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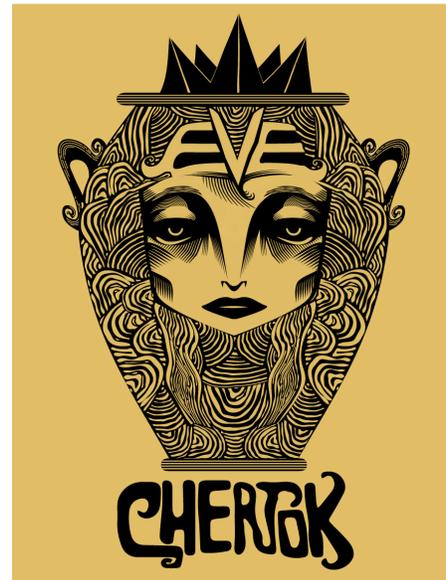
EVE White 2022

A Qvevri-aged co-ferment of 50% Muscat Valvin macerated with 50% farmstead apples

The grapes: Muscat Valvin from the Folts Family Vineyard (Vineyard View Winery). East facing slope with silty, loamy soils, conventional farming.

The apples: No-spray farmstead Empires and Maccouns from 50 year old trees grown on an east facing slope of calcareous clay.

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. 1-2 weeks additional maceration with apples before pressing to 400L Qvevri for 6 months aging on gross lees. Racked once before bottling without fining or filtration. Sulfite was added during fermentation due to a vintage specific condition, negligible amounts remain at bottling.



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?

After more than half a decade of hunting for growing partners in New England we came to the conclusion that we needed to look to New York in order to hit our production thresholds to get the farm humming along. We sourced Muscat Valvin from Folts Family Vineyard overlooking the Western banks of Keuka lake in FLX. Adam is a 5th generation farmer that decided to shift his family's business towards grapes. Thanks partly to the influence of Cornell's impressive and IPM oriented extension school, farmers in FLX lean heavily towards data-oriented conventional farming practices. Adam's childhood on a farm left him with the impression that things like bugs and weeds are actually a good thing; necessary components of a happy farm when in balance. As a result his attitude is more ecological even though it could not be called organic.

We farm our own vineyards organically but they're quite young and while we wait for them to mature we are obliged to work with farmers that have different philosophies than we do.

The apples all come from our 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. While New York has long been able to outproduce us, Champlain Valley terroir has earned the region's apples and ciders a reputation for excellent quality.

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. The final wine ends up being a pretty even ratio of apples to grapes and the two crops are truly co-fermented and integrated with each other to produce a wine that feels unlike either a typical hybrid grape wine, or a cider.

The grapes are Muscat Valvin, a Cornell bred, interspecific hybrid of Muscat Ottonel that is more winter hardy. Muscat Valvin ripens less extensively than Vinifera but shares many of the same qualities while yielding a lighter wine.

After fermentation, we pressed into a single 400L Qvevri for 6 months aging on gross lees. Our Qvevri are handmade by Mahlaz Kapanadze in the mountainous southern region of Imereti using ancestral methods. Eve Red and White are the first Qvevri aged wines in New England and the first Qvevri aged hybrid wines.

While we strive to work without sulfite additions, a truly unfortunate trucking issue resulted in a late pickup of our first round of grapes leading to a bacterial issue on arrival. We have been making wine for 6 years without the need to add sulfite at any stage, but 2022 was the harvest it became needful. This moment of sulfite addition saved the rest of the harvest and by the time of bottling only a negligible amount of sulfite remains in the wine.

