

TERROIR BY-THE-GLASS



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. IT IS THE TOTALITY OF THESE ELEMENTS THAT WE HOPE TO DISCOVER EVERY MONTH AS WE APPROACH EACH NEW TERROIR.

HINDSIGHT IS 20/20: WINES WITH AGE

RIESLING AUSLESE - PAUL ANHEUSER - KRÖTENPFUHL - NAHE, GERMANY - 2005

[CANDIED KEY LIME, LEMON MERINGUE, MANGO PEEL, ACACIA, TARRAGON, WET SLATE, HIGH ACID]

THE ANHEUSER FAMILY HAS WORKED VINES IN THE VILLAGE OF KREUZNACH FOR 14 GENERATIONS.

THIS BOTTLING IS FROM A SINGLE, SOUTH-FACING GRAND CRU VINEYARD OF GRAVELLY LOAM SOIL.



16

64

CHARDONNAY - DESERTAUX-FERRAND - COTE-DE-NUITS-VILLAGES, FRANCE - 2009

[BAKED APPLE, RIPE PERSIMMON, BRIOCHE, HAZELNUT, CHAMOMILE, CRUSHED MARL, MED+ ACID]

LOCATED IN THE VILLAGE OF CORGOLOIN, THE DOMAINE HAS BEEN PRODUCING WINE SINCE 1899.

THIS BOTTLING IS 70% CHARDONNAY & 30% PINOT BLANC, TAKEN FROM 30-35 YEAR-OLD VINES.



15

60

XINOMAVRO - KTIMA FOUNDI - NAOUSSA - MACEDONIA, GREECE - 2000

[ROME APPLE SKIN, HUCKLEBERRY, BLACK LICORICE, CLOVE, DRIED ROSE, BRESAOLA, MED+ TANNIN]

ESTABLISHED IN 1992, FOUNDI IS A SMALL FAMILY ESTATE IN THE HISTORIC NAOUSSA REGION

FOCUSING ON XINOMAVRO FROM THE RAMNISTA SUBZONE. AGED IN FRENCH OAK FOR ONE YEAR.



16

64

TEMPRANILLO - R. LOPEZ DE HEREDIA - VINA BOSCONIA - RIOJA, SPAIN - 2007

[BRANDIED CHERRY, GRILLED STRAWBERRY, DILL, TOBACCO, TANNED LEATHER, CEDAR, MED TANNIN]

EASILY ONE OF THE MOST HISTORIC ESTATES IN RIOJA, THEIR BOSCONIA BOTTLING IS GROWN ON

CALCAREOUS SOILS IN THE 'EL BOSQUE' VINEYARD ON THE HILLS OF THE SIERRA CANTABRIA.



18

72

GRENADE/SYRAH - GIGOGNAN - CLOS DU R - CHATEAUNEUF-DU-PAPE - 2007

[CRUSHED BRAMBLEBERRY, BLACK FIG, CHARRED BRISKET, WILDED GARRIGUE, TERIYAKI, MED TANNIN]

CHÂTEAU GIGOGNAN DATES BACK TO THE 12TH CENTURY, WHEN IT WAS OWNED BY THE BISHOPS

OF AVIGNON. GRAPES ARE GROWN ON GALETS, DESTEMMED & AGED IN FOUTRES FOR 18 MONTHS



20

80

CAB/MERLOT - CHATEAU DU GRAND BOS - GRAVES - BORDEAUX, FRANCE - 2008

[RIPE BLACKBERRY, GRILLED PLUM, DRIED SAGE, ROAST LAMB, GRAPHITE, TILLED SOIL, MED+ TANNIN]

DATING AT LEAST BACK TO 1868, THE ESTATE IS PLANTED TO DEEP GRAVEL SOILS WITH AN AVERAGE

VINE AGE OF 35 YEARS. EQUAL PARTS CAB/MERLOT AGED IN 25% NEW BARRIQUE FOR 18 MONTHS



17

68

WINE AGE BY COLOR



A TASTE OF TERROIR 50

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

TANNIN

TANNIN IS A TASTELESS, LONG-CHAIN PHENOLIC BIOMOLECULE. ITS EFFECT IS TACTILE, BONDING WITH PROTEINS. AS WINE AGES, THIS CHAIN BREAKS DOWN, BECOMING SHORTER & SOFTER.

ACID

EVEN MORE THAN TANNIN, ACID PROVIDES THE PRESERVATIVE STRUCTURE FOR A WINE'S AGING POTENTIAL. LIKE A BACKBONE, IT HOLDS WINE UP & GIVES IT SHAPE, FALLING SLOWLY OVER TIME.

FRUIT

SURPRISE!! BOTTLE-AGING IS NOT AN OXIDATIVE PROCESS, BUT RATHER A REDUCTIVE ONE. IN THE ABSENCE OF OXYGEN, FRUIT BECOMES MUTED, GIVING WAY TO TERTIARY CHARACTERISTICS.

COLOR

COLOR IN RED WINE COMES FROM A CHEMICAL FOUND IN GRAPE SKINS CALLED ANTHOCYANIN. WITH AGE, THIS CHEMICAL FADES & THE WINE LOSES COLOR. THE ABSENCE OF ANTHOCYANIN IN WHITE WINE RESULTS IN IT GAINING COLOR.

INTEGRATION & BALANCE

AGING ALLOWS FOR THE ELEMENTS WITHIN A BOTTLE TO BE WOVEN TOGETHER BY A COMPLEX SERIES OF CHEMICAL REACTIONS. IF LUCKY, A WINE WILL ACHIEVE A PEAK BALANCE, CREATING SOMETHING GREATER THAN THE SUM OF ITS PARTS.