

L'ACADIE VINEYARDS

2019 Estate L'Acadie

Organic

Wine Specifications

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% L'Acadie Blanc

Certified Organic by Pro-Cert

Harvest: October 22, 2019

At harvest: 18.5 Brix, 9.6 g/l acidity

Alcohol: 10.9 %

Price: \$23.99 Nova Scotia

Winemaker Notes

Aromas of peach and passion fruit followed by orange zest and juicy orange flavours with a backbone of signature minerality and slight saline from our ancient seabed estate.

Hand harvested from 14 year old vines with root systems over three feet deep that had to work for every inch through our well-drained, rocky schist and sandstone ancient seabed soil that naturally does not encourage high vigour. This soil is why we bought our property in 2004, very different from the typical water-holding clay loam that dominates the north ridge of our valley. We encourage a living soil supported by our organic practices so that the special terroir flavours are accentuated, and this vintage shows it off with pronounced mineral texture and a touch of saline. It was a late vintage owing to a cool spring but patience paid off with sun-exposed golden ripe berries from a block of our estate vineyard where we removed leaves around grape clusters. Crushed and allowed skin contact for 24 hours before pressing. It was aged over the winter in stainless steel and bottled in the spring, finished dry to showcase its minerality. We choose a natural cork finish for its sustainability and finish with a touch of beeswax for integrity. Cork also allows the wine to develop its cellar potential and our library releases have shown longevity to 10 years of aging. Suitable for vegan diets. `

Food Pairing Suggestions

Mild /medium and soft cheeses

Pasta with cream sauce

White fish, salmon and seafood

including lobster, scallops and mussels

Chicken and turkey

Roasted and stir fried vegetables

Caesar salad