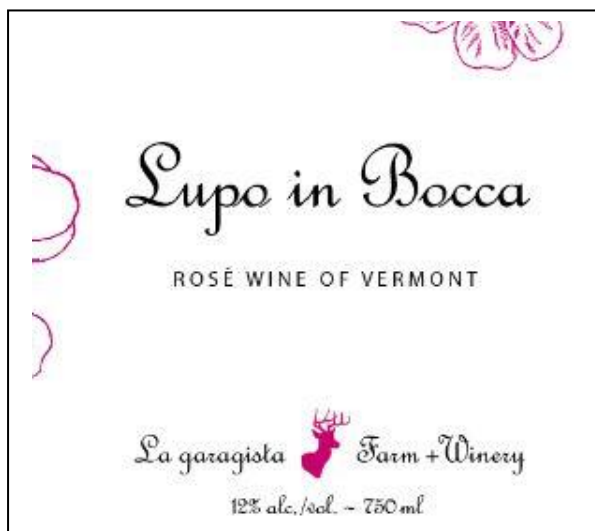




Lupo in Bocca Ramato 2024



vintage: 2024

vineyard: Les Carouges outside of Vergennes, Vermont {the redwinged black birds}

soil: clay, limestone, and shale

elevation: 251 ft.

variety: Frontenac Gris

alc. %: 12

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

The Wolf in the Mouth. An inversion of the Italian *in bocca al lupo*, or *into the mouth of the wolf*, which translates into a poetic good luck. The way the Frontenac Gris responds to skin fermentation and oxygen while fermenting and aging outside in the bright winter cold, highlights this beautiful copper color tinged with blue that is intrinsic to the grape that makes it.

The 2024 season captured a rosé that shimmers. Heavy spring rains, a flood, followed by sunshine and tropical storms that made the air in the vineyard sultry. Like a traditional Friulian *Ramato*, or skin-fermented rosé, 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, the skins turned that color of *Ramato* dreams. Bright with berries, lively acidity, yet textured.

Likes oysters, fish, vegetables, smoked seafood. Native yeasts, no sulfur additions.