



Barnard & West Addison, Vermont

vinu jancu 2022



{65 cases total}

vintage: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: dry and sunny

notes: We've been making Vinu Jancu since the beginning. Dare we say it's a flagship wine? A reserve wine, it's grown in the West Addison vineyard, on clay, limestone and shale, threaded with red sandstone. The vineyard sits on the edge of Lake Champlain, and is defined by the explosion of wild flora that grows beneath the vines: golden rod, purple aster, daisy fleabane, queen anne's lace, and wild mint.

Wine-making: This is a skin-fermented, more oxidative style of wine. The grapes ferment in open vats and then the wine is cycled through anfora made from local Champlain Seabed clays, the same clays the vines are rooted in, anfora crafted by a ceramicist in Montreal. Two years of aging before release.

We love this wine with: Fresh oysters, anything Middle Eastern, Indian food, duck legs roasted with dried apricots Ligurian rabbit with olives and rosemary, rabbit pâté, or any kind of pâté, and if you were feeling fancy, foie gras. Also very happy with hard or soft cheeses.

Serve lightly chilled, not too cold.