

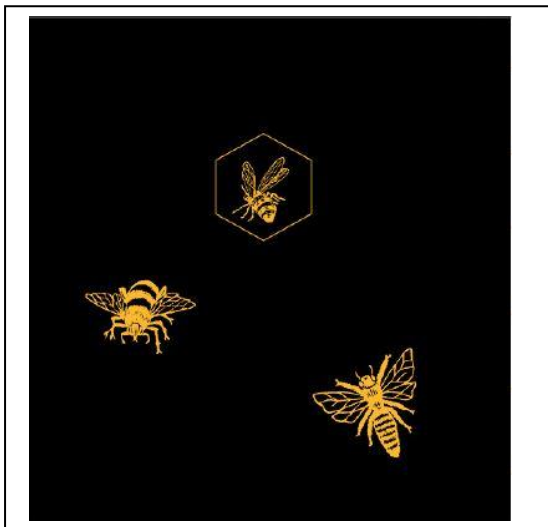


*La garagista*

farm + winery  
barnard, vermont

• bouleverser •

*cidre mousseux*



*vintage:* 2018

*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.

*alc. %:* 10.5

*agriculture:* biodynamic

*notes:* *Bouleverser* is a farmhouse methode-Champenoise cider seeded with it's own native yeasts and sugars, made from many different

cultivated and wild varieties of apples from our homefarm orchard. We learned how to make cider from an old farmer who taught us patience. Historically in Vermont, there would always be a little cider left over at the end of the autumn, and the new year's cider was always added to the remainder, layering year upon year, creating an assemblage of many seasons, filled not only with the story of the fruit of that season, but also memory and nostalgia. Our cider mother was started in 2010, and is the base for not only the *Bouleverser*, but also the *Stolen Roses* cider that we make.