



farm + winery
barnard, vermont

• Ci Confonde Red pétillant naturel •



vintage: 2021

vineyard: Les Carouges (the red wing blackbirds), in Vergennes (outside of Vergennes, Vermont)

soil: clay and calcareous, lacustrine silt sediment (historically this land used to be sea and lakebed)

elevation: 94 ft. Valley floor.

varietal: Marquette. Varietal cross. Said to be a cousin of Frontenac and a grandson of Pinot Noir, the grape is named after 17th century explorer Pere Marquette.

alc. %: 11

disgorged: early July 2022

agriculture: practicing organic/biodynamic

notes: Hand-harvested in September. The fruit was brought to the winery in the mountains and destemmed, foot crushed, then pressed within 36 hours. Native yeast fermentation. After about 2 weeks of continuous fermentation, the wine was bottled to finish under cap as a pétillant naturel. No sulfite additions.

vineyard: Les Carouges (the red wing blackbirds), in Vergennes (outside of Vergennes, Vermont). Broad, western facing slope looking toward the Adirondacks.

This is the Champlain Valley expression of Lambrusco, deep and gem-like calling forward all the berries of the forest, but with acidity to balance all that fruitiness.

Ci Confonde Rosso, what we fondly call CC Red, has been winning some hearts of late. Not only was it reviewed in an issue of [Wine & Spirits Magazine](#) earlier this autumn, a first for a cold climate hybrid sparkling wine! {It got 90 pts if you're into that kind of thing}, but it was also featured in Wine & Spirits in depth look at American Bubbles.