

# L'ACADIE VINEYARDS

**2017 Passito**

**Certified Organic**

**Vegan**

## **Wine Specifications**

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 90% Marechal Foch, 10% Estate Leon Millot

Ripasso methods

Certified Organic by Pro-Cert

Harvest: October 20, 2017 at 21 Brix

Aged 29 months in seasoned American oak barrels

Bottled June, 2020

Aging: aging on cork will continue to soften acidity and marry flavours well into its 8<sup>th</sup> birthday (2025)

Alcohol: 12.2%

Price: \$29.00

## **Winemaker Notes**

Passito is named for the art of drying grapes after harvest for elevated intensity and roundness in our cool climate red wine. We started drying freshly picked grapes on October 20 and used a controlled flow of air over the berries for 18 days, monitoring sugar concentration and quality development every day. We follow the age-old appassimento traditions of ripasso winemaking made famous in northern Italy using a double fermentation on the dried skins. We researched this red wine style for five years at Kentville Research and Development Centre in the winery's early years and find parallels with the dried fig characters that Italian versions have. The 2017 Passito is a blend of Marechal Foch and Leon Millot with 30% dried grapes at 25.4 Brix and ripasso methods of dried grape skin and lees contact. Matured 29 months in 5year+ aged American oak barrels. The goal is to develop round tannins during barrel aging with balanced subtle oak flavour. Bottled June 2020. Dry with notes of cherry, cocoa, cracked pepper and soft, supple tannins.

## **Food Pairing Suggestions**

Roasted vegetables

Rich tomato-based dishes

Italian, Greek and Mexican Cuisine

Medium and strong cheese

*Our winemaking has been vegan since 2010 and viticulture since 2017. We are certified to the European Biocyclic Vegan Standard, the first in North America, and all 2021 vintage wines will have the certification mark on labels. Vegan from the soil to the glass!*