



• Lupo in Bocca •
Rosé Wine of Vermont



vintage: 2022

Frontenac Gris

vineyard: Vergennes Vineyard. Planted on clays and limestone, favoring limestone.

Farming: Organic and biodynamic.

vinification: Overnight whole cluster maceration, destemmed, foot crushed, direct press, elevage in flex tank and glass demijohn.

notes: Lupo in Bocca, or wolf in the mouth, is inspired by our Vermont landscape and by a twist on an Italian phrase for good luck. Made from Frontenac Gris, this rosé reminds us of the lone field tree or wolf tree symbolic of the old Vermont meadow. These solitary trees give a sense of history and mystery, of stories from another time, and stories yet to be told. These beguiling old trees remind us that the story of this alpine landscape, both wild and cultivated, is still unfolding.

The way the Frontenac Gris responds to skin fermentation and oxygen while fermenting and aging highlights this beautiful copper color that is intrinsic to the grape that makes it. Lupo in Bocca highlights this copper and in 2022 we were able to capture a sparkle that turned this special rose into a frothy shimmer. Like a traditional Friulian Ramato, the Lupo has a gorgeous color and holds that Sherry-Not-Sherry structure and nose that can be so beguiling. Picked in the later part of September, and the skins turned that coppery color of Ramato dreams.