



La garagista

farm + winery
barnard, vermont

• damejeanne '19 •



vintage: 2019

vineyards: Les Carouges, Vergennes vineyard
(Champlain Valley, Vermont)

soil: clay and limestone, lacustrine sediment and
sandy shist and gneiss bedrock, greenstone

elevation: 94 ft. Vergennes Valley floor

varietals: 100% Marquette (red varietal cross
with vinifera parentage Pinot Noir)

alc. %: 12.5

agriculture: practicing biodynamic

notes: The Marquette was hand-picked from our
Vergennes vineyard at the beginning of

September. The vintage was marked by a cool
growing season, a wet spring, a cool autumn. All the fruit began fermentation whole
cluster for two days, then destemmed and foot-crushed. Spontaneous fermentation for
all the fruit was on skins and took place in open vats for two and half weeks. Final
élevage in flextank egg and glass demijohn. The Damejeanne was bottled in September
2020. No sulfur or other additions.