

# CHERTOK

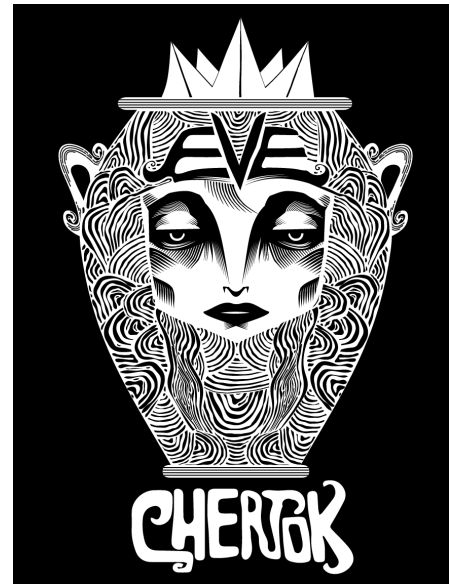
## EVE Red 2021

*A Qvevri-aged 50/50 co-ferment of long-macerated apples and grapes aged 8-9 months in polypropylene eggs then an additional 8 months in Georgian Qvevri*

**The grapes:** Frontenac Noir with a small amount of Marquette from some of the oldest vines in Vermont at Boyden Vineyard in Cambridge, VT.

**The apples:** No-spray farmstead Empires from 50 year old trees grown on an east facing slope of calcareous clay supplemented with late-season, cider varieties from Windfall Orchard in nearby Cornwall, VT

**Winemaking:** Grapes were foot crushed in whole clusters. After 3-4 weeks of maceration with daily punchdowns, lots were split in two and filled back up with apple millings. We continued to add fresh millings to the vats on a weekly basis until pressing in december. Aged in polypropylene eggs for 8-9 months before racking to handmade, Georgian qvevri for an additional 8 months aging.



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### what's the name?

Qvevri are the primordial winemaking vessel. First used by winemakers in Georgia 8,000 years ago, we wanted to honor that history with a name that would evoke the fundamental, ancestral spirit of these amazing vessels. While the biblical story of Eve and the apple is often seen as a misogynist parable, there is a modern Jewish interpretation that reframes Eve's decision as a necessary, ordained step towards human empowerment, driven by Eve's unique curiosity and willingness to question. Seemed only right to name New England's first Qvevri-aged wine after the mythic first woman that brought us out of the garden and gave us the world. Righteous.

### the farms?

The grapes come from the old Boyden Valley vineyards in Cambridge, Vermont at the edge of the rugged, mountainous Northeast Kingdom. Since 2020, the vines have been under the care

of David Keck (Stella 14) but an unfortunate scenario regarding his winery space kept him from producing any wine in '21, so we scooped up as much fruit as we could afford. These are some of the oldest vines in Vermont!

Windfall Orchard is our source for cider apples and we are so thrilled to be working together! Brad is a chef-educator turned orchardist that dotes over his 2 acre orchard with extreme attention to detail. Located 20 minutes inland from us, he has a crazy array of apocryphal varieties and trees as old as 120 years! We cannot overstate how carefully he manages these trees and the quality of the fruit puts everything around us to shame. We get a grab bag of all sorts of things from him with an emphasis on russeted varieties.

The remaining Empire apples all come from Belmont Orchard, our family farm in the Champlain Valley less than a mile from the lake. This region is defined by the influence of Lake Champlain and its prevalent calcareous clay soils. Belmont Orchard lies primarily along an East facing hillside overlooking a tiny valley with abutting woods on the southeastern edge.

### **the winemaking?**

We applied our tried and true approach to co-fermenting apples and grapes. We started developing this technique in 2018, when we began exploring how to work with the two crops in conjunction, and every year we have refined the method. The process begins with whole-cluster, foot tread grapes treated as gently as we can. We only crush a portion of the fruit to start, slowly breaking more berries as the 3-4 week, open-topped fermentation progresses.

As the grape ferment starts to wind down, we begin to mill apples into the bins and fold the material into the wine by hand. It takes days to get the vats somewhat homogenized and it's hard work besides. We continue this process, adding fresh millings every week until we are ready to press in December. After a 2+ month fermentation, we press into polypropylene eggs for aging on gross lees. After 8-9 months aging we racked the wine into a single 400L Qvevri for 8 months aging on fine lees. Our Qvevri are handmade by Mahlaz Kapanadze in the mountainous southern region of Imereti, Georgia using ancestral methods. Eve Red and White are the first Qvevri aged wines in New England and the first Qvevri aged hybrid wines.

