

L'ACADIE VINEYARDS
2021 Sparkling Sauvignon Blanc
Traditional Method

Organic

Vegan

Wine Specifications

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 85% organic estate Sauvignon Blanc, 15% organic estate Pinot Noir

Certified Organic by Pro-Cert

Certified Biocyclic Vegan by CERES

Harvest: October 26, 2021 at 18.3 Brix and 11.7 g/l acidity

Disgorging: April 4, 2024

Dosage: 3 g/l

Aging: Excellent structure and minerality will allow this wine to develop richness well past 2030.

Alcohol: 12.1%

Winemaker Notes

Blending goals for this inaugural release from 2019 plantings were for elevated richness by blending 15% Pinot Noir to an already impressive structure. The soil in this block has minimal amelioration of defining topsoil found in upper blocks of L'Acadie Blanc giving it full root contact with our signature ancient seabed rocky gravel strata of schist, sandstone and slate. We expect minerality to further express itself in future vintages as roots dig deep, sheltered from climatic fluctuations.

Honeydew, orange, jasmine and mango notes on nose, refreshing acidity and mineral finish.

Hand disgorged to ensure utmost quality. Dry, finished with 3 g/l dosage.

Food Pairing Suggestions -vegan

Roasted or grilled vegetables

Pasta in rosé sauce

Butternut squash

Potato and pasta salads

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