



Barnard and West Addison, Vermont

We Are Not So Sparkling Red

Field Studies 2023



vintage: 2023

vineyard: Lilac Ridge in Brattleboro + Potluck Farm, Perkinsville

soil: clay, limestone, granite, primary rock

elevation: 867 ft./

varietal: Marquette + Verona

alc. %: 12

disgorged: February 2025

agriculture: organic, regenerative

process: 5 day whole cluster, native yeasts, no added sulfites

season: Late spring frost, repeated flooding, warm + dry autumn

Our Field Studies

family of wines is an exploration of other landscapes in Vermont and partnerships with other farmers. **We are Not So** is a vineyard blend, one of several wines we are making from a high alpine vineyard on the backside of southern Vermont's Round Mountain, an undertaking of memory and dream. The fruit there is grown by Shabir Kamal on the Thurber family farm {Lilac Ridge} in a field described by daisy fleabane, Carolina horsenettle, and limestone outcroppings. Dairy cows graze in the bony meadow above where lilacs must have once been. Marquette from this idyllic vineyard is blended with a newer red grape variety called Verona, fat bunches with blue-black skin, grown by our friends Brian and Beth at Potluck Farm in Perkinsville, another high mountain meadow encircled by forest, a crow's rook, and dramatic views. While we work every year with Lilac Ridge, this was a lucky windfall that we had an opportunity to play with the handsome Verona from Potluck Farm. A 50/50 blend, the hallmark blackberry cobbler of the Lilac Ridge Marquette in collaboration with the more savory, deep baritone of Verona make for friendly companions in this frothy red pet nat.

This wine was recently lovely with a lunch of celery and bean soup served alongside bratwurst with country mustard and a slice of Comte cheese.