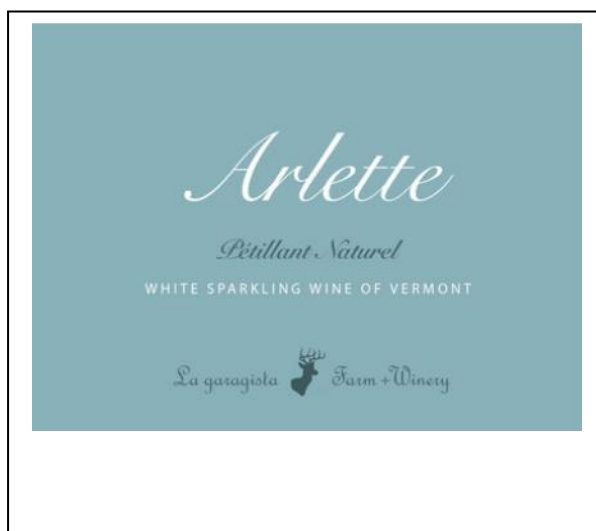




• arlette •
Sparkling White Wine of Vermont



vineyard: Vergennes (outside of Vergennes, Vermont)

soil: clay and calcareous, lacustrine silt sediment (historically this land used to be sea and lakebed)

elevation: 94 ft. Valley floor.

varietal: Frontenac Gris. Varietal cross. European parentage tracing to old Aramon and Muscat d'Alexandria.

alc. %: 11

agriculture: regenerative, practicing biodynamic

notes: Arlette is a special cuvee that we make in even smaller amounts than our usual case production. This wine is the sister to our Ci Confonde Rosé. Without the rosé. The fruit is Frontenac Gris from our Vergennes vineyard and is picked earlier in the season, so it presses as a white wine with a golden shimmer.

Recently disgorged, this is a frothy and creamy sparkling wine, with plenty of electricity, an understudy to Champagne. Its bright and maybe a little insouciant, but has the ability to age for the long haul.

Delicious with: oysters, caviar, smoked fish, lemon roast chicken, salmon roasted with lemon and capers, a fried chicken sandwich.