



farm + winery
barnard, vermont

• Ci Confonde Rosé pétillant naturel •



vintage: 2019

vineyard: Les Carouges (the red wing blackbirds), in Vergennes (outside of Vergennes, Vermont). Broad, western facing slope looking toward the Adirondacks. Defined by wind and big weather gestures. Bud break around the beginning of May and blossoming end of May. Native meadow: wild carrot, dandelion, daisy, false foxglove, clover, burdock, and comfrey. Fog and early morning moisture in autumn. Full sun. Not susceptible to frost in spring or autumn. *soil:* clay and calcareous, lacustrine silt sediment (historically this land used to be sea and lakebed)

elevation: 94 ft. Valley floor.

varietal: Frontenac Gris. Varietal cross. European parentage tracing to old Aramon and Muscat d’Alexandria.

vinification: Overnight whole cluster maceration, destemmed, foot crushed, direct press, fermentation until two brix and bottled. Riddled during the winter, light disgorgement topped up with the same wine..

alc. %: 11

agriculture: practicing organic/biodynamic