

NOVA SCOTIA
L'ACADIE
VINEYARDS

2023 ESTATE L'ACADIE BLANC

Tasting Notes: Dry with aromas of peach and apricot followed by red grapefruit and lemon curd. Held together with a backbone of our signature minerality and slight saline essence from our estate's ancient seabed soil.

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

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% organic estate L'Acadie Blanc

Harvest: October 10, 2023 @ 18 Brix, 9.0 g/l acidity

Alcohol: 10.2 %

Residual Sugar: 2 g/l dry

Aging: will age well into its 5th birthday owing to its backbone of minerality and dryness - our wine library has shown interesting complex characters at 10 years with previous vintages.

Winemaker's Notes: Hand harvested from estate 18-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. Aged over the winter in stainless steel and bottled in the spring, finished dry to showcase its minerality.

Food Pairing Suggestions: Mild /medium and soft cheeses, pasta with cream sauce, roasted and stir-fried vegetables, caesar salad



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