

IAPETUS

Vermont Grown



Protolith

Vintage: 2021

Varieties: 54% whole-cluster Marquette, 11% Louise Swenson, 11% St. Croix, 11% Marquette rosé, 5% La Crescent, 5% Plocher, 3% piquette

Vineyard: McCabe's Brook

Location: Shelburne, VT

pH: 3.43

Alcohol: 14.5%

Total production: 70 cases

Winemaking: The Marquette, Louise Swenson and St. Croix grapes for this wine come from our organically-farmed McCabe's Brook vineyard. At harvest, we carefully selected the most pristine Marquette clusters, taking care not to break any berries and removing any damaged ones from the clusters. In the winery, whole clusters were gently placed into a tank which had been purged of oxygen using CO₂. Two days later, we added 70gal of fresh and actively-fermenting juice (a mixture of Louise Swenson, St. Croix, Marquette and La Crescent grapes). After a 14-day semi-carbonic maceration, the partially broken down fruit was foot tread and fermented for 14 days with regular punchdowns, and malolactic fermentation completed spontaneously. The wine was then pressed off into a stainless steel tank, and racked off of gross lees a week later.

Vineyard: Our McCabe's Brook vines are trained to a hi-wire cordon system on 10'x8' spacing. A slightly western aspect and north-south row orientation allow for maximum sunlight and exposure to prevailing winds. Soils are deep, well drained, sandy loams formed on sandy deltas, beaches and terraces that are underlain by medium-textured lacustrine deposits. This vineyard is also the site for trials with organic and biodynamic philosophies. We also work with sheep in the vineyard to help manage floor vegetation and increase soil health.

Iapetus wines are spontaneously fermented, unfinned, 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

cherry cola plays with basil and black licorice; rich, fresh, and bright aromatics akin to nouveau wines

Body

light-bodied but with a silky smooth weight; medium+ acidity

Taste

poppin-fresh red currants and acai with a nostalgic note of grape bubblegum. the finish is all freshly-cut green stems, with a lingering tingle

Serve

best served room temp, approximately 64°; alternatively with a touch of chill