

Celebrating

410

years



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410 – something to celebrate

BY ALLAN LYNCH



After a year with little to celebrate, Nova Scotian winemakers are popping corks and raising glasses to commemorate the 410th anniversary of the planting of the province's first vineyard.

In 1611 Louis Hebert, the apothecary at The Habitation in Port Royal, planted a hillside vineyard in Bear River. It's a natural progression for a place where the continent's first dinner club, the Order of Good Cheer, was created. While not facing a pandemic, Samuel de Champlain organized the Order of Good Cheer to raise the morale of the men suffering the long, cold winter of 1606 at The Habitation. Pairing the social aspect of the Order of Good Cheer with the vineyard planting laid the foundation for over 400 years of subsequent food-and-drink-based celebrations in the province.

While early explorers found wild grapes growing across the land, Bear River is the first formal planting of French vines in what would become one of Canada's top ten wine regions. Bear River's first vineyard was created 200 years before those planted in Ontario and 250 years before British Columbia, launching the community and province as an original wine region.

Nova Scotia's wine is an original because of the age of the first settlement. By 1611 The Habitation in Port Royal was a more mature colony than any of the few others which existed. Fisherman spent many summers in what would become St. John's, Newfoundland, but no one would live there permanently until 1630. Montreal wasn't founded in 1642, and Saint John, New

Brunswick in 1785. By 1611 Port Royal was an established colony able to transition into a self-sufficient community, which allowed time to nurse grapes into wines.

The location for this first vineyard appears to have been chosen for the benign microclimate offered by the Bear River Valley's inland location, which was both warmed and cooled by the twice-a-day flushing of the Bay of Fundy tides into and out of the Annapolis Basin and upstream to Bear River. This tidal movement creates a type of natural heat bank, mitigating extremes in weather and temperature.

The province's next recorded vineyard was planted in 1633 in Petite Riviere. These early plantings confirm Nova Scotia position as one of the oldest new world wine regions.

And in 1963, when federal agricultural scientists wanted to seriously study the potential for a Nova Scotian wine industry, they took their lead from history and planted a vineyard in Bear River! That experimental vineyard is on the land occupied by the Bear River Vineyards.

Now our formal grape and wine research has returned to the vineyards and labs at

the Agricultural and Agri-Food Canada Research and Development Centre, a teaching vineyard at the Nova Scotia Community College in Kentville, and a wine research laboratory at Acadia University, Wolfville.

Hanspeter Stutz of Domain de Grand Pre points to these developments and says, "A big difference to the earlier days of our young industry is the support from government, because they see the economic impact, based on huge investments from the different wineries and operators."

Stutz suggests while "there may still be people who don't know about our high standard of quality overall for Nova Scotia wines" they should know Nova Scotian wines are from Nova Scotian vines and that the winemaker's focus is on "quality" vs quantity.

This resurgent sector of "local, high quality wines are a success for our Province. Growers and wineries are also important sources for jobs in the Province - not only on the agriculture level, also for tourism."

And it started in Bear River 410 years ago.





MEET OUR WINEMAKERS



Nova Scotia is home to some of the most talented winemakers in the industry who are experimenting, pushing the envelope and producing award-winning wines.

They are passionate about the industry and harnessing Nova Scotia's unique terroir. Having the World's highest tides, a mixture of sandstone and slate soil and being surrounded by large bodies of water all contribute to a unique yet ideal viticultural climate.

From Cape Breton to the Annapolis Valley, get to know the winemakers behind your favourite wines that set Nova Scotia apart.



John Eikelenboom

1365 Church Street Vineyard & Winery

What are your influences?

The food from Nova Scotia's land and sea, they are great pairings for wine.

What is different about Nova Scotia wine/winemaking?

It's local and loved. Crisp and clean.

What is your goal for your wines/vineyard?

To have a balanced vineyard, growing the same healthy crop each year that in turn creates great wines.

Have you laid down your own cellar? If so, how many wines do you have? What would you recommend people consider if laying down a cellar and how to manage it?

Only in barrels, we have not laid down our own cellar. We make sure our barrel cellar is climate controlled.

What is your premium wine to drink now? And which wines would you suggest laying down for two- and five-years?

12-year-old single varietal Marquette Our Petite Pearl and Darryl Brown could be laid down.

When the vineyards are covered in snow, what do you do with your time?

Prune in the vineyard, barrel in the cellar, and work in the winery.

Anything you suggest to help people enjoy their wines more?

Share it. Share it and pair it with our great Nova Scotia food.

What is your favourite dish to cook and what do you pair with it?

