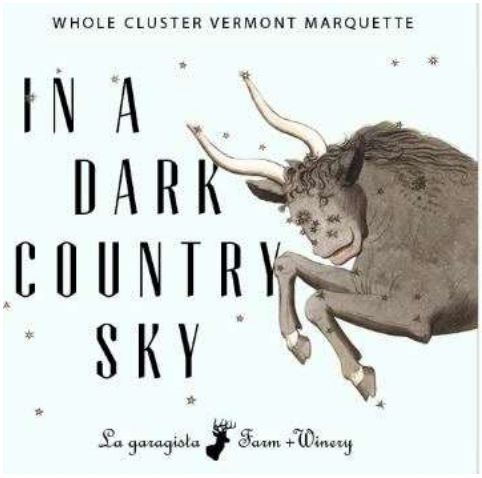
la garagista farm + winery
barnard, vermont

in a dark country sky 2021



*vintage:*2021
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: regenerative + practicing biodynamic
vintage: warm and dry summer, hot and rainy autumn

notes: The Marquette was picked from our Vergennes vineyard at the beginning of September. Despite an unusuall rainy autumn, there were enough hot, sunny days to work around. All the fruit began fermentation whole cluster for three days, then pressed whole cluster. The combination of stems and native yeasts bring a happy complexity to this particular vintage of this wine which is always very fruity as well as savory and lighter than the skin-fermented Damejeanne from the same block. Final elévage in fiberglass tank and glass demijohn. The wine was bottled in May of 2022. No sulfur or other additions. The forest comes forward first in the wine, stemmy and mysterious, followed by woodland fruits. Elegant and a bit otherwordly, contemplative.