



Terrane

Vintage: 2021

Varieties: 100% Petite Pearl

Vineyard: Mt. Philo

Location: Charlotte, VT

pH: 3.73

Alcohol: 13.2%

Total production: 190 cases

Winemaking: Composed of 100% Petite Pearl grapes grown on our Mt. Philo vineyard in Charlotte, Terrane is a study in the qualities of this cold-hardy variety. On October 7th, we harvested nearly the fruit at 23° Brix. The clusters were gently destemmed and crushed, leaving some berries whole. Primary and secondary malolactic fermentation occurred spontaneously. After an 18-day maceration with regular punchdowns, pump overs and lees stirring, the wine was pressed and racked off the lees. The wine then rested in tank to clarify naturally, and was bottled in August 2022.

Vineyard: Planted in 2013, the Petite Pearl vines at our Mt. Philo site are trained to a hi-wire cordon system on 9'x 6' spacing. This site has 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. We also work with sheep in the vineyard to help manage floor vegetation and increase soil health.

lapetus wines are spontaneously fermented, unfined, and unfiltered.



The Story

Over 400 million years ago, the ancient lapetus 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. lapetus represents a strong sense of place rooted in respect for the land, while honoring minimalism in the winery.

lapetus was created to bring a unique perspective to our VT wines. In choosing the name lapetus, 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 lapetus encompasses both geological and personal elements we endeavor to express in wine.

Aroma

snappy black currant and red plum, with a touch of smoky mocha

Body

medium+... fuzzy but bright and attention-getting

Taste

a bowl full of berries; blue, red, black, purple, plummy! lightly tannic with a lengthy, smooth finish

Serve

best served slightly below room temp, approximately 62°