

L'ACADIE VINEYARDS

2021 Tidal Bay

Certified Organic and Vegan

Wine Specifications

Geographic Region: Annapolis Valley Nova Scotia
Blend: 83% L'Acadie blanc, 17% Seyval blanc
Certified Organic by Pro-Cert, Certified Biocyclic Vegan by CERES
Harvest: October 21, 2021
At harvest: 19.0 Brix, 8.5 g/l acidity
Alcohol: 10.8 %
Residual Sugar: 1.7 g/l
Price: \$25 Nova Scotia

Winemaker Notes

Our approach for Tidal Bay is an organic vegan wine and dry. This is our second vintage, and our inaugural release last year was described by wine trade as a “gamechanger”. Since Tidal Bay is an appellation wine to showcase Nova Scotia terroir, we choose to highlight our own unique estate terroir – ancient seabed L'Acadie blanc from our Gaspereau winery. The first organic vineyard in Nova Scotia and the first Biocyclic Vegan farm and winery in North America, from soil to glass.

We planted predominantly L'Acadie blanc on our estate because we were impressed early with its flavours and saw the potential of matching the unique gravelly terroir of our estate with Nova Scotia's signature variety. In fact, enhanced minerality and slight saline from schist, sandstone, an ancient seabed, is our own terroir signature, and getting stronger each year as the roots reach deep, over a metre presently. Living soils are the foundation of organics, with fungal populations helping the vine accentuate its uptake of not only nutrients but also flavours from the soil. A perfect match for a terroir-based wine like our Tidal Bay.

The blend has 17% organic vegan Seyval blanc from Falmouth which brings acidity and citrus flavours, fully complementing the richer tropical notes from L'Acadie blanc.

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!