A Valley-raised wagu ribeye, bone out, and pair it with our 2016 Darryl Brown (red).

1365 Church Street Vineyard & Winery was created in 2016.



1365 Church Street Vineyard & Winery is home to 8 hectares of vines and produced eight ton in their first half of their vineyard, and are expecting more on our second vineyard, which is in production this year.



1365 Church Street Vineyard & Winery produce a total of nine products from whites, rose and reds.



You can purchase wines from 1365 Church Street Vineyard & Winery at their winery.

Ben Swetnam

Avondale Sky Winery & Restaurant



What are your influences?

In winemaking I would say my influences come from all over: Past experience working for wineries in other regions, sharing ideas with other local winemakers, tasting different and interesting wines, and a few times I've been inspired to try something a little different in the cellar while watching an episode of Chef's Table.

What is different about Nova Scotia wine/winemaking?

The variance from vintage to vintage out here is pretty wild and requires a lot of adaptability but it keeps things interesting. Who doesn't like a challenge? The wines are unique because we're the only place in the world where you have this coastal influence from all sides which keeps the summers and winters from getting to extreme temperatures yet allows us to hang the fruit late into fall so the flavours can fully develop. All while maintaining a refreshing acidity that keeps them lively for years and years.

What is your goal for your wines/vineyard?

My goal is to make wines that taste great and express the differences each vintage offers.

Have you laid down your own cellar? If so, how many wines do you have? What would you recommend people consider if laying down a cellar and how to manage it?

I started a cellar about 12 years ago and have around 500 bottles now. If you plan to start a cellar, I would recommend buying wines 3, 6, or even 12 at a time so you have at least one to try immediately, one to wait a while and open when you feel like, and one to let sit for a good chunk of time. You don't need to break the bank, there are plenty of wines in the \$12 to \$25 range that can age for a decade or more. Nova Scotia and Portugal are good places to look.

What is your premium wine to drink now? And which wines would you suggest laying down for five-years?

Our premium drink now would be the Blanc de Noir traditional method sparkling. We've already done the ageing part for you so it's ready to pop whenever. For a 5+ year cellaring, I would highly recommend any of our reserve reds or the Montavista, they start to evolve into something really interesting in the 6-to-10 year range.

Anything you suggest to help people enjoy their wines more?

Open them. Wine in a glass is way more enjoyable than wine stuck in a bottle in your wine rack!

What is your favourite dish to cook and what do you pair with it?

Maangchi's Cheese Buldak paired with Benediction so the bubbles and acidity cut through the spice and cheesiness without amplifying the heat.

Avondale Sky Winery & Restaurants' first vines were planted in 1987 by Andrew and Mary Bennett, the winery started in 2009 and opened in 2011 by Stewart Creaser and Lorraine Vassalo, and in 2019 changed ownership to the Coutinho Family.



Avondale Sky Winery & Restaurants' is home to 10 hectares of vines and produces 5,500 cases annually.



Avondale Sky Winery & Restaurant produces 24-28 different products in styles that include red, white, rose, sparkling and orange.



You can purchase wines from Avondale Sky Winery & Restaurant at their winery and their online store, NSLC, private stores and local fine dining restaurants.



Darren Carey & Susan Wong

Bear River Vineyards

What is your goal for your wines/vineyard?

Our 5-year plan for Bear River Vineyards was to re-plant the vacant portions of the vineyard in order to expand production – we are very small! Our first season of planting was 2018, and some of the vines planted that spring are now bearing fruit. When the remainder of the vines planted during subsequent seasons have matured we will just about double our current capacity. That will allow us to experiment more with different wine making techniques and, more importantly, expand our routes to market.

Anything different about your process?

We are situated in a 4.5 storey tall bank barn, which allows us to utilize a gravity fed processes in our winemaking, giving our wines gentle treatment along their journey. This unique process makes for an interesting tour of the facility, as we follow the flow through the building from crush pad at the top to bottling at the bottom.

Anything you suggest to help people enjoy their wines more? What is your favourite dish to cook and what do you pair with it?

Wines that tie to people and places are always more memorable. Enjoy the experience and enjoy the wine. Some of our best experiences are the simplest moments shared with friends and family.

In our mind you can't beat watching the sunset over the Bear River valley with a plate of fresh Digby Scallops sautéed in butter and paired with a crisp Nova Scotia white. We are partial to our estate grown Pinot Gris but any of our colleagues Tidal Bays also make a spectacular accompaniment.

