

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.



Tectonic

Vintage | 2022

Varieties | 100% La Crescent

pH | 3.22

Alcohol | 14.5%

Elevage | Destemmed and gently crushed prior to a forty two day skin maceration. After pressing, 80% of juice was aged in neutral oak and 20% in stainless steel, with weekly battonage for 7 months.

Tasting Notes | Bergamot, apricot, black tea

This La Crescent was grown on two vineyard sites: The 2010 at Mt Philo, where vines are trained to a hi-wire system on 10'x8' and 9'x6' 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. The Ellison Estate site is a planting on an island in lake Champlain with shallow bedrock and soils of shale.
