

IAPETUS

Vermont Grown

Iapetus is more than the name of an ancient ocean that once covered the present-day Champlain Valley. Just as geology induces transition over time, Iapetus will serve as an evolution for us as winegrowers in how we pursue our working relationship with wine. It is a shifting of time, of scale, and way of thinking. We are not dogmatic in our principals, but rather endeavor to continually experiment, discover, and improve our stewardship of this storied land. In this way, Iapetus is just a slide in this continuous film, a photograph of a moment now and in the years to come.



Alluvium

Vintage | 2023

Varieties | 50% Petite Pearl, 43% Marquette, 4% St Croix, 3% La Crescent

pH | 3.22

Alcohol | 13.7%

Elevage | Both red and white grapes direct pressed and cofermented; spontaneous malolactic fermentation completed, 5 months age in stainless steel prior to bottling.

Unfined & unfiltered

Tasting Notes | Cherry kirsch, fresh herbs, tropical fruit

Iapetus is produced through a close relationship with the environment. Vineyard management takes into account the importance of soil and vine health and the effect these have on wine. Fermentation is then carried out by yeast foraged from the vineyard microbiome and cellar work aims to preserve each season's uniqueness. These practices are meant to raise the wine directly from the place in which it is grown.
