

## **L'ACADIE VINEYARDS**

### **2020 Vintage Cuvee Rose**

#### **Traditional Method**

**Organic**

**Vegan**

#### **Wine Specifications**

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 55% L'Acadie Blanc, 41% Marechal Foch, 4% Seyval

Certified Organic by Pro-Cert

Harvest: September 20, 2020

First disgorging: February 2023

Dosage: 6 g/l

Aging: freshness with ample fruit will help develop this wine to its 5<sup>th</sup> birthday

Alcohol: 12%

#### **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 20 at 19.5 Brix to capture the bright cherry, strawberry notes, and signature natural acidity, blended with 55% L'Acadie Blanc from our estate vineyard. All grapes were whole cluster pressed with light press yields. Aged in bottle 17 months to complete harmony goal with juicy cherry and strawberry flavours and a hint of brioche. Hand disgorged to ensure utmost quality. Dry and finished with 6 g/l dosage. Drink fresh recently disgorged for best enjoyment.

#### **Food Pairing Suggestions -vegan**

Roasted or grilled vegetables

Pasta in rosé sauce

Butternut squash

Potato and pasta salads

*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!*