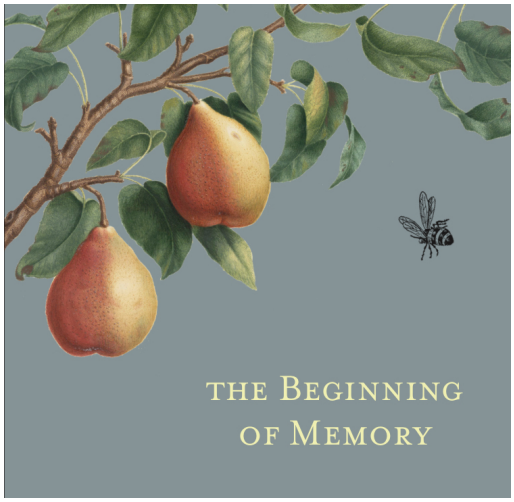
La garagista

farm + winery
barnard, vermont

• the beginning of memory •

sparkling pear and apple cider



*vintage:*2019
orchard: volcanic comprised of clay, schist, granite, gneiss, amphibolites, quartzite, garnet at the homefarm in Barnard, VT
elevation: 1600 feet in Barnard
varieties: 17 different heirloom and wild apple varieties including Liberty, Cox's Orange Pippin, Old Pearmain, Orleans, as well as wild pears
vineyard: "Les Carouges", Vergennes, Vermont. Clay and limestone, favoring the limestone. Skins from red grape Marquette.
alc. %: 8
agrictulture: practicing biodynamic

notes: *The Beginning of Memory* is a an ancestral style pear cider made according to the shifts in the season. A duet of our early apples and pears are cured, ground and fermented on skins, then pressed and combined with our winter apple harvest in order to seed a second fermentation in bottle. The native sugars and wild yeasts found in our homefarm orchard produce a unique *methode champenoise* that harnesses the flavors of our alpine landscape. Fruity, minerally, and very elegant this *poiré* is excellent with cured and smoked meats or fishes, oysters, caviar, or a roast chicken or pork.