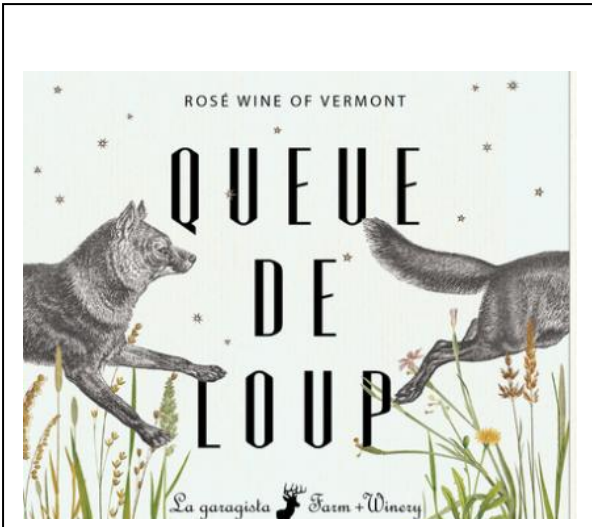


• Queue De Loup •

Rosé Wine of Vermont



vineyard: Vergennes (outside of Vergennes, Vermont)
soil: clay and limestone and shale (historically this land used to be sea and lakebed)
elevation: 94 ft. Valley floor.
varietal: brianna, la crescent, marquette
Unfiltered No added sulfites
alc. %: 12.5
agriculture: regenerative, practicing biodynamic

A new wine to add to the list! Queue de Loup is inspired by the best of Provençal rosé, crisp and salmon in color, it still has texture and body and loads of personality. It has those lilies and gardenias always present in our brianna-based wines, but also a lovely berry fruitiness and that limestone minerality found in all our wines coming out of the Vergennes vineyard. We're very excited to share this debut!

The brianna base is an assemblage of mid-September and late October picks in the brianna block in the Vergennes vineyard. During the winter, we blended about 10% la crescent also from Vergennes, and steeped both pressed marquette and la crescent skins in the wine. The skins were removed after 3 months. Wax and Cala lilies with iris, that certain incense on the nose, smelling just like that little chapel we used to walk to in the Italian countryside, Madonna del Bagno, the Madonna of the Baths, fresh water springs that came down from the Apennine mountains. Salty Atlantic waves pounding on the shore, an echo of our own Champlain Sea. But on the palate: channeling the arid warmth of Haute Provence. Yet—white raspberries, rather than the Provençal cousin's red, green and white tulips, green melon rind. That salt again. A pale orange-pink wine with glints of shimmering spring green. Queue de Loup. The Tail of the Wolf.

It's delicious with oysters, shrimp, cured meats, crudité with aioli mayonnaise, salade Niçoise, olive tapenade. and bouillabaisse.