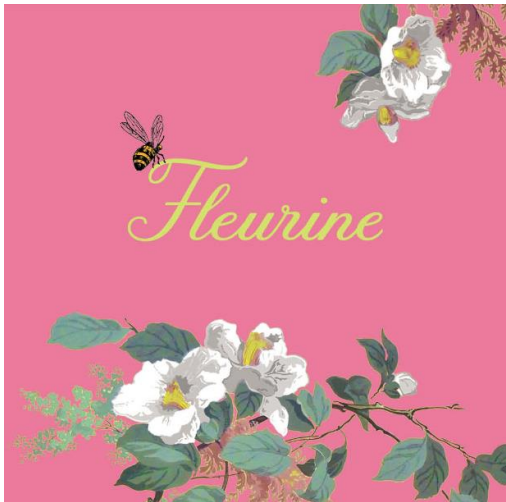




Barnard and West Addison, Vermont

•Fleurine 2023•

Vin ëd Pom



vintage:2023

orchard: volcanic comprised of clay, schist, granite, gneiss, amphibolites, quartzite, garnet at the homefarm in the Châteauguay, Barnard, VT and volcanic and granite in Brownsville, VT

elevation: 1600 feet in Barnard, 682 ft in Brownsville

varieties: 42 different heirloom and wild apple varieties including Liberty, Cox's Orange Pippin, Old Pearmain, Orleans, and unique wild varieties

grape variety: Frontenac Gris

vineyard: clay and limestone in Vergennes, Champlain Valley, VT.

vessel: flex tank, glass demijohn

alc. %: 10.5

agriculture: practicing biodynamic, regenerative

Fleurine is the fifth sister in our cider series, made from a frontenac gris *vin clair* grown in our vineyard in Vergennes in the Champlain Valley. It is an *ancestral methode Champenoise*, the fermentation in bottle seeded with late winter cider made from 42 different wild and cultivated varieties found in our homefarm orchard and a wild orchard in Brownsville, VT. The cider was picked in November and December, then left to sit outside to freeze and thaw during January and February. The fruit was thawed, then ground, and fermented on pommace for one month before pressing. The split is about 50/50 between the two fruits. An homage to an old-fashioned style of cider fermented on wine skins hailing from northern, alpine Italy called *vin ëd pom*. In our landscape, the apple and grape make happy bedfellows, a love story between the diversity of fruit, our geology, geography, weather, and the human hand.

We like this wine with: oysters, smoked fish, salty cured meats, cheese soufflé, roasted chicken, fritto misto, anything fried!