

## L'ACADIE VINEYARDS

### 2023 Petillant Naturel

### Organic & Vegan

#### Wine Specifications

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% organic estate L'Acadie Blanc

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

Harvest: October 5, 2023 at 17.0 Brix, 10.1 g/l acidity

No dosage (dry), no sulfite, wild ferment, no filtration, on the lees

Aging: Best fresh. Will age well for 1-2 years owing to yeast lees in the bottle.

Alcohol: 10%

Price: \$29 Nova Scotia

#### Winemaker Notes

Our Estate vineyard has been organic since it was planted in 2005 and this release of Petillant Naturel (Pet Nat) fully represents the flavours of the vineyard that we have been diligently fostering. Organic and vegan practices such as compost teas encourage healthy microbiology of our unique rocky ancient seabed soil as well as on the vines and grapes. The result is a truly terroir-based wine with enhanced minerality from our schist and sandstone soil and complex flavours from a wild ferment of natural vineyard fauna.

The 2023 growing season had many curveballs starting with a polar vortex in February that damaged buds. Luckily we adjusted our pruning and had reasonable yields. Heat units were low with many rains and this early release Pet Nat has zippy acidity, and can be viewed as a barometer for the structure of future sparkling releases from this vintage.

Shows apple, orange zest, and lavender aromas with citrus acidity that is pillowed with our Estate's signature minerality. Slight effervescence. No sulfites added.

#### Food Pairing Suggestions

Popcorn, potato chips and other salty foods

Strawberries

Chocolate

*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 and beyond will have the certification mark on labels. Vegan from the soil to the glass!*