L'ACADIE VINEYARDS

Small Lot

2021 Pinot Noir Rose

Organic and Vegan

Wine Specifications

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% Estate Pinot Noir Certified Organic by Pro-Cert Harvest: October 20, 2021 At harvest: 20.0 Brix, 8 g/l acid

Alcohol: 11.0%

Residual sugar: 1.5 g/l (dry)

Aging: will age like other dry French Rose – drink within 18 months to enjoy the delicate fruit aromas

Price: \$23 Nova Scotia

Winemaker Notes

This marks our first vintage from new plantings in 2019 of Pinot Noir clone 777 and 828 on Gravesac rootstock. The soil in the new block is similar to the rest of our estate – well-drained warm gravels, schist and slate, under slightly less topsoil than the Prestige Brut Estate block, 20 cm.

This inaugural small lot was pressed in a small basket bladder press with minimal skin contact and aged over winter in glass carboys.

Flavours are typical for Pinot Noir with rich textures, herbal, small berry fruit and caramel notes, and a hint of our signature minerality and slight saline. We are excited to see the flavours develop over future vintages as the roots dig deep into mineral-rich soil!

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. Vegan from soil to glass!