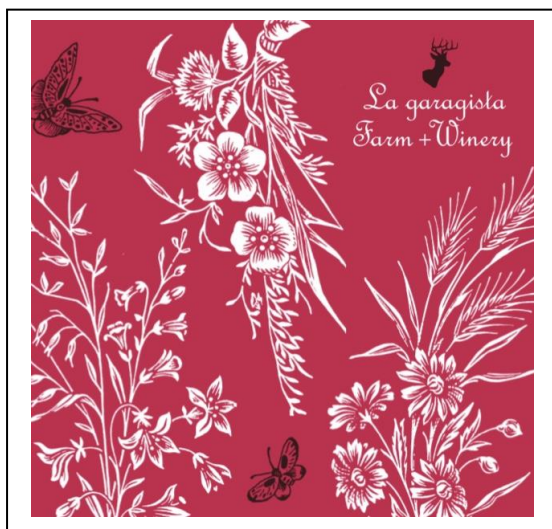




La garagista

farm + winery
barnard, vermont

• ti'quette rouge '19 •
pétillant



vintage: 2019

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

soil: clay and calcareous, 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. %: 8

agriculture: practicing biodynamic

notes: Ti'quette is our name for old fashioned
piquette, a light wine made from soaking the
remaining seeds, stems and skins of a pressed

wine. Ti'quette is a Quebecois diminutive for *petite piquette*. The Marquette was hand-picked from our Vergennes vineyard at the beginning of September 2019. The vintage was marked by a cool wet spring and early summer followed by a cooler but lightfilled summer. Initially, all the fruit macerated for two days wholecluster, then destemmed and foot-crushed. Fermentation for all the fruit was on skins and took place in open vats for 4 weeks with native yeast. Once this wine was press, the skins and seeds were saved and soaked in water for four days then pressed again. The resulting light wine was seeded with the original, still fermenting Marquette wine to create a second fermentation in bottle. Refreshing, a light fine bubble that is great as an aperitif or as something charming with the rest of the meal. Pairs just about with everything! A hot day, or a cozy winter night.