



Vintage: 2023

Vineyard: Potluck Farm, Perkinsville, Vermont

Varieties: Petite Pearl, Verona, Itasca

Winegrowers: Brian Bosenberg & Beth Hunton

Farming: Organic

40 cases / 480 bottles

Notes: La Noche y Tu is a lovely field blend of 3 varieties from the beautiful Potluck Farm vineyard located in the mountains of Perkinsville, Vermont. Beth and Brian, the owners and farmers, began planting in 2018. The red varieties were planted first in 2018 at the top of their property, around 1,150 ft elevation. The Itasca was planted a year later in 2019 at a lower site on their property, around 1,050 ft elevation. A total of 3 acres under vine.

The 2022 & 2023 vintages come from an entirely different vineyard site than the 2021 and are made up of 3 different varieties. Because of how much I loved the style of the first iteration of this cuvee; light, vibrant, and sultry, a blend of both red and white varieties, I was so excited that I was able to recreate it. This wine is great with a light chill. Smooth and fresh with bright red fruit notes and vibrant acidity.

The 2023 vintage was incredibly challenging due to a late frost in May and historic rainfall and flooding in July. Thankfully the majority of the fruit in Perkinsville vineyard made it through with decent yields, except for the Itasca, which is the lowest vineyard site on the property.

The Petite Pearl and Verona were only slightly affected by the frost due to their later bud break. However, because of the rain, there was a lot of disease pressure.

All three varieties were harvested, processed, and pressed separately, through September 2023. They spent 11 months resting in glass demijohns and fiberglass flex tanks until blending and bottling in late August 2024.