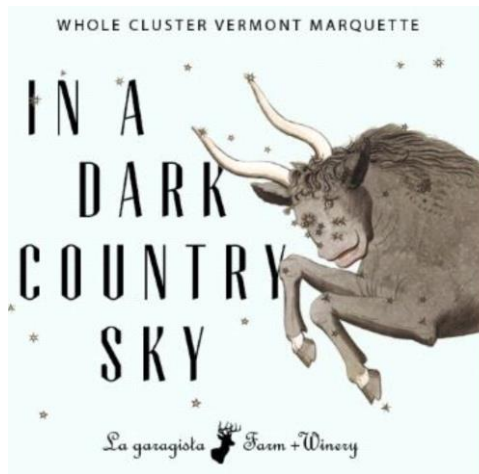




barnard + west addison, vermont

in a dark country sky 2023



*vintage:*2023

vineyards: Les Carouges, Vergennes
vineyard (Champlain Valley,
Vermont)

soil: clay and limestone, shale

elevation: 94 ft. Vergennes Valley

floor

varietals: 100% Marquette

alc. %: 12.5

agriculture: regenerative + practicing
biodynamic

in a dark country sky is a French translation of the name of the vineyard

20 CASES MADE TOTAL

notes: The 2023 vintage was one for the books. DLG lost almost 50% in total of our fruit, the Marquette block in Vergennes losing about 85% of its fruit to a late spring frost on May 17th. We still made a little bit of Dark Country Sky as it's become a classic Domaine La Garagista signature, and a great wine to introduce DLG wines as it is fruity and accessible, but also elegant with great aging capability. The Marquette was picked from our Vergennes vineyard at the end of September in this rather harrowing vintage of 2023. Despite a very rainy summer, the autumn was largely sunny and unexpectedly, the red fruit in this vintage really shone all around. The fruit began fermentation whole cluster for three days, then was destemmed, foot crushed, and pressed with a layer cake of stems. The combination of stems and native yeasts brings a happy complexity to this wine which is always very fruity as well as savory and lighter than the skin-fermented Damejeanne from the same block. Final élevage in glass demijohn. The wine was bottled in August of 2024. No sulfur or other additions. The bright woodland fruits come forward first in the wine, then the forest, stemmy and mysterious. Graceful and a bit cosmic.