



DOMAINE LA GARAGISTA
VERMONT FARM & WINERY

native love 2022

{homefarm red field blend vin de jardin}



vintage: 2022

vineyard: Les Bonnes Femmes, homefarm in Barnard, Vermont and Les Forestières, homefarm in Barnard. 17 yrs and 7 yrs old.

soil: volcanic: schist, quartzite, clay, limestone, sand, amphibolite, garnet, gneiss, granite

elevation: 1600 ft. Mount Hunger

variety: Marquette, La Crescent, Frontenac Noir, Blanc, and Gris, St. Croix

alc. %: 11.5

agriculture: regenerative, practicing biodynamic

vintage: near perfect growing season with plenty of sun and just enough rain throughout.

notes: **Native Love** is the sister wine to the sparkling **House Music**, both from the homefarm vineyards.

These parcels are situated in meadows within the protected Chateaugay Forest at a high altitude of 1600 feet and grown on volcanic soils. The Green Mountains are not volcanic because they themselves were volcanoes, but because millenia ago, New Hampshire was a series of volcanoes and Vermont was a seacoast built upon the oldest subtropical fossilized coral reef on the planet. During one of the major tectonic shifts, those NH volcanoes crashed into Vermont's coastline and plowed beneath all the clay and limestone created by the reef, tumbling all these materials together to create the bedrock we have now. For a long time, geologists were confounded by the geology of Vermont, until tectonic plate theory was confirmed in the 1960s, dating the Green Mountains and the Champlain Valley as some of the oldest bedrock on the planet. [To put this in perspective: our soils are twice the age of Burgundy.]

A six variety field blend comprised of three reds and three whites [marquette, st.croix, frontenac noir, la crescent, frontenac gris, frontenac blanc], the fruit was foot crushed and pressed immediately to ferment with native yeast after a day of wholecluster fermentation. No sulfur or other additions.

A true wine of the garden, the Native Love is nestled between orchard and vegetable garden, mountain ridge and farm yard, the two intermingling, along with roses and wildflowers.

The fruit is fresh and bright, with excellent acidity pairing well with cured meats, pâtés, anything with fat, vegetable soups, sautéed mushrooms and herbs, roast pork, pan-grilled duck breast.