



Barnard and West Addison, Vermont

Loups~Garoux 2022

vintage: 2022

vineyard: West Addison, Vermont
(right on Lake Champlain)

soil: clay and limestone, shale, threads
of red sandstone

elevation: 84 ft. Valley floor.

variety: 100 % Frontenac Noir

alc. %: 13.5

agriculture: regenerative, practicing
biodynamic

vintage: near perfect growing season
and harvest. Sunny and dry with just
enough rain.



{ONLY 47 CASES MADE}

Loups~Garoux: Grown in the West Addison vineyard, on clay and deep deposits of limestone and shale right on the lake, but favoring the thick layer of grey, black, yellow, brown clays specific to this old sea bed, grown among wild purple aster, daisy fleabane, golden rod, queen anne's lace, and wild mint. Made in honor of traditional **Ripasso** or **Amarone** from the Veneto, vine-dried and fresh Frontenac Noir grapes are fermented together in open vats then pressed after several weeks before élevage. Aged for one or more years in old French barrels, followed by at least a year in bottle before release. A more oxidative-style and dry wine made up of dark and dried fruits on the palate knit a fabric of deep flavors and bright acidity.

Loups~Garoux is the French name for the Quebecois mythical wolf creatures that are not cursed, but blessed. One is born a Loup~Garou and can turn at will. They are stately, dark wolves to behold and remind us of other mythical creatures like those in the legends of the Black Wolves of the Chateauguay, the wild alpine terrain that defines our homefarm and vineyard landscapes.

Loups~Garoux speak of the woodland and are mercurial in nature.

This is a wine meant for long-aging. This wine also enjoys being exposed to oxygen before service and/or decanting. We recommend opening an hour or two before serving.

Pairs beautifully with spicy dishes. Very friendly with Mexican food or Indian. Fresh cheeses

All things duck, well-seasoned roast chicken or turkey, steak with green peppercorns, roast squashes or leeks or potatoes.