



DEVONIAN COAST WINERIES



Gaspereau Vineyards Tidal Bay

Growing:

Gaspereau Vineyards 2014 Tidal Bay was made from grapes harvested almost entirely from our 30 acre Estate block located adjacent to the winery in the Gaspereau Valley. The Gaspereau Valley, named after the river that flows along the valley floor, is a small valley within the larger Annapolis Valley, a valley long-known for its fruit production, especially apples. The Gaspereau Valley is a relatively small valley that runs east - west thus producing some lovely south-facing sites that are ideal for the production of grapes; one of which is home to Gaspereau Vineyards. This smaller valley benefits from its proximity to the Bay of Fundy- a body of water known to have the highest tides in the world- for its temperature moderating effects without being close enough to experience the cold Northerly winds.

Each variety was individually hand harvested at a ripeness level that both allowed us to capture fresh yet mature flavours *and* to retain a bright acidity that gives the wine its refreshing lift. Each variety was also individually cool- fermented in stainless steel and either fermented to dryness or stopped with a small amount of residual sugar. The Tidal Bay 2014 was assembled and bottled thereafter in the winter of 2015.

Nose:

Gaspereau Vineyards' Tidal Bay 2014 is an aromatic wine made from a unique blend of Seyval Blanc, Vidal Blanc, Chardonnay and New York Muscat, almost entirely made from Estate grown fruit. It has an elegant nose of apple and apricot with a hint of minerality and underlying nuances of tropical fruit and floral notes. Complex and integrated, the bouquet lingers long after the glass has been taken from your nose.

Palate:

On the palate, there is a balance of sweetness, acidity and aromatics, making this wine an ideal accompaniment for Nova Scotia's delectable seafood and shellfish. Notes of rose, orange zest and apricot present itself on the palate with a prevalent and integrated vein of minerality. A light apple flavor with hints of lychee fruit linger into a smooth yet refreshing finish.

Pairing:

A wine that is so giving on the nose and palate deserves to be paired with a food equally as giving; ideal pairings include scallops, mussels, curried crab cakes, lobster, aromatic cheeses and flavourful pork and chicken dishes

Alc./Vol.: 10.8%

pH: 3.10

TA: 9g/L

RS: 14g/L

Size: 750 mL

Varietal: 40% Seyval Blanc, 39% Vidal Blanc, 13% New York Muscat, 8% Chardonnay

