

Iapetus 'Antecedent' 2018

Producer: Ethan Joseph at Shelburne Vineyard

Provenance: Shelburne, VT

Farming: Sustainable using biodynamic preparations and a mix of chemical and organic sprays. No herbicides.

Grape(s): 100% Riesling

Vineyard(s): Meach Cove

Trust - flatter than the other

sites and well within the protective winds of the Champlain Valley. Deep, sandy loam soils.

Oriented north-south to maximize ripening.

Vintage: "18 would have been stellar if it weren't for spring hail that reduced our crop at one site quite substantially. It was warm and dry. Fruit quality was high. The last few vintages have been all over the place, with more extremes."

Fermentation/ Aging: destemmed, crushed and pressed very slowly into steel tank for spontaneous fermentation. Fermented to dryness then racked to neutral, hungarian oak barrels for lees aging with weekly battonage for 3-4 months. Spontaneous malolactic conversion and then racking back into tank before bottling.

Fining/ Filtration: none.

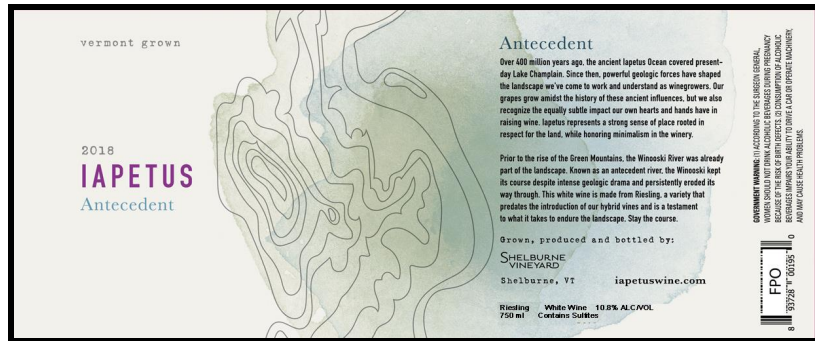
Sulfur: ~40 ppm added, 15-20 ppm free

Misc: Although some of the Iapetus wines have inoculated malolactic conversion, this wine is natural for both alcoholic and malolactic fermentations.

The Producer:

With a few of the US's most celebrated innovators paving the way, Vermont sits on the cusp of a viticultural revolution. Although less famed than his colleagues at La Garagista, Fable and Zafa, Iapetus' Ethan Joseph is one of the founding fathers of this emerging community. Iapetus exists as the searching label within Shelburne Vineyards just south of Burlington in Northern Vermont's Champlain Valley.

"I've also always considered myself a spiritual person" Ethan writes, "I need the science to inform me, but my mind's been opened enough to know that I must leave room for the magic/unknown. I am a skeptic of all things, tangible or otherwise. I tend to need to "prove" things myself, make my own informed decisions, and adapt whatever is to what/how I'm doing. I'm not dogmatic. There are no hard lines, no absolutes, no sides to be chosen. Truth exists in the gray areas; there's a delicate balance, nothing is weighted on the extremes."



The wines produced occupy an interesting middle ground, less typified by staunch naturalism than his peers but always spontaneously fermented and never fined or filtered. These are benchmark wines in the evolution of the American cold climate hybrid varieties and New England viticulture.

The Vineyard:

With a scientific background focused on water resources and ecology, it is not surprising that Ethan would have a multidimensional approach to farming. The agriculture for Shelburne Vineyards is more than merely sustainable without quite qualifying as organic. Certain biodynamic preparations and organic sprays are used but Ethan tries to observe the whole system and will employ a chemical spray if he believes the specificity and minimum effective quantity (much lower than with organic sprays) offsets the toxicity. Essentially, Ethan is trying to suss out the most effective way to care for his land on a circumstantial basis without relying on dogma.

Ethan writes “We've been experimenting with different undervine cover crops, use mulch, and make and apply our own compost. We've established wild flower areas/insectaries, unmowed buffer areas, and significantly reduced mowing of the aisles. Soil health is paramount. Yes, trialing sheep. Why not? Diversify the farm, give the land another purpose while hopefully improving it.”

The Riesling for ‘Antecedent’ comes from Meach Cove Trust, the gentlest of Shelburne’s assorted plots. The vines are situated north to south to maximize ripening hours and benefit from the north south winds blowing off Lake Champlain which helps protect against vineyard pathogens after rain and defends against frost damage. Soils are deep, sandy loam of glacial origin.

The Winery:

Grapes are destemmed, crushed and loaded into pneumatic press for slow, gentle pressing extracting both the free run and the fractional press run juice. The juice was fermented in steel and then racked into neutral, hungarian oak barrels of around 5 years of age. Aged on the lees with weekly battonage for 3-4 months during which time natural malolactic conversion occurred. This was Ethan’s first time working with Riesling in barrel. Racked once again into tank for assembly just before bottling. No fining or filtration, less than 40 ppm added sulfite.

Of their barrel program Ethan writes: “Barrels range in age from 9yrs old to 3 at this point. I like a mix of new/newer and neutral. Had been getting our hybrid oak barrels from World Cooperage. Then switched to Hungarian oak in 2014 working with a

company called Kalina. However, those barrels are no longer available and when we buy new again, we'll work with our same sales rep who is now at a different cooper. Focused more on building our white barrel program. Need more neutral oak there. Otherwise, continuing to try different toasts to see what they offer.”

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