



Barnard + West addison, vermont

the flesh and the bone 2023



{ONLY 21 CASES MADE}

The late spring frost of 2023 and heavy rains of the summer resulting in flooding provided many challenges for the vintage. But the wines and coferments have been resilient and full of a proud energy to have weathered these extremes. 50 percent Brianna from the Vergennes vineyard, and 50 percent of our cider blend, the grapes were destemmed, footcrushed, and pressed into a base wine with spontaneous fermentation. In the winter the base was seeded with new

and spontaneously fermenting cider from pressing in early 2024, and bottled for second fermentation *col fondo* in bottle. More vinous than cidery, exhibit both fruits, and a creamy bubble with plenty of texture, minerality, and some sediment. No sulfur additions. Delicious with fried foods, sausage and apples, a hearty autumn vegetable soup.

vintage: 2023

vineyards: Vergennes vineyard (Champlain Valley, Vermont) + orchard at homefarm

soil: Vergennes: clay and shale + Barnard: volcanic comprised of clay, schist, granite, gneiss, amphibolites, quartzite, garnet

elevation: 94 ft. Valley floor. + 1600 feet in Barnard

varieties: 50% Brianna and 50% 49 different heirloom and wild apple varieties including Liberty, Cox's Orange Pippin, Old Pearmain, Orleans, etc.

alc. %: 10.5

agriculture: regenerative, practicing biodynamic

season: Late frost, wet spring and summer, flooding, warm sunny autumn