wild_label_final.tifWILD FERMENTED

PETITE PEARLSINGLE VARIETAL RED WINE

Vintage: 2021

Grape Variety: 100% Petite Pearl

Region: Montpelier, Vermont

Alcohol: 11.5%

Winemaking Notes: 2021 was a great year to grow red wine grapes in Vermont. Hot and dry weather most of the summer produced perfect fruit. After crushing, a pied de Cuvee was added to the must. Primary fermentation took place in stainless steel for two weeks, then into Hungarian oak barrels, and finally, the wine finished MLF and aged in glass demijohns before bottling.

Tasting Notes: This garnet wine presents cherry, dark fruits, sawdust, and spring flowers on the nose. This is followed by an acid-forward flavor that is slightly tannic with raspberry and red fruits on the palate. Undertones of artichoke and black birch follow. The aftertaste is smooth and pleasant. For a wild fermented wine this is clean and easy drinking, it doesn’t ask much of the drinker but to be enjoyed. Enjoy with fresh strawberries, chocolate, or bloomy rind cheeses.

Total Production: 5 cases

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