

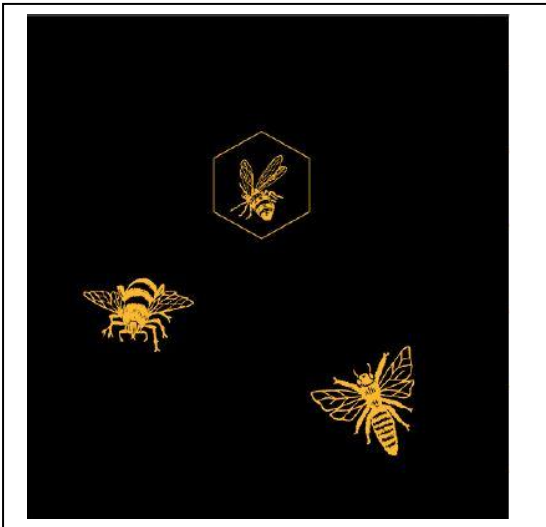


La garagista

farm + winery
barnard, vermont

• bouleverser •

Sparkling Solera Cider



orchard: volcanic comprised of clay, schist, granite, gneiss, amphibolites, quartzite, garnet at the homefarm in Barnard, VT

elevation: 1600 feet in Barnard

varieties: different heirloom and wild apple varieties including Liberty, Cox's Orange Pippin, Old Pearmain, Orleans.

alc. %: 10.5

agriculture: biodynamic

notes: Bouleverser is a farmhouse méthode-Champenoise Solera cider seeded with its own native yeasts and sugars, made from many different cultivated and wild varieties of apples from our homefarm orchard and neighbors. We learned how to make cider from an old farmer who taught us patience. Historically in Vermont, there would always be a little cider left over at the end of the autumn, and the new year's wine was always added to the remainder, layering year upon year, creating an assemblage of many seasons, filled with not only the story of the fruit of that season, but also memory and nostalgia. Our cider mother was started in 2010 and our first vintage was released in 2016. Here we begin to feel that we taste the history of our landscape and our days in it.

WE LIKE THIS WINE WITH pickled things, cured ham, baked ham, cheeses, gougères, crêpes with sausage and apple, roast pork sausages or Choucroute garnis