We are a husband and wife (Darren Carey and Susan Wong) winemaking team, in conjunction with our consultant Patrick Cantieni. Patrick brings the voice of experience to Susan's theoretical UC Davis acquired knowledge and Darren's hands-on work and determination.

What are your influences? What is different about Nova Scotia wine/winemaking?

Being from Nova Scotia means we were always aware of the industry here but it wasn't until we immersed ourselves in it that we had a better understanding of what cool climate viticulture entails. It's not for the weak of heart that's for sure!

Between the historic frost of 2018 and subsequent early fall frosts it's been an interesting learning curve. It is fair to say we are still learning and developing our opinions on what influences us and makes Nova Scotia winemaking unique. But we love it and look forward to continuing to expand our portfolio in a way that embraces the vibrancy of the fruit the land gives us.

The property now known as Bear River Vineyards was actually first planted back in 1963 as part of a test by the Kentville Research Station. The first vines in our vineyard were planted back in the early 90s however Bear River Vineyards did not become a commercial winery until 2006.



Bear River Vineyards is home to 2 acres of vines at various stages of development that produce 400 cases annually.



Bear River Vineyards have a wide range of wines from small lot Pinot Noir, Pinot Gris and Gamay to white blends, red blends and rose.



Bear River Vineyards wines are available at their winery shop and online.



Jean-Benoit Deslauriers

Benjamin Bridge

traits and markers that best embody that unique environment, for a result as distinct and unmistakable as the ecosystem where it all started.

What is your premium wine to drink now? And which wines would you suggest laying down for two- and five-years?

I will answer this question almost literally, and suggest Nova Scotia's premier white wine, Tidal Bay. One climatic feature that is a common denominator between most Nova Scotia wines is their incredible lifespan, ageability and extended window of youth. Tidal Bay may not intuitively come to mind as a wine to cellar, and as the appellation is turning 10 years old, all the original releases from the 2010 vintage have amazingly preserved their freshness and vibrancy. I recommend this Tidal experiment to witness this climatic gift of youthfulness: buy 3 Tidal Bay from the same vintage and producer. Drink one immediately (take notes), drink the second bottle after 2 years (take and compare notes) and finally open the last bottle after 5 years and compare with the tasting notes. I predict the wine will not only demonstrate resilience to time, but aromatically expand and texturally go from strength to strength.

When the vineyards are covered in snow, what do you do with your time?

Well, winter is synonymous with bottling season, especially with Nova 7 and Tidal Bay. In that regard, it is an equally busy and pivotal time of year.

Anything you suggest to help people enjoy their wines more?

A delicate stemware with an opening that is narrower than the bottom part of the bowl can concentrate the aromas and make for a more expressive sensory experience.

Why did you want to become a winemaker?

I've been fascinated by wine from a very young age, mostly for reasons I can't explain. Nonetheless, pursuing a career in wine happened early and very naturally. My interest in wine graduated to an ardent passion when I met a wine professional by the name of Michel Beauchamp. I can still remember his highly contagious enthusiasm when certain rare wines, available in dismal quantities, would surface; how their elusive nature led to a dramatic sense of excitement and urgency. There was something larger than life in the air. Many passions are too arbitrary to perfectly make sense, and certainly would not survive the most rigorous existential filters, but I caught that wave and rode its momentum to this day. I'm still surfing that same wave. Thank you, Michel!

What is your goal for your wines/vineyard?

The presence of the Bay of Fundy and the sedimentary geology of the Gaspereau Valley combine for circumstances that cannot be replicated anywhere on the planet. The goal of all of our wines is to capture

Benjamin Bridge was created in 1999.



Benjamin Bridge is home to 30 hectares of vines and produces 40,000 cases annually.



Benjamin Bridge makes 8 main products, all intimately connected to their ecosystem and growing environment.



You can purchase wines from Benjamin Bridge in every Canadian province and around the world.



Simon Rafuse

Blomidon Estate Winery

Why did you want to become a winemaker?

I have always been drawn to the blend of science and art in wine, and the physical nature of the job. I like the idea of crafting something new.

What are your influences?

I try to make wines that speak to our place. The wines I enjoy the most are those that tell a story of where they come from.

What is different about Nova Scotia wine/winemaking?

Our climate dictates the style of wines we can make here, and embracing those unique characteristics is, in my opinion, the best way forward for our industry. High acid and aromatic wines like Tidal Bay and Traditional Method sparkling wines are the best and most consistent, and that should be our focus.

What is your goal for your wines/vineyard?

The goal for us is always balance. From the vineyard to the wines, we strive to keep everything growing together harmoniously.

Anything different about your process?

