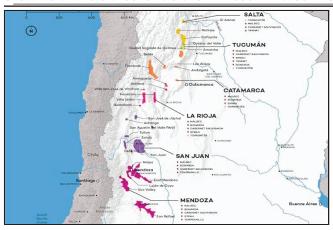
TERROIR BY-THE-GLASS

FEBRUARY - 2024

THE IDEA OF TERROIR ENCOMPASSES MORE THAN JUST SOIL TYPE, CLIMATE, GEOGRAPHY, VEGETATION & VARIETAL CHOICE. IT INCORPORATES THE HAND OF MAN, LOCAL HISTORY, CULTURAL TRENDS, CULINARY TRADITIONS & SOCIAL ECONOMICS.

ARGENTINA - MADE OF SILVER STEM	GLASS	BOTTLE
BRUT ROSÉ OF PINOT NOIR - ALMA 4 - SAN PABLO, UCO VALLEY, MENDOZA - 2018 [ALPINE STRAWBERRY, HOLLY BERRY, WHITE RASPBERRY, CHERRY TART, SEA SALT, RAIN WATER, GREEN HERBS, HIGH ACID] A TRUE CHAMPAGNE METHODE SPARKLING WINE OF PINOT NOIR, MADE FROM GRAPES GROWN IN TWO SINGLE-VINEAYRD SITES IN THE SAN PABLO & GUALTALLARY SUB-DISTRICTS OF MENDOZA. VINES WERE PLANTED IN THE LATE 90S AT 1,400 METERS AND ON STONY, CALCAREOUS SOILS, AND AGED FOR FORTY MONTHS ON THE LEES IN 500L FRENCH BARRELS.	18	72
CRIOLLAS BLANCAS - CARA SUR - "PERGOLAS" - VALLE DE CALINGASTA, SAN JUAN - 2022 [FERMENTED LEMON PULP, TANGERINE, GREEN APPLE SKIN, GOOSEBERRY, SOURDOUGH FLESH, SORREL, MED+ ACID] A TRUE ARGENTINIAN WHITE WINE, THESE 'INDIGENOUS' WHITE GRAPES CALLED CRIOLLAS BLANCAS FIND THEIR GENETIC ORIGIN ON THE CANARY ISLANDS WHERE THEY ARE CALLED LISTAN. IN THIS CASE, THE GRAPES COMES FROM THE COLLECTIVE PERGOLAS OF THE TOWN IN WHICH THE WINE IS MADE. A PURE COMMUNAL & REAL EXPRESSION OF ARGENTINE VITICULTURE.	16	64
RHONE WHITE BLEND - VER SACRUM - LOS CHACAYES, UCO VALLEY, MENDOZA - 2021 [STARFRUIT, RIPE APRICOT, MANGO, GINGER, LEMONGRASS, ALMOND FLESH, HONEYCOMB, ORANGE BLOSSOM, MED ACID] VER SACRUM MAY BE MY FAVORITE ARGENTINE PRODUCER, AS THEY CHECK ALL THE RIGHT BOXES. FOR INSTANCE, THIS RHONE WHITE COMES FROM A SINGLE-VINEYARD IN LOS CHACAYES AT 3,600FT. THE VINES ARE PLANTED AT HIGH DENSITY ON ALLUVIAL SOILS, THEN FERMENTED IN CONCRETE EGG & UNDER FLOR IN NEUTRAL FRENCH OAK.	15	60
TORRONTES - BODEGA EL PORVENIR - "AMAUTA" - CAFAYATE, SALTA - 2022 [SALTED LEMON, FRESH NECTARINE, HONEYDEW, TARRAGON, VERBENA, CORRIANDER, LILY OF THE VALLEY, MED+ ACID] CAFAYATE IS VERY SPECIAL, AS IT CLAIMS THE TITLE OF THE HIGHEST ALTITUDE WINE REGION IN THE WORLD. VINES HERE ARE GROWN AT ALTITUDES BETWEEN 5,000 AND OVER 10,000 FEET. TORRONTES IN THE MAIN VARIETAL HERE. THIS BOTTLING COMES FROM SUSTAINABLE VINEAYRDS AT 5,700FT ON SANDY SOILS. AGED FOR 45 DAYS ON LEES.	13	52
PUNTA NEGRO - MONTESCO - SAN PABLO, TUNUYAN - UCO VALLEY, MENDOZA - 2019 [MACERATED CHERRY, BAKED RASPBERRY, MOSS, FOREST FLOOR, WILTED ROSE PETAL, BAY LEAF, FRESH DUCK BREAST, MED-TANNIN] PUNTA NEGRA (PINOT NOIR) IS NOT A COMMON VARIETAL IN ARGENTINA, BUT DOES WELL AT HIGH ELEVATION SITES. THIS PINOT COMES FROM A VINEAYRD THAT SITS AT 4,800FT IN THE SAN PABLO SUB-DISTRICT. THE 2 HECTARE VINEYARD IS FARMED SUSTAINABLY. FERMENTED IN CONCRETE, THE WINE IS AGED IN A SINGLE FOUDRE BARREL FROM 1942 FOR EIGHTEEN MONTHS.	16	64
MENCIA - VER SACRUM - LOS CHACAYES, UCO VALLEY, MENDOZA - 2019 [BRAMBLEBERRY, RIPE CRANBERRY, RED CURRANT, BLACK CHERRY, PEPPERCORN, ROSEMARY, TAMARIND, MED TANNIN] THE ONLY MENCIA PRODUCED IN ARGENTINA! MENCIA IS A VAREITAL GROWN IN GALICIA SPAIN, & IS TYPICALLY KNOWN AS SPANISH ANSWER TO GAMAY. HERE YOU SEE A WINE THAT CHALLENGES CRU BEAUJOLAIS. 4 HECTARE VINEYARD AT 3,800FT, USING BUSH-VINE TRELLISING. WHOLE-CLUSTER FERMENT, THEN 2 YEARS IN NEUTRAL OAK.	18	72
SANGIOVESE - ENTROMETIDO - "FINCA PRIMERA" - BARRANCAS, MAIPU, MENDOZA - 2020 [DRIED RED PLUM, RIPE BLACKBERRY, CHERRY PIT, CEDAR, SMOKED BEEF, ALLSPICE, CRUSHED HIBISCUS, HIGH TANNIN] THIS WINE HARKENS BACK TO THE EARLY DAYS OF ARGENTINA, BEFORE MALBEC WAS EVEN CONSIDERED, AND MOST VINES PLANTED WERE ITALIAN. THIS WINE IS MOSTLY SANGIOVESE, WITH SOME ANCELLOTA, ANOTHER ITALIAN GRAPE USED IN EMILIA-ROMAGNA ALONGSIDE SANGIOVESE. AGED FOR TWELVE MONTHS IN NEUTRAL FRENCH BARRIQUES.	15	60
MALBEC - NOEMIA - "A LISA" - ALTO VALLE DEL RIO NEGRO, PATAGONIA - 2022 [OVERRIPE CASSIS, MULBERRY, BLACK RASPBERRY, BLUEBERRY, MOCHA, VANILLA BEAN, WILTED VIOLET, MED+ TANNIN] FINALLY, WE COME TO MALBEC - THOUGH NOT THE MALBEC TO WHICH WE ARE ALL ACCUSTOMED. THIS BOTTLING COMES FROM A PRODUCER IN PATAGONIA WHO IS FOCUSING IN TRUE VARIETAL EXPRESSION THROUGH DELICACY. GROWN ON LIMESTONE SOILS IN ONE OF THE SOUTHERNMOST REGIONS IN THE WORLD. NO NEW OAK IS USED!	20	80



