



La garagista

farm + winery
barnard, vermont

• Harlots and Ruffians •



vintage: 2019

vineyard: Les Carouges (the redwing blackbirds), Vergennes (outside of Vergennes, Vermont)

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

elevation: 94 ft. Valley floor.

varietal: 90% La Crescent: varietal cross tracing parentage to Moscato d'Amborgo and Moscato Giallo + 10% Frontenac Gris: varietal cross with European parentage tracing to old Aramon and Muscat d'Alexandria.

alc. %: 12

agriculture: biodynamic

notes: The Frontenac Gris and La Crescent are co-planted and were handpicked from our Vergennes vineyard late September. The vintage was marked by a cool, spring and a cooler but lightfilled summer. The Frontenac Gris was macerated wholecluster for two days then destemmed, foot crushed and immediately pressed. La Crescent was whole cluster for two days as well, then destemmed, foot crushed and direct pressed. Native yeast fermentation. Elevation on lees for 10 months. The two varieties were blended in July of 2020. No sulfur additions.

An oxidative wine, bright with pith and citrus and full with texture, it is companionable with seafood, smoked meats and fish, mediterranean as well as alpine~style dishes.