We treat all our grapes like they were destined for premium sparkling wines, giving us an exceptionally clean and crisp style for all our wines.

Have you laid down your own cellar? If so, how many wines do you have? What would you recommend people consider if laying down a cellar and how to manage it?

Yes, I have a few hundred bottles in my cellar, mostly brought home from visiting wine regions around the world. I think it is a great hobby if you have the proper space for it. My best tips would be to always buy multiple bottles of wines you really like so that you can follow along with their evolution. Also, do not let the wrong wines age too long in your cellar. It is always a great day to open that special bottle!

What is your premium wine to drink now? And which wines would you suggest laying down for two- and five-years?

Sparkling. I really like our Cuvée L'Acadie for drinking now, and some of our wines like the Brut Réserve or the Blanc de Blancs will age very well for the next few years.

When the vineyards are covered in snow, what do you do with your time?

Blending and prepping the wines for bottling and getting the sparkling wines ready to disgorge for the year. Winter is quite a busy time for me in the cellar and warehouse.

Anything you suggest to help people enjoy their wines more?

Just drink them. There is no need to worry about perfect food pairings, or whether it is the right time to drink a certain wine. Wine was made to be enjoyed, so enjoy it!

Blomidon Estate Winery's first vines were planted here in 1986, and it has grown steadily since then.



Blomidon Estate Winery is home to 15 hectares of vines and produces 5,000 cases annually.



Blomidon Estate Winery makes a mix of Traditional Method sparkling wine, white, and red wines.



Purchase our wines at the winery and the online store, as well as the NSLC, Bishop's Cellar, and Harvest Wines and Spirits. You can also find our wines at many local restaurants. We are represented in Ontario by Le Sommelier Wine Agency and in Quebec by Les Vieux Garçons.



Jürg Stutz

Domaine de Grand Pré

What is your premium wine to drink now? And which wines would you suggest laying down for two- and five-years?

For me, it really depends on the occasion: I like our 20th Anniversary wine with a nice, juicy steak, a bottle of Seyval Blanc with a yummy Swiss Cheese Fondue, or a glass of Champlain to celebrate the little things in life.

Out of the wines that we currently have available, the 20th Anniversary wine would probably be best suited for that. On the other hand, I usually like the Rieslings after a couple years of aging as well. Very different to a young Riesling!

When the vineyards are covered in snow, what do you do with your time?

It's a busy time of year for a winemaker: the wines need to get blended, fined, filtered and prepared for bottling; we experiment with new products; all the supplies like bottles, corks and labels need to get lined up and ordered.

Anything you suggest to help people enjoy their wines more?

For some drinking wine can be an intimidating thing whereas it really doesn't have to be! I would like to encourage everyone to try as many different wines as possible and then to narrow it down to a variety or a region you really like.

Blind tastings with some friends is another fun thing to do where everyone brings a bottle or two from a certain region or variety and you're just having some fun with it.

Why did you want to become a winemaker?

I liked the versatility of the job as a vintner: being in the vineyard in the spring and summer, literally harvesting the fruits of your labour in the fall, and then turning the grapes into something special for everyone to enjoy in the winter months. Every year is different and every year poses different challenges.

What is different about Nova Scotia wine/ winemaking?

The cool climate we're in! This is very unique and allows us to produce wines and styles unlike any other wine region.

What is your goal for your wines/vineyard?

I prefer my wines crisp and clean, and like to take kind of a hands-off approach when it comes to winemaking ... letting the wines do the talking!

Grand Pré is the oldest Farm Winery in Atlantic Canada and it started in the late '70s with Roger Dial. The Stutz family took over in 1994 and opened the new Domaine de Grand Pré to the public in 2000.



Grand Pré is home to 50 acres or 20 hectares of vines and produces 10,000 cases of wine per year.



Grand Pré produce a total of 20 products from whites to rosé and reds, still and sparkling, dry and sweet, including Icewines, Ports and a Cream Liqueur.



You can purchase wines from Grand Pré in Nova Scotia, other parts of Canada, Switzerland, China and Taiwan.



Kenneth MacLellan

Eileanan Bréagha

Why did you want to become a winemaker?

I bought the business. Growing up I was always working some sort of summer job on the land, whether in the blueberry fields or other farm work. I always had a vision in my mind about barrels of wine and as more and more wineries popped up in the Valley, I started to get curious again about making wine. Then when the vineyards in Marble Mountain came up for sale I bought it and jumped into winemaking.

What is different about Nova Scotia wine/winemaking?

This is the only place I ever made wine. What I'm learning is that it is a totally different climate. The Margaree reds tend to be totally different from other reds. The cold gives them a lot of flavour, but they're also higher in acid, so they have a unique profile.

