

L'ACADIE VINEYARDS

2017 Vintage Cuvee Rose

Traditional Method

Organic

Wine Specifications

Geographic Region: Annapolis Valley and Cape Breton, Nova Scotia

Blend: 36% L'Acadie Blanc, 55% Marechal Foch, 7% Leon Millot (Cape Breton), 1% Luci Kuhlmann (Cape Breton), 1% Seyval

Certified Organic by Pro-Cert

Harvest: October 4, 2017

First disgorging: October 2019

Dosage: 13 g/l

Alcohol: 10.8%

Price: \$34.99 Nova Scotia

Winemaker Notes

Blending goals for Vintage Cuvee Rose are always to strive to have harmony between fruit aromas and bottle aging autolytic characters. Marechal Foch from the Windsor area was picked September 30 at 18 Brix to capture the bright cherry, strawberry notes, and signature natural acidity. In 2017, a new organic grower in Baddeck, Cape Breton had their first harvest from young vines and Leon Millot and a small amount of Luci Kuhlmann added significant acid backbone and juiciness to the blend. All grapes were whole cluster pressed with light press yields. Aged in tank for 9 months and in bottle 15 months completes that harmony goal with juicy cherry and strawberry flavours and a hint of toasty notes. Hand disgorged to ensure utmost quality. Dry and finished with a higher dosage than 2016 Vintage Cuvee Rose but still to the customary brut style.

Suitable for vegan diets.

Food Pairing Suggestions

Roasted or grilled chicken

Pasta in rosé sauce

Creamy lobster risotto

Butternut squash

Barbecued meat and hamburgers

Potato and pasta salads