>La Diablada</i> , Peru	14.00

Liqueurs / Crèmes

Limonsardo, Tremontis, Italy	10.00
Strega, Giuseppe Alberti, Italy	12.50
Mandarine Napoléon, Fourcroy, Belgium	11.00
Grand Marnier, <i>Cuvée du Centenaire</i> , Marnier-Lapostolle, France	35.00
Jaune Chartreuse (40% alcohol), les Pères Chartreux	13.00
Verte Chartreuse (55% alcohol), les Pères Chartreux	13.00
Jaune Chartreuse V.E.P. (42% alcohol), les Pères Chartreux	21.00
Cassis (Blackcurrant), Lucien Jacob, France	7.00
Framboise (Raspberry), Lucien Jacob, France	7.00
Mûre (Blackberry), Lucien Jacob, France	7.00

Amaro

	2oz. glass
Averna, Sicily	10.
Pasquale Vena, <i>Lucano</i> , Basilicata	8.
Branca, <i>Fernet</i> , Lombardy	11.
Branca, <i>Menta</i> , Lombardy	11.
Ramazzotti, Lombardy	9.
Luxardo, <i>Abano</i> , Veneto	8.
Nardini, Veneto	11.