



# LA MONTAÑUELA

## ROCIO

### ORIGIN

Hinesburg, Champlain Valley, Vermont.

### VARIETIES

100% Marquette.

### VINEYARD

From the organically and biodynamically farmed Little Hinesburg Vineyard, a ½ acre plot of around 180 13-year-old vines planted on clay, limestone, and silty loam soils.

### VINIFICATION METHOD

Grapes were hand-harvested on September 11th and left to rest whole cluster for two days before destemming and lightly foot-trodding. Fermented on the skins for 13 days without temperature control and with punch downs daily.

Then pressed on September 26th to 80-gallon flex tank and then into glass demijohns for the final three months before the wine was bottled on September 14<sup>th</sup>, 2022. Rocio is Camila's mother's middle name, and this wine is made in her honor.



### 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. She cites her grandfather and his farm outside Caracas, Venezuela as the original "La Montañuela" and the inspiration behind this project. Her visits there as a young girl had a profound effect on her as it taught her how to get connected with nature."