



Vinu Jancu 2024



{27CASES MADE}

vintage:2024

vineyard: La Selva Vineyard, West Addison, {Champlain Valley, Vermont}
soil: clay, limestone, shale, red sandstone

elevation: 84 ft. Valley floor. Lake coast.

variety: La Crescent
alc. %: 12.5

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

season: Wet spring and early summer, followed by heat and humidity. Sunny and dry harvest.

vessel: Champlain Valley clay anfora

We've been making *Vinu Jancu* since the beginning. Dare we say it's a flagship wine? A

reserve wine, it's grown in the West Addison vineyard, on clay, limestone and shale, threaded with red sandstone. The vineyard sits on the edge of Lake Champlain, and is defined by the explosion of wild flora that grows beneath the vines: golden rod, purple aster, daisy fleabane, Queen Anne's lace, and wild mint.

This is a skin-fermented, more oxidative style of wine. The grapes ferment in open vats and then the wine is cycled through anfora made from local Champlain Seabed clays, the same clays the vines are rooted in, anfora crafted by a ceramicist in Montreal. Usually there are one to two years of aging before release, but we didn't make this wine in 2023. We hated to think that we would be without *Vinu Jancu* for a year or more, and the 2024, well, was ready to go. So, here it is.

We love this wine with: Fresh oysters, anything Middle Eastern, Indian food, duck legs roasted with dried apricots, Ligurian rabbit with olives and rosemary, rabbit pâté, or any kind of pâté, and if you were feeling fancy, foie gras. Also very happy with hard or soft cheeses.

Native yeasts, unfiltered, no sulfur additions. Serve now, or let it age for those 2-20 years.

Serve lightly chilled, not too cold.