



## Dark Country Sky 2024



**vintage:** 2024

**vineyards:** Les Carouges, Vergennes vineyard (Champlain Valley, Vermont)

**soil:** clay and limestone, shale

**elevation:** 94 ft. Vergennes Valley floor

**variety:** 100% Marquette

alc. %: 12.5

**agriculture:** regenerative + practicing biodynamic, forest edge ecology, rotational grazing

**season:** very rainy spring, hot and humid summer, sunny, dry harvest

**vessel:** flex-tank and glass demi-johns.

56 CASES MADE TOTAL

The 2024 vintage started out with heavy rains. By mid-July the weather turned sultry. When the sun came out so did the humidity. By autumn, it was sunny and dry. It was not as challenging as our infamous 2023, but not an easy vintage, but wow, we do love the wines coming out of this season. And this wine is no exception. Maybe the bottles are all the sweeter because of the difficulties?

*Dark Country Sky* has become a classic Domaine La Garagista signature, and a great wine to introduce DLG wines as it is fruity and accessible, but also elegant with great aging capability. This vintage has an edge of earthy black currant that grounds it and like the summer is sultry. Picked in September, the fruit began fermentation whole cluster for three days, then was destemmed, foot crushed, and pressed with a layer cake of stems and fruit. The combination of stems and native yeasts brings a happy complexity to this wine which is always very fruity as well as savory and lighter than the skin-fermented *Damejeanne* from the same block. Final élevage in glass demijohn. The wine was bottled in August of 2025.

No sulfur or other additions. The bright woodland fruits come forward first in the wine, then the forest, black currant, stemmy and mysterious. Gracious and a bit cosmic.

We also love the new label. This is the new direction for all the wines from the *Les Carouges* vineyard.

Try this wine with a cheeseburger, but roast chicken, sweet Italian sausages, even roast salmon, or trout, especially if the trout is finished with a sauce of woodland berries, *Dark Country Sky* would be wonderful companion. Native yeasts, no filtration, no sulfur. This is a really elegant wine meant for long aging, but its hard to wait when it's drinking so well now.