



Barnard & West Addison, Vermont

cybele



{52 cases total}

vintage: 2021 and 2022

vineyard: La Selva Vineyard, West Addison, {Champlain Valley, Vermont}

soil: clay, limestone, shale, red sandstone

elevation: 84 ft. Valley floor. Lake coast.

varietal: La Crescent

alc. %: 12.5

agriculture: regenerative, practicing biodynamic, forest edge ecology, rotational grazing

vintage: cool and rainy {2021} and dry and sunny {2022}

Cybele is a rare creature coming from our West Addison Vineyard, La Selva. We only make it when harvest allows. We had vintages in 2011, 2015, 2016, and the last vintage was in 2017.

This edition is a blending of vintages 2021 and 2022 and has been resting on lees for 2 years. The bubble is downright creamy, and lemony with a chalky orange twist and a briny finish. There are the threads of brioche developing that you find in aged Champagne.

The base wine is pulled from our Vinu Jancu, so the vin clair is aged in our anforma made from Lake Champlain basin clay by a ceramist in Montreal. Grown in clay and limestone, shale and red sandstone, and raised in the same clay.

Celebratory and lipsmacking, this wine is perfect for the holidays, or if you are like us, any old day deserves a toast.

We like this wine with smoked and cured meats, smoked fish, fresh cheeses, hummus, salty potato chips, caviar, fettucine with garlicky lemon shrimp sauce or risotto Milanese.

Indigenous yeasts, no filtering or fining.