



## Fable Farm Fermentory

### Barnard, Vermont

The Sun rules over land and farm; life on Earth is energized by the light of the sun.

Energy precedes matter and flows from organism to organism through a process of molecular composition or decomposition.

From the light of the Sun, sugars are composed. These sugars ascend plant shoots in the formation of fruit.

As farmers, we cultivate landscape as it is our body; as Earth is Gaia, our farm too becomes a single organism made up of fractaled life forms and repeating geometry.

The spirits of Plants call us forth to facilitate their growth across the land. We reap their offerings: their fruits, seeds, leaves, roots, shoots and saps in procurement of life's elixirs.

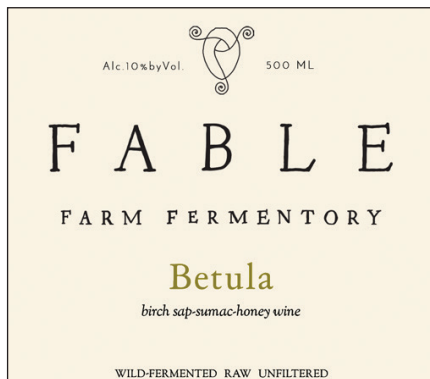
Striving for synergy on our farm, we work with an awareness that our bodies themselves are farms, managed by a dynamic host of microbe-farmers.

We implement a spiritual, artistic, and scientific practice of fermentation as a means to preserve and expand upon the value of what we grow and forage.

With time, fruit evolves into wine by the metabolism of microorganisms and through hearts and hands of winemakers.

It is along this continuum of light-energy, wherein the essence of living wine is born.

And what is wine but water infused with the chemistry and frequency of the life-matrix of the farm, preserved by a process of microorganisms digesting sugars of the sun?n farm and in fermentory, we mimic a circle of life, infinitely repeated, from Universe to atom and beyond.



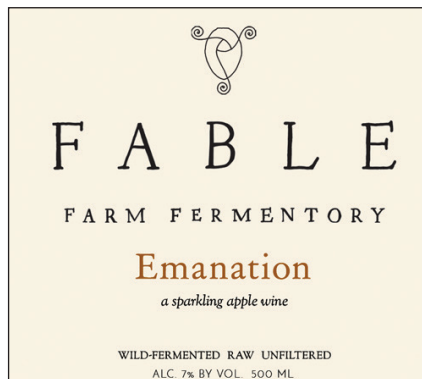
## Betula 2016

**INFO** A slightly sparkling birch sap, sumac berry honey wine

**ABOUT** Contained Herein is a dry, slightly sparkling birch sap, sumac, honey wine. The sap flow of Birch trees begins in earnest when the flow of Maple sap culminates in the spring. Filtered through the roots and vascular tissues of trees, this living water seeps out of the trunk when tapped, as a molecularly structured elixir of life, packed with minerals, enzymes and antioxidants. We blended birch sap with an organic golden, creamy clover honey produced in the expansive borderlands of North Dakota and Canada. The honey-sap must was never heated and was fermented in an open top vessel outside the winery with wild harvested, whole sumac clusters.

**FILTRATION** No fining or filtration. Expect a deposit

**ALCOHOL CONTENT** 10%



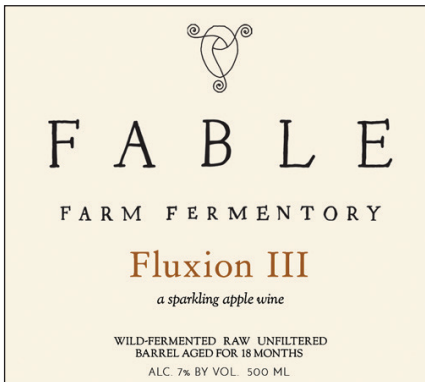
## Emanation 2017

**INFO** Ancestral method apple wine

**ABOUT** Herein awaits a mid-sparkling ancestral method apple wine wherein the tail-end of fermentation finished in bottle. An entourage of cider apples gleaned in late October were fermented in a horizontal stainless steel tank suspended in the rafters of our upper barn. Fermentation proceeded for two months, whereupon we harnessed the power of gravity and siphoned the wine directly from its primary fermentation tank into our bottler. This cider is delightfully fresh, emanating a sessionable innocence; dry, crisp, clean and tart

**FILTRATION** No fining or filtration. Expect a deposit

**ALCOHOL CONTENT** 7%



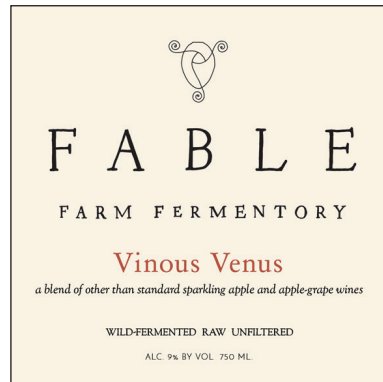
## Fluxion III 2015

**INFO** Traditional method apple wine

**ABOUT** Herein awaits a dry, mid-sparkling traditional method apple wine wherein maple syrup was used to kick-start a secondary fermentation in bottle. With Faith in Flow, we merged cider that had been aging in mixed barrel types from 2015 and 2016, in pursuit of our third iteration of Fluxion. Dry with good acidity.

**FILTRATION** No fining or filtration. Expect a deposit

**ALCOHOL CONTENT** 16.7%



## Vinuous Venus 2016

**INFO** Sparkling grapeapple wine

**ABOUT** Contained herein is a dry, sparkling, grape marc infused, macerated apple wine. Two years in the making, we steeped the skins, pulp, and seeds, known as marc, leftover from two different red wine macerations from 2015 and 2016 in cider barrels. The grape marc from 2015 came from our friends and neighbors at La Garagista, while the grape marc from 2016 came from our hallmark production of red wine. We then blended the 4 barrels of grape marc infused cider with two barrels of cider that underwent a maceration of its own, wherein apple pomace was fermented with its juice. Before bottling we added honey for a traditional method sparkle.

**FILTRATION** No fining or filtration. Expect a deposit

**ALCOHOL CONTENT** 8.5%