A TASTE OF TERROIR EXPERIENCE MAXIMUM TERROIR EXPOSURE WITH A FLIGHT OF ALL EIGHT ARGENTINE WINES

ARGENTINA, WHILE EXISTENT IN THE SPANISH LANGUAGE MEANING 'SILVERY,' ACTUALLY FINDS ITS ORIGIN WITH VENETIAN & GENOESE TRAVELLERS FROM ITALY WHO WERE SEEKING TREASURE FROM THE LEGENDS OF THE SILVER MOUNTAINS. THUS, ON VENETIAN MAPS FROM THE 16TH CENTURY, THE LAND WAS REFERED TO AS ARGENTINA, MEANING 'MADE OF SILVER.' MUCH OF THE TREASURE TO BE FOUND IN THE MOUNTINAS THESE DAYS COMES BY MEANS OF GRAPES VINES, WHICH IS WHAT OUR FOCUS IS HERE. OBVIOUSLY, MALBEC IS WIDELY ASSOCIATED WITH ARGENTINA AND THE ARGENTINE WINE INDUSTRY. HOWEVER, THERE ARE MANY OTHER GRAPES TO BE FOUND THERE, AND MANY MORE EXPERIEMENTAL WINES TO BE CONSUMED. SO, WHILE WE HAVE A MALBEC ON THE MENU, WE ARE ATTEMPTING TO SHOWCASE A MORE DIVERSE ARRAY OF ARGENTINE WINES.