



Barnard and West Addison, Vermont

Harlots and Ruffians 2024

vintage: 2024

vineyard: Les Carouges (the redwing blackbirds), Vergennes (outside of Vergennes, Vermont)

soil: clay and limestone and shale

elevation: 94 ft. Valley floor.

variety: 100% La Crescent

alc. %: 12

agriculture: regenerative, practicing biodynamic

vintage: warm and wet spring, hot and humid summer, hot and dry autumn



Harlots & Ruffians

WHITE WINE OF VERMONT

La garagista  Farm + Winery

12% alc./vol. ~ Contains sulfites ~ 750 ml

{ONLY 23 CASES MADE}

Harlots and Ruffians: This vintage of this wine is made from 100% La Crescent, the second block of vines down the slope in our Vergennes vineyard. 2023 was a challenging vintage, mostly because it came after the tough vintage of 2023. 2024 began with a warm, and earlier spring full of rain leading us to another summer of flooding on the anniversary of the flood of 2023: July 10th. One might start to get superstitious with such events. The remainder of the summer was hot and humid. The water table was so high that every time the sun came out, the ground water would start evaporating and created a hot house effect in the vines. Despite these seasonal challenges, the La Crescent proved strong and we gathered a modest harvest of beautiful fruit in a dryer and quite beautiful autumn. In the past, we have always field blended a little bit of the Frontenac Gris from the Vergennes vineyard for some added structure with the La Crescent for this wine, but in 2024, the fruit was so absolutely expressed and precociously balanced, we chose to let well enough alone. Two days whole cluster fermentation, a day or two on skins. Bottled almost one year later. No sulfur additions.

A more oxidative, skin fermented and aromatic wine, bright with pith and citrus and full with texture, it is companionable with seafood, smoked meats, lemon roast chicken and fish, mediterranean as well as alpine~style dishes.