

# IAPETUS

Vermont Grown



## Antecedent

**Vintage:** 2021

**Variety:** Riesling

**Vineyard:** Meach Cove Trust

**Location:** Shelburne, VT

**pH:** 2.90

**Alcohol:** 12%

**Total production:** 121 cases

**Winemaking:** Grapes for this wine were destemmed, crushed, and pressed over a long period of time to allow for some extraction of tannin, color, and aromatic precursors. Upon completion of fermentation in stainless steel, the wine was racked into neutral oak barrels where it underwent malolactic fermentation, battonage, and sur lie aging.

**Vineyard:** Our Meach Cove Vineyard is the least sloping of all our sites. Its constant north and south prevailing winds and its close proximity to Lake Champlain provide air movement, frost protection, and rapid drying after rain. Rows are oriented north-south for maximum sunlight and ripening. The underlying soil is deep, stony loam in the Georgia series. It originated in glacial till derived from limestone and calcareous shale.

Iapetus wines are spontaneously fermented, unfined, and unfiltered.

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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

zingy aromas of grapefruit, lime and orange peel

## Body

very dry and light but with a hint of round creaminess and slight tannic grip

## Taste

fresh grapefruit and lemon pith mingle with the petrol notes found in high-quality Alsatian Rieslings

## Serve

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