

2019 TIDAL BAY



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WHAT IS TIDAL BAY?

Introduction

Tidal Bay is Nova Scotia's signature white wine style. Pairs well with seafood and ocean views.

Officially launched in June 2012, Tidal Bay brilliantly reflects the terroir, coastal breezes, and cooler climate of its birthplace.

Every year, a new vintage of Tidal Bay wines presents a new opportunity to share the story of our emerging wine industry and the bright future that's growing in our own backyard.

This Spring, we're enjoying wine a little differently. The fresh vintage of Tidal Bay wines are typically released in time for the 12 Tides event every May. While that couldn't happen this year, we are excited to celebrate the launch of this year's newest batch of local wines with you on Tidal Bay Day.

Tidal Bay Wine Standards:

In the glass, Tidal Bay is a lively white wine with fresh green fruit, dynamic acidity, and a characteristic minerality. Every year the wines are tasted several times and approved by an independent, blind tasting panel.

To earn the Tidal Bay designation, all wines must follow a strict set of technical standards that are enforced throughout the winemaking process—from growing to bottling and more.

These standards were created by a committee of winemakers, sommeliers and wine experts.

Standards include:

- **100% Nova Scotia-grown grapes.**
- **Relatively low in alcohol and no more than 11%.**
- **Made from approved grape varieties. This is where winemakers can be creative: wines can be made from a combination of the approved grape varieties, but needs to taste like Tidal Bay.**

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ABOUT THE 2019 VINTAGE

Tidal Bay is a vintage wine, meaning that the fruit used for producing the wine comes from one harvest year.

Wine, at its heart, is an important agricultural product. The people, places, and conditions of the year contribute to the final wine. Each year, Tidal Bay wines are made in their signature style and tell the story of that particular growing season in Nova Scotia.

Our product specialist and sommelier Alanna McIntyre chatted with a few local winemakers to provide some insights about the 2019 grape growing season to set the stage for the 2019 vintage. Here's what they told her:

According to winemaker Mike Mainguy at Lockett Vineyards, 2019 was a tumultuous vintage. He said it was probably one of the coldest, wettest, and shortest growing seasons that he recalls in the past 10 years. The fact that it followed devastating late Spring frost in 2018 means that the vines that were already struggling to rebuild, so challenging conditions were more difficult than usual, even before Hurricane Dorian hit. Yet, despite this, Mike was pleased with how the

2019 Tidal Bay wines have turned out. He says: *"I've tasted a few, and certainly the aesthetic and stylistic themes have continued. Wines are noticeably brighter, more austere and with a uniquely defined acidity. Great aromatics, in our case, big in citrus fruit coupled with fresh apple and pear notes... I only used 4 grapes this year: L'Acadie, Seyval, Vidal, and Ortega."*

Jurg Stutz, winemaker at Domaine de Grand Pre, had similar things to say about the 2019 growing season and noted that yields were definitely down for most varieties, compared to more average years.

At Blomidon Estate winery, winemaker Simon Rafuse noted that there was a late start to the growing season, but that in the end things turned out well. He says: *"A dry October let us hang the grapes in the vineyard much later than usual, but the cool season retained all the acids and structure that we're accustomed to. In the end, we made an aromatic and flavourful Tidal Bay with all of the classic characteristics we've come to expect."*

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THE WINES

Although all Tidal Bay wines must follow the same set of standards, each wine is slightly different from one another, and wineries are able to express their individuality. **Each wine is unique.**



AVONDALE SKY WINERY 2019 TIDAL BAY

avondalesky.com

This wine is a blend of six separate ferments. A complex combination of different yeasts, fermentation vessels, terroirs, and of course different varieties were used to build as much character into this wine as possible. The palate is soft yet crisp, with a subtle sweetness balanced by zippy acidity. The finish shows peach and citrus, with a hint of spice, and lingering minerality.

Grapes: 53% L'Acadie Blanc, 22% Vidal, 18% Geisenheim 318, and 7% Ortega.



BLOMIDON ESTATE 2019 TIDAL BAY

blomidonwine.ca

An expressive nose of Golden Delicious apple, camomile, and key lime. The dry and lively palate makes this Tidal Bay the perfect complement to Nova Scotia seafood and a true representation of their seaside vineyard.

