

DOMAINE
LA GARAGISTA
FARM & WINERY
VERMONT

• house music •
homefarm petillant naturel vin de jardin



vineyard: Les Bonnes Femmes, homefarm in Barnard, Vermont {the good women}
soil: volcanic: schist, quartzite, clay, limestone, sand, amphibolite, garnet, gneiss, granite
elevation: 1600 ft. Mount Hunger
varietal: Marquette, La Crescent, Frontenac Noir, Blanc, and Gris, St. Croix
alc. %: 11
agriculture: regenerative, practicing biodynamic

notes: The fruit was handpicked from our homefarm vineyard mid~October. A six varietal field blend, the fruit was foot crushed and pressed immediately to co~ferment with native yeast after a day of wholecluster fermentation. After about two weeks of continuous fermentation, the wine was bottled to finish under cap as a pétillant naturel. No sulfur or other additions.

A dry sparkling red wine made as an homage to Italian Lambrusco. Bright and effervescent with foam the color of raspberry cream, this wine is a co-fermented field blend of 6 different varieties that we grow here in the two mountain vineyards at the home farm. The three red and three white varieties: Marquette, Frontenac Noir, St. Croix with Frontenac Blanc and Gris, La Crescent. Dark as night, earthy, fruity and smooth, this little charmer is delicious on its own as an aperitif but also plays beautifully at the table. It pairs well with cured meats, pâtés, roast turkey or pork, pasta dishes (everything from Bolognese to pasta alla Norma), anything with fat, and is a lively alternative to serve with duck confit.