

## Chertok 'Eve White' 2022

**Who:** Max Rose & Family

**Producer Summary:** Chertok Wines is a family farm-winery growing apples and grapes in one of New England's premier apple terroirs. Chertok is a family name meaning 'little cherti' referring to the folkloric Russian spirits that were believed to inhabit the world alongside us. The winery focuses on producing natural country wines with an emphasis on fermenting their two crops in tandem.

**Where:** Champlain Valley, Vermont

**Varietals:** 50% Muscat Valvin + 50% blended Maccoun and Empire apples

**Farming Practices:** Farmstead apples are no spray, no-till organic. Grapes are conventionally farmed without herbicide.

**Vintage Notes:** "The growing season was wickedly hot and dry; a stark contrast to 2021's endless rain. Our plants were riding the struggle bus all year but damn if the fruit wasn't awesome!"

### **Vineyard & Orchard:**

Grapes come from Folts Family Vineyard (Vineyard View Winery) overlooking the banks of Keuka lake located on an East facing slope with silty, loamy soils.

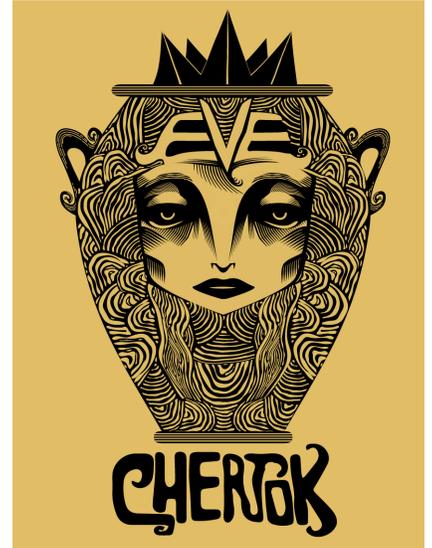
Apples come from Belmont Orchard, the Chertok-Rose family's 19th century orchard with calcareous clay soils on an East facing slope.

**Vinification:** The grapes were gently foot crushed and co-fermented in whole clusters with sulfite added between 4-7 days after crush. After 3-4 weeks fermentation, lots are split in half and the bins are filled back up with freshly milled apples for another 1-3 weeks maceration. Pressed into a single 400L, hand-made Georgian Qvevri for 6 months aging on gross lees.

**Production:** 48 cases

**Tasting Notes:** Bright floral aromatics overlaying a solid, earthy core. Almost tropical with a distinct, clay-aged structure and savory finish.

**Fun Fact:** Eve White is the first commercial, Qvevri wine produced in New England. Max writes "Seemed only right to name New England's first Qvevri-aged wine after the mythic first woman that brought us out of the garden and gave us the world."



### Further Reading:

Chertok focuses extensively on co-fermenting apples and grapes using a distinct method they have been refining since 2018. Beginning with whole clusters of grapes, the lots are very lightly foot crushed so that most berries are left unbroken. The remaining, unbroken fruit is slowly crushed over the 3-4 maceration resulting in lower fermentation temperatures and a substantial amount of the whole bunch, intracellular conversion associated with carbonic maceration. Once the grape fermentation is nearly complete, the lots are split in half and the bins are filled back up with milled (rather than pressed) apples resulting in 1-3 more weeks of fermentation. As a result of adding apples into a nearly completed wine, ethanol extraction of apple solids occurs, drawing out otherwise inaccessible flavor compounds from the mash. Max believes this is the best way to produce an authentic, New England country wine that captures the storied apple traditions of the region as well as the exciting viticultural future created by American hybrid varieties.

The Qvevri are the first in the state of Vermont, hand-made by traditional artisan Mahlaz Kapanadze in his old-fashioned workshop in the mountainous, southern region of Imereti. Each one of these is a slightly misshapen, unique vessel with varying capacities. Max writes “unlike modern amphorae, these vessels are so porous, so vulnerable that they're almost like keeping pets!”

