

Iapetus 'Subduction' 2017

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% Marquette

Vineyard(s): McCabe's Brook

in Shelburne. Composed of deep sandy, glacial loam with excellent drainage and the vines are trained to a hi-wire cordon system.

Vintage: "17 was a pretty average year. Wet spring if I recall correctly but the fall ended up warm and dry and we were able to get the ripening we needed. The winter of 17-18 was also fairly mild which was good for our sensitive varieties."

Fermentation/ Aging: grapes are piled unbroken into a temperature controlled stainless steel fermentor with about 10% whole clusters included with pneumatic punch downs and pumpovers. Malolactic conversion is induced once yeast fermentation is truly established. Pressed after 72 days of maceration on the skins. 3 months aging in barrel with weekly battonage. Base wines racked away from lees and assembled in a steel tank for 2 months aging before bottling.

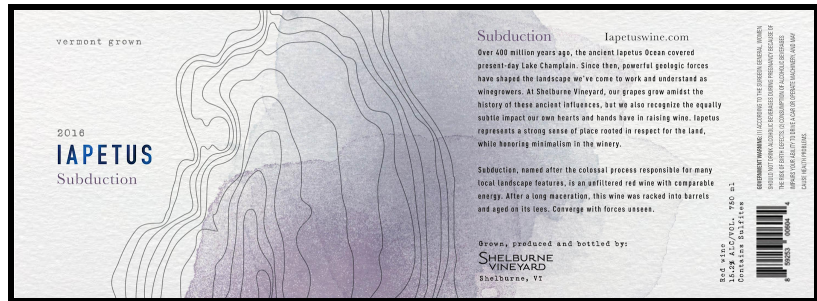
Fining/ Filtration: none.

Sulfur: About 60-70ppm added sulfite

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 Marquette comes from McCabe's Brook planted in 2006 to a number of different varieties like Louise Swenson and Marquette. The vineyard is well-drained and composed of deep sandy/ stony glacial loam. The vines are trained to a hi-wire cordon system.

The Winery:

The destemmed grapes and about 10% whole clusters are spontaneously fermented in 6000L temperature controlled stainless steel tank with daily punchdowns using an overhead pneumatic device and pumpovers using a pump that doesn't move any solids. Once the alcoholic fermentation is solidly established a commercial bacterial strain will be added to induce malolactic conversion. The juice is macerated with the solids for 72 days: “At the time it was the longest we'd ever gone. Once we passed the longest time we'd done before, we pretty much just pressed when we decided it was time. No secret decision. We just did it. Experience has taught me though that Marquette does benefit from longer maceration, although it does depend on the wine style.”

The wine is pressed into barrel for 3 months of lees aging with weekly battonage. Of their barrel program Ethan writes: “Barrels range in age from 9yrs old to 3 at this point. I

like a mix of new/newer and neutral. Had been getting our hybrid oak barrels from World Cooperage. Then switched to Hungarian oak in 2014 working with a company called Kalina. However, those barrels are no longer available and when we buy new again, we'll work with our same sales rep who is now at a different cooper. Focused more on building our white barrel program. Need more neutral oak there. Otherwise, continuing to try different toasts to see what they offer.”

Base wines are assembled in tank for settling and bottled with 60-70 ppm added sulfite without fining or filtration.

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