

NOVA SCOTIA
L'ACADIE
VINEYARDS

2021 L'ACADIE STAR

Tasting Notes: Dry with aromas of peach and passion fruit with a rich and weighty mouth feel and a backbone of signature minerality and slight saline from our ancient seabed estate.

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 19, 2021 @ 19.8 Brix, 7.5 g/l acidity

Alcohol: 11.3 %

Residual Sugar: 1.5 g/l (dry)

Aging: will age similar to a Viognier, which often hit their peak at 3 to 4 years

Winemaker's Notes: The warm 2021 growing season allowed us to produce this uniquely rich wine style for L'Acadie Star, a wine we haven't made for many years. The ripest grapes from 2021 with skin contact in press. Aged over the winter in stainless steel and bottled in the spring, finished dry to showcase its minerality. Hand harvested from estate 16-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.

Food Pairing Suggestions: Serve slightly chilled, too cold will mask its texture. Pair with creamy pastas, spicy dishes and dishes with richer proteins.



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