

IAPETUS

Vermont Grown



Substrata

Vintage: 2019

Varieties: 80% Louise Swenson; 20% Itasca

Vineyards: McCabe's Brook & Mt Philo

Locations: Shelburne & Charlotte, VT

pH: 3.21

Alcohol: 12%

Total production: 259 cases

Winemaking: This wine is a blend of two of our white grape varieties, Louise Swenson and Itasca. After destemming and gentle crushing, the Louise began fermentation in stainless steel and the Itasca fermented in neutral Hungarian oak barrels. After several weeks, the two were blended and racked back into barrel for the remainder of fermentation and aging. The wine underwent spontaneous malolactic fermentation and aged sur lie, with battonage performed weekly for the first three months.

Vineyard: We planted our first block of Louise Swenson at our McCabe's Brook Vineyard in 2006. The 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/stony loams formed in glacial till derived from limestone, calcareous shale, schist, and quartzite.

This vineyard is also the site for trials with organic and biodynamic philosophies.

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

notes of lemon cream, coconut, and honeydew melon. oak plays a supporting role, bringing an underpinning of melted butter & vanilla

Body

lean bodied with a smoothness from start to finish; think jazz á la Miles Davis

Taste

echoes of that tropical coconut and warm butter, followed by a singing zing of tart lemon and mineral pithiness

Serve

optimum serving temperature is 50-52F. for a slightly richer profile, allow the glass or bottle to warm