

L'ACADIE VINEYARDS

2010 Prestige Brut Estate Extended Tirage

Traditional Method

Certified Organic

Vegan

Wine Specifications

Vineyard Designation: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% L'Acadie Blanc

Certified Organic by Pro-Cert

Harvest: September 24, 2010 at 18.0 Brix, 9.3 g/l acidity

First disgorging: October 2015

Extended Tirage Disgorging: April 2021

Dosage: zero dosage

Aging: will continue to develop well for 15 years beyond its birthday owing to its extended yeast contact

Alcohol: 11.5 %

Price: \$69 Nova Scotia

Winemaker Notes

We established L'Acadie Vineyards 17 years ago and released the first traditional method sparkling wine in Nova Scotia. 2010 Prestige Brut Estate was our first zero dosage vintage, an ambitious statement for an emerging region and only possible when all quality factors aligned after five years of tirage. We entered it into the prestigious international competition, Effervescents du Monde, held in Dijon France and were rewarded with a silver medal, bringing international attention to Nova Scotia sparkling wine and setting other Nova Scotia wineries on the path of making the style. A portion of the production was laid down for 10 years knowing it had more potential and this limited release heralds a new era in our wine region, showcasing the depth of our quality and Nova Scotia's signature grape variety L'Acadie Blanc.

Extending tirage from 5 years to 10 years accentuated the honey, grilled hazelnut and toasty flavours identified in 2015 by the Effervescents du Monde judges (see notes below). All married by a seemingly timeless creamy effervescence and acidity.

Key awards at first disgorgement,

Silver - 2015 Effervescents du Monde, France

Judges' notes: "Open and powerful nose with grilled hazelnut, pineapple, lemon and honey"
"Creamy effervescence"

Best of Show, Gold - 2015 and 2016 Gold Medal Plates, Halifax

"Showstopping...great presence and complexity" - *David Lawrason, GMP National Wine Advisor*

"Stunner. Steely, dry w/creamy acidity, green apple, citrus, chalk" - *Heather Rankin, GMP judge, sommelier*