



Barnard and West Addison, Vermont

Loup d'Or 2022

vintage: 2022

vineyard: Les Carouges (the red winged blackbirds), Vergennes, Vermont

soil: clay, limestone, shale

elevation: 94 ft. valley floor.

variety: 100 % Brianna

alc. %: 11.5

agriculture: regenerative, practicing biodynamic



notes: Loup d'Or, the golden wolf, is another mythical and resplendent creature said to be seen on the edge of our Chateaugay forest. A sister to *The Flesh and the Bone* and the *Ci Confonde White*. Also made from Brianna, it is a textured white wine, golden from two days whole cluster maceration and aged on the fine lees. Honeysuckle and limestone come to mind. We like drinking it with things like melon and prosciutto, lobster, bouillabaisse. But a glass at the beginning of the evening by itself or with a roast chicken lunch doesn't miss either.

This is our first reserve bottling of this wine, aged a year longer, only one old French barrel. Handpicked from our Vergennes vineyard in mid- October, after a near perfect growing season. The fruit was fermented whole cluster for 2 days, then destemmed, foot crushed, and pressed directly. Spontaneous yeast fermentation and élevage in fiber egg on fine lees before 12 months in wood.

This wine has a textured mouth~feel, somewhat reminiscent of Chenin Blanc, or the Grenache Blanc in her family tree. Floral, cantalope, lychee, and savory elements with slatey minerality and soft acidity at the finish. Plays well with Asian dishes, prosciutto and melon, roast chicken, pumpkin ravioli in butter and sage, brassicas, and cheese.

