

L'ACADIE VINEYARDS

2016 Estate L'Acadie

First library release November 2022, second library release October 2024

Certified Organic, Vegan

Wine Specifications

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% L'Acadie Blanc

Certified Organic by Pro-Cert

Harvest: October 9, 2016

At harvest: 17.5 Brix, 8.4 g/l acidity

Bottled: May 19, 2017

Aging: Our wine library has shown interesting complex characters at 10 years with previous vintages. This release after 7 years on the cork in our wine library has mineral suppleness and developed complexities reminiscent of the first release.

Residual sugar: 1.5 g/l (dry)

Alcohol: 10.3 %

Winemaker Notes

At first release: Dry with aromas of peach and passion fruit followed by orange zest and juicy orange flavours with a backbone of signature minerality and slight saline from our ancient seabed estate.

Hand harvested from 11-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. Crushed for skin contact for 24 hours before pressing. It was 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

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 have the certification mark on labels. Vegan from the soil to the glass!