



barnard + west addison, Vermont

Novello 2023

cider rosé frizzante



vintage: Mixed

vineyard/ orchard: Apples from the homefarm and Brownsville, Vermont. Grape skins from the Vergennes vineyard

soil: volcanic

elevation homefarm: 1600 ft. {Chateaguay Forest}, Vergennes 94 ft. {Champlain Valley}.

variety: two wild trees

alc. %: 8

We set aside a portion of our 2023 Novello Rosé *Coferment* because we're believers that cider can age so well. Made with our early apples from two unique wild apple varieties from two trees who have been in an entwined embrace for nearly a hundred years here at the homefarm. The apples are pressed in September through our red Marquette and white La Crescent skins creating a rosy, apricot hue. This pretty rosé is a little bit fruity with lots of minerality, a lovely soft, creamy bubble, and some structure.

Organically farmed with biodynamic and regenerative practices.

Native yeasts and no additives

Unfined, unfiltered, and col fondo ("with the bottom" lees).

Drink this with...just drink this. Frankly, it's delicious plus low in alcohol. Perfect for a picnic outside or when the rain drives you in next to the wood stove, camped out on the living room floor. Great as the wine to start your evening, or accompanying eggs and bacon or pancakes for dinner. Or brunch..