

Iapetus 'Figure 2' 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% La Crescent

Vineyard(s): Mt. Philo - in Charlotte, Vermont and

McCabe's Brook in Shelburne. Both vineyard sites are composed of deep sandy, glacial loam with excellent drainage and the vines are trained to a hi-wire cordon system.

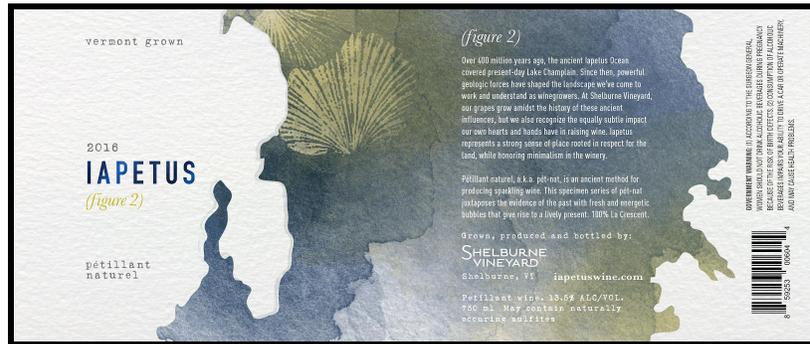
Vintage: "18 would have been stellar if it weren't for spring hail that reduced our crop at one site quite substantially. It was warm and dry. Fruit quality was high. The last few vintages have been all over the place, with more extremes."

Fermentation/ Aging: Destemmed and pressed directly into temperature controlled steel fermentors for a slow, even fermentation. Once the ferment reaches 15 g/ L of sugar the vat is cooled and bottled for petillant naturel.

Fining/ Filtration: none.

Sulfur: none added.

Misc: This wine is a 'true' pet nat meaning no sugar or must has been added to induce a refermentation



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 and wild acidity 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 La Crescent for ‘Figure 2’ comes from two vineyards: Mt. Philo, representing the largest planting of La Crescent for Shelburne vineyard, established in 2010 and McCabe’s Brook planted in 2006 to a number of different varieties like Louise Swenson and Marquette. Both vineyards are well-drained and composed of deep sandy/ stony glacial loam. The vines at both sites are trained to a hi-wire cordon system.

The Winery:

Although ‘pet nat’ has come to mean something like ‘low pressure sparkling wine,’ lapetus’ ‘Figure 2’ is a true, old-school petillant naturel wine. The grapes are destemmed and pressed directly into temperature controlled, stainless steel fermentors. The temperature control allows Ethan and his team to precisely time the tail end of fermentation in order to capture ideal sugar ratio of 15g/ L. The vat is cooled below yeast’s active threshold and the wine is then bottled. Once the bottles return to ambient temperature the yeast will reactivate and complete the fermentation resulting in bubbly wine. The wine is aged for 4 months in bottle on the lees before hand disgorgement and resealing without dosage. No sulfite added at any point.

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