



farm + winery
barnard, vermont

• Lupo in Bocca Ramato•



vintage: 2021

Frontenac Gris

vineyard: Vergennes Vineyard. Planted on clays and limestone, favoring limestone. Broad, western facing slope looking toward the Adirondacks. Defined by wind and big weather gestures. Bud break around the beginning of May and blossoming end of May. Native meadow: wild carrot, dandelion, daisy, false foxglove, clover, burdock, and comfrey. Fog and early morning moisture in autumn. Full sun. Not susceptible to frost in spring or autumn.

Farming: Organic and biodynamic.

vinification: Overnight whole cluster

maceration, destemmed, foot crushed, direct press, elevage in flex tank and glass demijohn.

notes: The “wolf in the mouth” is inspired by our Vermont landscape and by a twist on an Italian phrase for good luck. In the past, Lupo in Bocca has been labeled rosé. But we’ve finally come to the conclusion that what this wine really wants to be is actually a Ramato. The way the fruit responds to skin fermentation and the oxygen while fermenting and aging highlights this beautiful copper color that is intrinsic to Frontenac Gris. So, like a traditional Friulian Ramato, the Lupo has a gorgeous color and holds that Sherry-Not-Sherry structure and nose that can be so beguiling. Picked in the later part of September, the skins turned that coppery color that Ramato dreams of. We are super excited about the direction this wine is going and where it is taking us!

alc. %: 12 *agriculture:* biodynamic