Grapes: 64% Seyval Blanc, 34% L'Acadie Blanc, and 2% NY Muscat



BENJAMIN BRIDGE 2019 TIDAL BAY

benjaminbridge.com

In the glass, light golden colour with a bright canary hue. On the nose, suggestions of fresh lime zest, baked apples and acacia honey are enhanced by sea mineral undertones. The palate is lively and energetic, with a myriad of citrus notes, fresh mangos and gooseberries. An invigorating wine which sets a new benchmark for refreshing and thirst-quenching qualities.

Grapes: A blend using L'Acadie, Riesling, and Ortega (order of highest % to lowest)



EILEANAN BRÉAGHA 2019 TIDAL BAY

leananbreagha.ca

COMING SOON

This Tidal Bay wasn't quite ready in time for the Tidal Bay Day case offer, but we recommend you give this Cape Breton wine a try sometime this season!

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GASPÉREAU VINEYARDS 2019 TIDAL BAY

gaspereauwine.ca

Distinctive notes of lime, apple and mango with underlying floral aromatics and minerality are expressed on the nose of Gaspereau Vineyards' 2019 Tidal Bay. Aromatically-driven and expressive, the palate is refreshing. Expresses delicate notes of lemon and apple that linger into the finish and a minerality that persists throughout the entire palate of the wine.

Grapes: Vidal Blanc, Seyval Blanc, New York Muscat, and Chardonnay.



JOST VINEYARDS 2019 TIDAL BAY

jostwine.ca

Jost Vineyards' 2019 Tidal Bay expresses aromatics of apple and pear on the nose with hints of lemon, peach and floral notes. Refreshing yet mouth-filling on the palate, this wine displays an ideal balance between acidity and sweetness. The mid-palate is soft and delivers distinct notes of peach and apple with a delicate expression of minerality. The finish is soft and balanced.

Grapes: L'Acadie Blanc, New York Muscat, GM-318, Cayuga, and Osceola Muscat.



DOMAINE DE GRAND PRÉ 2019 TIDAL BAY

grandprewines.com

This is an off-dry white wine that offers aromas of peach and candied ginger, with hints of minerality and fresh grass after the rain. Flavours of green apple transition to notes of citrus that are bright yet elegant. Although refreshingly crisp, the wine has a satisfying roundness that adds to the overall complexity and is a great pairing for any Nova Scotia seafood dish.

Grapes: A blend of L'Acadie Blanc, Seyval Blanc, Vidal Blanc, Ortega, New York Muscat, and, for the first time, Chardonnay.



LIGHTFOOT & WOLFVILLE VINEYARDS 2019 TIDAL BAY

lightfootandwolfville.com

True to the classic Tidal Bay profile, this wine is crisp and bright with a fragrant Nova Scotia aromatic signature. Citrus and salinity dominate the palate with a pronounced freshness indicative of 2019's cool growing season.

Grapes: A blend including L'Acadie Blanc, Chardonnay, Geisenheim-318, and Vidal Blanc

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LUCKETT VINEYARDS 2019 TIDAL BAY

lockettvineyards.com

On the nose, fresh citrus notes, with subtle hints of wildflower. On the palate, this wine dryish, clean and crisp with hints of key lime zest, green apple and pear. The perfect pairing with local lobster and scallops, fresh light pastas, and artisan cheeses. Best served chilled

Grapes: 65% L'Acadie Blanc, 25% Seyval, 5% Ortega, and 5% Vidal.



PLANTER'S RIDGE 2019 TIDAL BAY

plantersridge.ca

Aromas of apple blossom, lime and lemon zest. On the palate, golden kiwi notes lead to a mouth-watering finish. Try this wine with Nova Scotia lobster, scallops, tender greens salad with crumbled goat cheese

Grapes: L'Acadie, Frontenac Bland, Frontenac Gris, Seyval and NY Muscat.



MERCATOR VINEYARDS 2019 TIDAL BAY

mercatorwine.ca

Notes of apple, custard, lemon rind and subtle spicy notes are delicately expressed on the nose, allowing the fruit to convey a sense of the cool climate where it was grown. There is a unique roundness that presents itself on the palate of this wine while still remaining refreshing and bright. Notes of apple, custard and fresh peach are expressed on the mid palate and linger through into the off-dry finish.

Grapes: L'Acadie Blanc, Seyval Blanc, New York Muscat, Petite Milo, and Chardonnay.



SAINTE FAMILLE WINES 2019 TIDAL BAY

st-famille.com

Light, crisp citrus notes with a hint of minerality. Pairs perfectly with all Nova Scotia's wonderful seafood. Perfect!

Grapes: L'Acadie Blanc, Seigfried, Seyval Blanc, and Riesling.