

IAPETUS

Vermont Wine



Tectonic

Variety: 100% La Crescent

Vineyard: McCabe's Brook and Mt Philo

Location: Shelburne, VT and Charlotte, VT

pH: 3.57

Alcohol: 14%

Total production: 132 cases

Winemaking: Following destemming and a gentle crushing, the grapes for this wine went into a stainless steel tank to ferment. This wine also went through malo-lactic fermentation, which was induced by addition of a commercial malo-lactic bacteria culture. Pressing was performed after a fifty-day maceration on skins. Three-quarters of the wine was sent to neutral oak to age sur lie with weekly battonage for three and a half months and the other quarter was aged in stainless steel. After seven months, the lots were blended and allowed to come together prior to bottling.

Vineyard: La Crescent is grown on two of our three vineyard sites, planted in 2008 at McCabe's Brook and in 2010 at Mt Philo. Vines are trained to a hi-wire system on 10'x8' and 9'x6' spacing. Both sites have 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 and on sandy deltas, beaches and terraces that are underlain by medium-textured lacustrine deposits.

Iapetus wines are spontaneously fermented, unfinned, and unfiltered.

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Substrata

Variety: 100% Louise Swenson

Vineyard: McCabe's Brook

Location: Shelburne, VT

pH: 3.3

Alcohol: 11.9%

Total production: 71 cases

Winemaking: Grapes for this wine were destemmed and crushed, then sent to tank to soak on their skins for several hours before pressing. Juice was cold settled and subsequently racked into three hungarian oak barrels, one new and two one-year old, to ferment. Upon completion of fermentation, the wine was aged sur lie for nine months, with battonage performed weekly for the first three months.

Vineyard: 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. Wildflowers border this plantings eastern edge. 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.

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Vermont Grown



Figure 3

Vintage: 2017

Variety: 100% Marquette Rosé

Vineyard: McCabe's Brook

Location: Shelburne, VT

pH: 3.2

Alcohol: 14.8%

Total production: 29.5 cases

Winemaking: This wine was produced using the petillant naturel method. The fruit was destemmed and sent to tank for 24hrs before a fraction of juice was bled off and fermented separately. This bleeding off, or saignee technique, makes a rose with darker pigmentation and fuller texture. When fermentation reached about 7g/L sugar, the wine was chilled, bottled, and allowed to continue fermentation, spending five months on lees before disgorging by hand with no dosage.

Vineyard: Our McCabe's Brook planting of Marquette was established 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 loams formed on sandy deltas, beaches and terraces and are underlain by medium-textured lacustrine deposits.

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Vermont Grown

The Story

Over 400 million years ago, the ancient Iapetus Ocean covered present-day Lake Champlain. Since then, powerful geologic forces have shaped the landscape we've come to work and understand as winegrowers. Our grapes grow amidst the history of these ancient influences, but we also recognize the equally subtle impact our own hearts and hands have in raising wine. Iapetus represents a strong sense of place rooted in respect for the land, while honoring minimalism in the winery.

Iapetus was created by Ethan Joseph, long-time winegrower at Shelburne Vineyard. In choosing the name Iapetus, Ethan represents not only the physical environment of the Lake Champlain Valley, but also himself as well. Water has always been an integral piece of his life, from growing up on a lake to studying water resources at the University of Vermont. Iapetus encompasses both geological and personal elements Ethan hopes to express in wine.

Aroma

blackberry, raspberry, strawberry, butter; blackberry, raspberry, strawberry, butter; it's acceptable to have this on toast or substitute it for a meal

Body

full bodied and velvety, while also remaining light and refreshing; like a balloon filled from the fountain of youth

Taste

fresh, juicy and flamboyant; livin la vida loca

Serve

best served about 44°F; keep on ice