

IAPETUS

Vermont Grown



Alluvium

Vintage: 2021

Varieties: 55% Petite Pearl; 39% Marquette; 5% St. Croix;
1% Piquette

Vineyards: McCabe's Brook & Mt Philo

Locations: Shelburne & Charlotte, VT

pH: 3.63

Alcohol: 14.4%

Total production: 135 cases

Winemaking: Alluvium is a spontaneously-fermented, unfiltered and unfinned rosé composed primarily of our Petite Pearl and Marquette grapes. After direct pressing, they were fermented separately for nine days before being combined to finish fermentation together. The wine completed spontaneous malolactic fermentation, and was bottled without fining or filtration.

Vineyard: Vines at our McCabe's Brook and Mt. Philo sites are trained to a hi-wire system on 10'x8' and 9'x6' spacing. The Marquette at McCabe's was planted in 2008, and in 2010 at Mt. Philo; the Petite Pearl at Mt. Philo was planted in 2010 and 2012. Both sites have a slightly western aspect and north-south row orientation which allow for maximum sunlight and exposure to prevailing winds. Soils are deep, well drained, sandy/stony loams formed in both glacial till derived from limestone, calcareous shale, schist, and quartzite and on sandy deltas, beaches and terraces that are underlain by medium-textured lacustrine deposits.

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The Story

Over 400 million years ago, the ancient Iapetus Ocean covered present-day Lake Champlain. Since then, powerful geologic forces have shaped the landscape we've come to work and understand as winegrowers.

Our grapes grow amidst the history of these ancient influences, but we also recognize the equally subtle impact our own hearts and hands have in raising wine. Iapetus represents a strong sense of place rooted in respect for the land, while honoring minimalism in the winery.

Iapetus was created to bring a unique perspective to our VT wines. In choosing the name Iapetus, we represent not only the physical environment of the Lake Champlain Valley, but our presence amidst this place. Water has long been an integral part of this landscape, and Iapetus encompasses both geological and personal elements we endeavor to express in wine.

Aroma

intense notes of crushed raspberries, cherry licorice and green leaves, plus a touch of ripe mango

Body

rich & flowing... smooth across the mid-palate with a tangy finish

Taste

warm raspberry, cherry pit and tart red apple linger alongside a complex stony minerality and earthy hints

Serve

optimum serving temperature is 45-50F. for a slightly richer profile, allow the glass or bottle to warm