

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.



Substrata

Vintage | 202

Varieties | 44% Louise Swenson;
22% Itasca, 18% Prairie Star, 16%
Adalmina

pH | 3.5

Alcohol | 11.5%

Elevage | Destemmed and pressed;
fermented in stainless steel and aged
in neutral oak sur lie with weekly
battonage.

Tasting Notes | Coconut marshmallow,
honey, hay

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.
