



LA MONTAÑUELA

LA NOCHE Y TU

ORIGIN

Perkinsville, Vermont.

VARIETIES

Petite Pearl, Verona and Itasca.

VINEYARD

From the young Potluck Farm Vineyard owned and worked by Brian Bosenberg and Beth Hunton in mountainous Perkinsville. The grapes were planted in 2018 and 2019 at 1,050-1,150 feet elevation. This is a new vineyard site for Camila.

VINIFICATION METHOD

The grapes were gradually harvested by hand (first the Itasca, then the Verona, and finally the Petite Pearl) between September 12th and September 21st. Each variety was fermented separately with a day or two of skin contact, then blended together in May and bottled at the end of June without fining, filtering, or added SO₂.



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.