



# LA MONTAÑUELA

## FLOR DEL CAMPO CHRISTINA

### ORIGIN

Barnard, Vermont.

### VARIETIES

Frontenac Gris.

### VINEYARD

From the Vergennes vineyard in Barnard, owned by Deirdre Heekin and Caleb Barber of La Garagista. The vines are farmed with organic and biodynamic treatments.

### VINIFICATION METHOD

Starting in 2018, Camila has been putting aside some of the last of each year's harvest of Frontenac Griss for this project. Each year, she destemmed and foot crushed the grapes, then allowed them to rest on their skins for 3-5 weeks before pressing to either glass demijohns or carboys. There, the grapes fermented with plenty of headspace. After fermentation, the wine was added to a larger glass demijohn where all of the vintages age together.

### PROPERTIES

Alcohol: 14%.  
Sulfur: None added.



### PRODUCER PROFILE

Camila Carrillo first came across wine right after high school while working in a tasting room outside Burlington, Vermont. While the wine was mostly conventional, it inspired her to travel to Italy to work in an agriturismo where her world was opened to the idea of farming and its impact on the land. From there, Camila dove headfirst into the world of wine, working several harvests from Australia to Italy before settling in Vermont and working her way up to an assistant winegrower position with the now iconic La Garagista estate in Barnard, Vermont. Now, Camila is recuperating a small vineyard and purchasing organically farmed fruit from her neighbors in Vermont. She cites her grandfather and his farm outside Caracas, Venezuela as the original "La Montañuela" and the inspiration behind this project. Her visits in her youth had a profound effect on her as a first exposure to nature and agriculture. The **Flor del Campo** wines are a line of solera-aged oxidative wines that Cami started working on in 2018, inspired by the wines of Jerez, Sanlúcar de Barrameda, and the Jura. The first release was in 2023.