

**L'ACADIE VINEYARDS**  
**2023 Estate L'Acadie**  
**Organic & Biocyclic Vegan**

**Wine Specifications**

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% L'Acadie Blanc

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

Harvest: October 10, 2023

At harvest: 18 Brix, 9.0 g/l acidity

Alcohol: 10.2 %

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

**Winemaker Notes**

Aromas of peach and apricot followed by red grapefruit and lemon curd flavours with a backbone of signature minerality and slight saline from our ancient seabed estate.

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 pairings:

Focaccia and extra virgin olive oil and balsamic vinegar

Salty nuts

Butternut squash soup