

L'ACADIE VINEYARDS

2023 Tidal Bay

Organic and Biocyclic Vegan

Wine Specifications

Geographic Region: Gaspereau Valley, Nova Scotia

Blend: 99% L'Acadie Blanc, 1% Seyval Blanc

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

Harvest: October 2, 2023

At harvest: 17.0 Brix, 10.8 g/l acidity

Alcohol: 10.0 %

Residual Sugar: 1.6 g/l (dry)

Aging: high minerality and dryness will allow this wine to age well into its 4th birthday

Winemaker Notes

Our approach for Tidal Bay is organic, biocyclic vegan and dry. The 2023 vintage gave us crisp acidity and notes of mango, red grapefruit, apple and lemon curd with mineral finish.

It was a challenging year starting with a polar vortex causing winter damage to vines and then spring and summer rains but our well-drained soil and organic practices gave us some resilience.

We planted predominantly L'Acadie Blanc on our estate because we were impressed with its flavours early in our establishment 20 years ago and saw potential of matching unique gravelly terroir of our estate with sparkling wine. Enhanced minerality and slight saline from ancient seabed schist, sandstone and slate is our own terroir signature and getting more pronounced each year as roots reach deep into living soils teeming with fungal populations to help vines accentuate uptake of nutrients and flavours. A perfect match for a terroir-based wine like our Tidal Bay.

Food pairings

Mushroom risotto

Cold salads

Soft cheeses

Barbeque eggplant and black bean burgers