

TERROIR BY-THE-GLASS

SEPTEMBER - 2020

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.

INSULAR & ISOLATED: ISLAND WINES

	STEM	GLASS	BOTTLE
CHAMPENOISE ROSÉ - JANSZ - "PREMIUM ROSÉ" - TASMANIA, AUSTRALIA - NV <i>[SALTED STRAWBERRY, NECTARINE PIT, RHUBARB CROISSANT, TOASTED ALMOND, ROSE PETAL, HIGH ACID]</i> EST. IN 1975 FOR TASMANIA'S NAMESAKE, THE DUTCH EXPLORER ABEL JANSZON TASMAN. IN '86 JANSZ PARTNERED WITH LOUIS ROEDERER TO BECOME THE MOST REGARDED PRODUCER IN TASMANIA.		15	60
ARINTO - AZORES WINE CO. - "BRANCO VULCANICO" - AZORES, PORTUGAL - 2018 <i>[LYCHEE, HONEYDEW MELON, PASSION FRUIT, CHEESE RIND, WHITE ASH, CLOVER FLOWER, MED+ ACID]</i> LOVE-PROJECT OF FAMED PORTUGUESE WINEMAKER, ANTONIO MANCANITA, EMPHASIZING RARE & INDIGENOUS VARIETALS, WHILE RECOGNIZING THE AZORES' TERROIR THROUGH SUSTAINABLE PRACTICES.		16	64
ROBOLA - SCLAVOS WINERY - "VINO DI SASSO" - CEPHALONIA, GREECE - 2019 <i>[STARFRUIT, KAFFIR LIME, POMELO ZEST, LEMON VERBENA, CORIANDER SEED, RIVER STONE, HIGH ACID]</i> EVRIVIADIS SCLAVOS SET UP HIS WINERY WITH THE MISSION TO ELEVATE THE LOCAL GRAPE VARIETALS. PRACTICING BIODYNAMICS SINCE THE LATE 80s, HE ALSO ONLY USES NATIVE YEASTS IN FERMENTATION.		17	68
LISTAN NEGRO - DOLORES CABRERA - "LA PERDOMA" - CANARY ISLANDS, SPAIN - 2018 <i>[CRANBERRY SKIN, BOYSENBERRY, CRUSHED PEPPERCORN, CHARRED GAME, BASALT, VIOLETS, MED- TANNIN]</i> DOLORES CABRERA TRAINS HER 100+ YEAR-OLD VINES USING THE LOCAL 'CORDON TRENZADO' METHOD. GROWN ON VOLCANIC STONE, LISTAN NEGRO HAS NO GENETIC RELATION TO ANY OTHER KNOWN GRAPE.		16	64
PLAVAC MALI - ZLATAN OTOK - HVAR, CROATIA - 2015 <i>[FRESH MULBERRY, DRIED FIG, BLACK PLUM, BRONZE FENNEL, GRILLED MEAT, ZA'ATAR, MED+ TANNIN]</i> GROWN ON THE FAMOUS AND BREATHTAKINGLY STEEP [45°-80°] SOUTH-FACING, SLOPED VINEYARD LOCALITY OF SVETA NEDJELJA. ZLATAN OTOK IS ORGANICALLY FARMED & SUSTAINABLY OPERATED.		18	72
BOVALE - PALA - "ESSENTIJA" - SARDEGNA, ITALY - 2014 <i>[STEWED HUCKLEBERRY, ROAST BEEF, PURPLE SAGE, SPICED LAMB, VANILLA BEAN, CLOVE, MED+ TANNIN]</i> BOVALE WAS AN ABANDONED SARDEGNIAN VARIETAL BEFORE PALA REVITALIZED IT. THE ESSENTIJA IS PRODUCED FROM TWO SINGLE VINEYARDS, S'ARAI & URAS, ON CLAY & VOLCANIC SOILS RESPECTIVELY.		17	68



A TASTE OF TERROIR 50

EXPERIENCE MAXIMUM TERROIR EXPOSURE WITH A FLIGHT OF ALL SIX ALPINE WINES

AZORES	GRAPES: ARINTO DOS ACORES, VERDELHO, TERRANTEZ DO PICO, MALVASIA FINO, ALICANTE SOILS: VOLCANIC
CANARY ISLANDS	GRAPES: LISTAN NEGRO, NEGRAMOLL, LISTAN PRIETO, MALVASIA, MARMAJUELO, VERDELHO SOILS: VOLCANIC, CLAY
CEPHALONIA	GRAPES: ROBOLA, TSAOUSI, VOSTILIDI, ZAKYNTHINO, MAVRODAPHNE SOILS: LIMESTONE, CLAY, SANDSTONE
HVAR	GRAPES: POSIP, BABIC, PLAVAC MALI, CRLJENAK ŽILAVKA, BOGDANUŠA, MARASCHINO SOILS: CALCAREOUS SOIL & PURE STONE
SARDEGNA	GRAPES: CANNANAOU, BOVALE, VERMENTINO, NURAGUS, NASCO, MALVASIA SOILS: SAND, CLAY, SCHIST, CALCAREOUS
TASMANIA	GRAPES: PINOT NOIR, CHARDONNAY, PINOT MEUNIER, SAUVIGNON BLANC SOILS: ALLUVIAL, SAND, SCHIST, CALCAREOUS