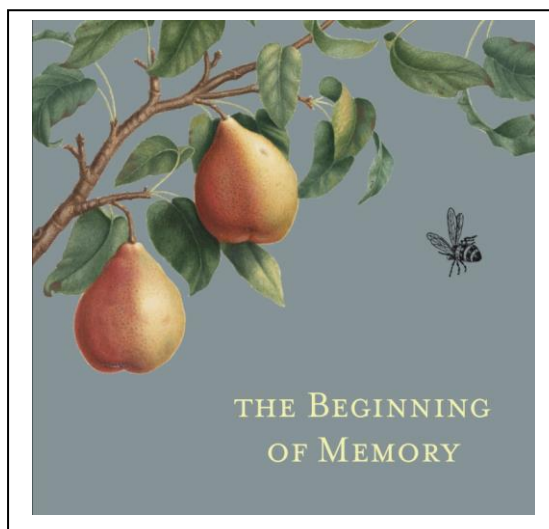




farm + winery
barnard, vermont

• the beginning of memory •

sparkling pear and apple cider



vintage: 2021

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

elevation: 1600 feet in Barnard

varieties: 75% pear and 25% apple. 17 different heirloom and wild apple varieties including Liberty, Cox's Orange Pippin, Old Pearmain, Orleans, as well as wild pears

vineyard: "Lost Orchard", Brownsville, Vermont.

alc. %: 8

agriculture: practicing biodynamic

notes: *The Beginning of Memory*, mineral and ethereal, is an ancestral style pear cider made according to the shifts in the season. A duet of our early apples and pears are cured, ground and fermented on skins, then pressed and combined with our winter apple harvest in order to seed a second fermentation in bottle. The native sugars and wild yeasts found in our homefarm orchard produce a unique *sparkling method* that harnesses the flavors of our Vermont alpine landscape.

Fruity, minerally, and very elegant this *poiré* is excellent with cured and smoked meats or fishes, oysters, caviar, or a roast chicken or pork.