



La garagista

farm + winery
barnard, vermont

• Ci Confonde White pétillant naturel •

vintage: 2020

vineyard: Les Carouges (the red wing blackbirds), in Vergennes (outside of Vergennes, Vermont). Broad, western facing slope looking toward the Adirondacks. Defined by wind and big weather gestures.

soil: clay and calcareous, lacustrine silt sediment (historically this land used to be sea and lakebed)

elevation: 94 ft. Valley floor.

varietal: Brianna

alc. %: 11

agriculture: practicing organic/biodynamic

{Chi•con•fond•ay} It confounds us. Surprises. Dumbfounds. Slays. Bedazzles. Staggers. Shakes.

That's the literal translation. And of all our pet nats, we have a soft spot for this particular white. We inherited this grape in the Vergennes vineyard. We didn't plant it, or plan on it. On

first tasting this fruit back in 2013 when we took on farming this vineyard, the juice spoke sparkling and sent us on our journey making first fermentation in bottle pet nats which make up almost half of our production. We've gone on to incorporate this grape, Brianna--named after the horticulturist's grand-daughter-- into other wines, the Loup d'Or and the vine ed pom The Flesh and the Bone. But the Ci Confonde White, bottled shortly after harvest and left to finish its frothy alchemy under cap, creating a fine bead of pearly effervescence, will always remain special, and infinitely celebratory.