



La garagista

farm + winery
barnard, vermont

• arlette pétillant naturel •



vintage: 2019

vineyard: Les Carouges (the red wing blackbirds), Vergennes (outside of Vergennes, Vermont)

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.

alc. %: 11

disgorged: December 2020

agriculture: regenerative, practicing biodynamic

notes: The Frontenac Gris was handpicked from our Vergennes vineyard at the beginning of October 2019. The vintage was marked by a cool and wet spring and a cool summer season. This fruit was picked earlier than the sister wine Ci Confonde Rosé, and due to the earlier pick, and cool weather in the summer, the wine is a pale golden color full of crushed white flowers and limestone. The fruit was fermented for two days whole cluster then destemmed and footcrushed, then pressed. Native yeast fermentation began in flex tanks. After about 2 weeks of continuous fermentation, the wine was bottled to finish under cap as a pétillant naturel. This wine was made as a special celebration for our 10 year anniversary as La garagista. Only 18 cases made.

Delicious with: cured and smoked fishes, olives, caviar, oysters, shrimp cocktail, cornichons, or any light and savory dish