



GASPEREAU 2019 TIDAL BAY

Tidal Bay is a wine, by definition, that has a natural affinity for pairing with Nova Scotia's seafood dishes. Brimming with bright acidity, aromatics and minerality, Gaspereau Vineyards' Tidal Bay provides the perfect accompaniment for local seafood dishes such as oysters, wine-steamed mussels, seafood chowder, crabcakes, haddock fillets and halibut steaks. Soft and fresh cheeses, fresh salads and many chicken and pork dishes are also great choices to pair with Tidal Bay.

Gaspereau Vineyards		White		Nova Scotia		750 mL		11% Alc./Vol.		\$21.99
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Nose

Distinctive notes of lime, gooseberry and mango with underlying floral aromatics and minerality are expressed on the nose of Gaspereau Vineyards' 2018 Tidal Bay. Typical of Gaspereau's style, it is aromatically-driven and expressive.

Palate

The palate is refreshing, balancing the brightness of the acidity and with a hint of sweetness. The mid-palate expresses delicate notes of lemon and apple that linger into the finish and a minerality that persists throughout the entire palate of this wine.

Pairings

Local seafood dishes such as oysters, wine-steamed mussels, seafood chowder, crabcakes, haddock fillets and halibut steaks. Soft and fresh cheeses, fresh salads and many chicken and pork dishes are also great choices to pair with Tidal Bay. And, it is delightful on its own.

Varietals

Vidal Blanc, Seyval Blanc, NY Muscat, Chardonnay, Riesling

*Prices are subject to change and may vary by province and/or country.

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