



barnard + west addison, Vermont

Hopestill Winter 2023



vintage: 2023

vineyard: Les Carouges outside of Vergennes, Vermont {the red-winged black birds}

soil: clay and calcareous, lacustrine silt sediment

elevation: 94 ft. Valley floor

variety: Brianna

alc. %: 11

agriculture: practicing biodynamic, regenerative

vessel: Champlain Valley clay anfora

ONLY 24 CASES MADE

Lemon. Lime Leaf. Fresh snow. The intricate and unique shape of a snowflake.

Hopestill Winter is a new cuvée from 2023 from the Les Carouges {Vergennes} vineyard. 100 % Frontenac Gris, it was aged in clay anfora made from Champlain Valley basin clays. The wine is grown in clay, limestone, and shale.

This is a different expression of Frontenac Gris from all our other wines that we make from this vineyard and this block: *Ci Confonde Rosé*, *Lupo in Bocca*, *Fleurine*. It is the sister wine to *Arlette*, our sparkling white Frontenac Gris, picked earlier in harvest and usually longer aged, and not made every year because it is difficult to catch just the right moment when the fruit is opalescent rather than copper yet still fruity and ripe enough. *Hopestill Winter* was also picked earlier in that difficult season of 2023 where we also lost a fair amount of fruit to frost. We were able to catch the bunches when they were shimmering, and decided to see what would happen with anfora aging.

The aging has taken longer to knit together the flavors of bright citrus, salt and the silkiest of textures. But often wines from complicated vintages have quite a bit to say over time. This is a glass that we keep coming back to, chasing the story it tells.

Destemmed, footcrushed, pressed, then aged in the clay. Native yeasts from a vineyard that has been practicing biodynamic since 2013. It's been sleeping quietly in bottle since 2024 and is ready to make her debut.

Drink with oysters, salty ham, deviled eggs or omelets, a salad of orange, capers, red onion, grapes, and lots of parsley, chorizo or shrimp tacos. Serve chilled but not frigid. Drink Now. But we've noticed it just gets better and better with age.....