



La garagista

farm + winery
barnard, vermont

• damejeanne '19 •



vintage: 2019

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: practicing biodynamic

notes: The Marquette was hand-picked from our Vergennes vineyard at the beginning of September. The vintage was marked by a cool

growing season, a wet spring, a cool autumn. All the fruit began fermentation whole cluster for two days, then destemmed and foot-crushed. Spontaneous fermentation for all the fruit was on skins and took place in open vats for two and half weeks. Final élevage in flextank egg and glass demijohn. The Damejeanne was bottled in September 2020. No sulfur or other additions.