

NOVA SCOTIA
LACADIE
VINEYARDS

2016 ESTATE BRUT

Tasting Notes: Displays notes of fresh strawberry, our signature minerality and slight saline finish with complex toasty characters from 7 years of aging sur lie.

Certified Organic by Pro-Cert, Traditional Method

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% organic Estate L'Acadie Blanc

Harvest: September 26, 2016 @ 17.2 Brix, 11.0 g/l acidity

Alcohol: 11.2%

Dosage: 8 g/l

Aging: 7 years bottle conditioning on yeast lees has given this wine longevity. Can be aged on cork for several years to further develop complexity.

Winemaker's Notes: Organic L'Acadie Blanc from our estate vineyard, picked from a block that has eight inches loamy topsoil on top of our signature rocky schist and sandstone gravels giving more vigour than other blocks. Hand riddled and disgorged after 7 years of aging on its yeast lees.

Food Pairing Suggestions: Mild and soft cheeses, pasta in rosé sauce, butternut squash, barbecued vegetables, potato and pasta salads, nuts and other salty foods, strawberries, grapes, cantaloupe, focaccia with extra virgin olive oil and aged balsamic vinegar



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