La garagista

farm + winery
barnard, vermont

• the flesh and the bone •

cidre perlant

*vintage:*2019
vineyards: Les Carouges, Vergennes vineyard (Champlain Valley, Vermont) + orchard at Domaine de la Forêt, homefarm at la garagista
soil: Vergennes: clay and calcareous, lacustrine sediment and sandy shist and gneiss bedrock, greenstone + Barnard: volcanic comprised of clay, schist, granite, gneiss, amphibolites, quartzite, garnet
elevation: 94 ft. Valley floor. + 1600 feet in Barnard
varieties: 50% Brianna and 50% 29 different heirloom and wild apple varieties including Liberty, Cox's Orange Pippin, Old Pearmain, Orleans, etc.
alc. %: 10.5
agrictulture: biodynamic

notes: The Brianna was picked at the beginning of October in 2019, a cool growing season. It was a particularly good season for apples with excellent pollination. The fruit was destemmed, footcrushed, and pressed into a base wine, spontaneous fermention. In the winter the base was seeded with new and spontaneously fermenting cider from late in 2019, and bottled for second fermentation *col fondo* in bottle. More vinous than cidery, the wine does clearly exhibit both fruits, and a creamy bubble with plenty of texture, minerality, and some sediment. No sulfur additions.