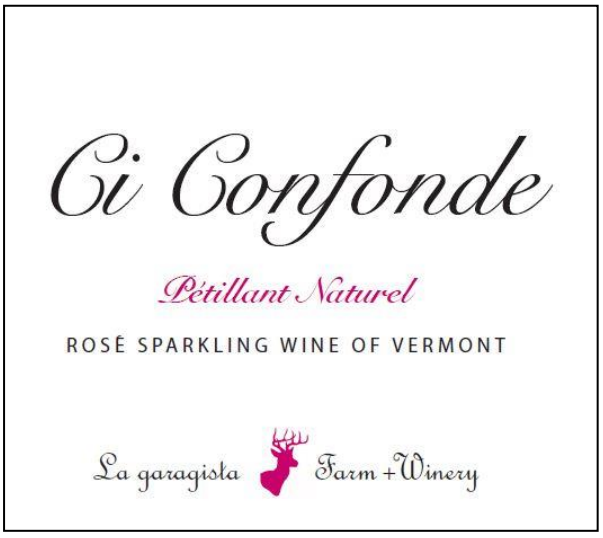
La garagista

farm + winery
barnard, vermont

Ci Confonde Rosé pétillant naturel



vintage:2021
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. Bud break around the beginning of May and blossoming end of May. Native meadow: wild carrot, dandelion, daisy, false foxglove, clover, burdock, and comfrey. Fog and early morning moisture in autumn. Full sun. Not susceptible to frost in spring or autumn.
soil: clay and calcareous, lacustrine silt sediment (historically this land used to be sea and lakebed)
elevation: 94 ft. Valley floor.
varietal: Frontenac Gris. Varietal cross. European parentage tracing to old Aramon and Muscat d'Alexandria.
vinification: Overnight whole cluster maceration, destemmed, foot crushed, direct press, fermentation until two brix and bottled. Riddled during the winter, light disgorgement topped up with the same wine..
tasting notes: beautiful pink with a tint of orange in color. Bright acidity, a fine beaded necklace of bubbles and floral like the best alpine strawberries.
2021 was a great vintage for the Frontenac Gris. The color of the Ci Confonde Rosé always tells us what kind of season we've had. The darker version points toward a rainier season with thinner skins that ripen darker during a sunny harvest period, and the paler pink versions tell the story of a much drier season. 2021 had a fair amount of sun during the summer so the fruit had thicker skins. We picked in early September and avoided a lot of the autumn rain.
alc. %: 11

agriculture: practicing organic/biodynamic