

NOVA SCOTIA
LACADIE
VINEYARDS

2021 SPARKLING SAUVIGNON BLANC

Tasting Notes: Dry with honeydew, orange, jasmine and mango notes on nose, refreshing acidity and mineral finish. Hand disgorged to ensure utmost quality and finished with 3 g/l dosage.

Certified Organic by Pro-Cert, Certified Biocyclic Vegan by CERES

Traditional Method Sparkling

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 85% estate Sauvignon Blanc, 15% estate Pinot Noir

Harvest: October 26, 2021 at 18.3 Brix and 11.7 g/l acidity

First Disgorging: April 4, 2024

Alcohol: 12.1%

Dosage: 3 g/l

Aging: Excellent structure and minerality will allow this wine to develop richness well past 2030

Winemaker's Notes: Blending goals for this inaugural release from 2019 plantings were for elevated richness by blending 15% Pinot Noir to an already impressive structure. The soil in this block has minimal amelioration of defining topsoil found in upper blocks of L'Acadie Blanc giving it full root contact with our signature ancient seabed rocky gravel strata of schist, sandstone and slate. We expect minerality to further express itself in future vintages as roots dig deep, sheltered from climatic fluctuations.

Food Pairing Suggestions: Roasted or grilled vegetables, pasta in rosé sauce, butternut squash, potato and pasta salads



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