



Barnard & West Addison, Vermont

alpenglow 2024

sparkling cider co-ferment



vintage: 2024
orchard: homefarm, Barnard
soil: volcanic
elevation: 1600 ft.
Varieties: peach, pear, plum, apple
alc. %: 8
agriculture: regenerative, practicing
biodynamic,
forest edge ecology,
vintage: wet spring and humid summer and
dry autumn

{132 BOTTLES MADE}

Alpenglow is a sparkling coferment of apple, pear, plum, and peach, born from both friendship and the abundance of late summer.

AT THE TABLE

Drink: Now through 2028

Open: At the beginning of an evening with friends.

Serve: Well chilled.

Alongside: Cheese, garden vegetables, roast chicken, stone fruit, or simply good conversation.

Native yeasts, no fining, no filtering. No added sulfites.

Each autumn, Sarabeth Ivey joins us for harvest, helping gather and grind the apples and pears that become our ciders and coferments. Through the growing season she is also part of the quiet work of tending the vines at Bridgewater, one of our smallest and most contemplative vineyards. Alpenglow is, in many ways, a reflection of those shared seasons.

The fruit is cofermented and bottled to capture freshness, texture, and the gentle conversation between orchard fruits and stone fruits. Bright and dry, it carries notes of crisp apple, ripe pear, wild plum, and peach, balanced by lively bubbles and a long, mineral finish.

Named for the last light that settles across the mountains at day's end, Alpenglow is a celebration of harvest, collaboration, and the beauty that emerges when people, fruit, and place come together.

We love Alpenglow at the beginning of an evening, alongside a few olives, good cheese, and slices of country bread. It is equally at home with a tomato tart, grilled peaches and burrata, roast chicken, or a simple meal gathered from the garden. Or simply on its own, as the last light settles over the mountains.