What is your goal for your wines/vineyard?

Every year I try to do different wines and make the best wine I can. Another goal is to have a proper tasting room in the future so if people come to visit they can enjoy it there.

Anything different about your process?

No, when I started making wine I really liked the idea of growing the wine, especially as a young winemaker. So we try to keep our grapes as healthy as possible and as ripe as possible and let the flavours in the wine evolve that way as opposed to trying to force them to do what they don't want to do.

What is your premium wine to drink now? And which wines would you suggest laying down for two- and five-years?

Our wine profile is pretty small right now. We try to hold back our reds so they age a bit better. To lay down for a few years, our original Cayuga, which was dry aged really nicely, but we're making a sweeter style now so that takes that out of the equation for aging. I always have a lot of experiments on the go and have something coming that I can't mention now, which could be aged.

When the vineyards are covered in snow, what do you do with your time?

Pursuing the wine making process. This year we had a very warm winter so we didn't start the vine pruning yet. There's always stuff to do with the wine. We're small, so you prune slowly and pick the nicest cold days in winter to do it.

Anything you suggest to help people enjoy their wines more?

Pair it with good company.

Eileanan Bréagha opened in 1993.



Eileanan Bréagha is home to 6.5 hectares of vines and produces 750 cases of wine per year.



Eileanan Bréagha has a total of 7 products from whites to rosé and reds.



You can purchase wines from Eileanan Bréagha at their winery, local farmers markets, select restaurants and the NSLC.



Gina Haverstock

Gaspereau Vineyards and Jost Vineyard

What is your goal for your wines/vineyard?

My goal is to grow grapes that express their varietal character and reflect the cool climate and terroir in which they are grown in a sustainable fashion where we are mindful of the environment. As long as both of these aspects are honored, my job as a winemaker is to shepherd the fermentations and be true to the grapes. I work very closely with our vineyard manager and contracted growers so they know what my intentions are in the cellar and I know what they are dealing with in the vineyard. Together, we are able to make decisions to positively impact the wine's quality.

Anything different about your process?

I think the processes we use are pretty much the same as those used by other Nova Scotia wine makers. I feel that it may be decisions that are made at the last minute based on the situation (to pick or not to pick, to press whole cluster or destem first, to cold macerate or not, to settle the juice longer or not) that can result in a difference from one winery to another.

Our concentration is on making fruit-forward white and rose wines and food-friendly red wines. Whites are fermented cool and primarily in stainless steel to allow the aromatics in the grapes to come through in the wine. Our aim is to have clean fermentations. We use a variety of processing and pressing techniques depending on what the fruit looks like and tastes like to give us the best possible outcome. Our reds are traditionally fermented on the skins with various maceration times based on style, taste and preference. Oak barrels are also used, depending on which wine we are making.

Have you laid down your own cellar? If so, how many wines do you have? What would you recommend people consider if laying down a cellar and how to manage it?

I would say we fluctuate between 200-300 bottles. We have a range of styles and regions represented in our cellar. I do love Rieslings from all over the world but I especially love those from Germany, France and Austria. I enjoy Pinot Blancs from Germany as well. I enjoy balanced and food-friendly reds including burgundies and other Pinots grown in cool-climates. I have a wide-range of Nova Scotian wines including

Why did you want to become a winemaker?

I have always loved the tasting component of wine and later learned about the physical, science and artistic side of wine making. I only realized this love of tasting wine after taking a summer job in the retail store at Jost Vineyards in Northern Nova Scotia. It opened my eyes to the nuances of aromatics and tastes and how a winemaker's choices can influence the outcome of a wine. I was so taken by the idea of wine and winemaking after this summer job that my dream of becoming a doctor was swiftly redirected to winemaking.

What are your influences?

I would have to say that Hans Christian Jost is one of my mentors and is someone I really looked up to in the industry. He was the first person to really introduce me to wine and winemaking and he was the first to notice my keen interest in and my ability to identify flavours in wines. He introduced me to the idea of studying to be a sommelier and a winemaker. Later, he helped me secure an internship in Germany and took a chance on hiring me as winemaker at Gaspereau Vineyards in 2006 when I was fresh out of school. I draw a lot of inspiration and influence from my time in Germany too - it has definitely influenced me in the style of wines I enjoy making and drinking. And of course, the Nova Scotia wine scene itself has influenced my palate with the bright, aromatic and mineral-driven wines. These are wines I love to drink and make.

traditional sparklings, aromatic whites and reds (no big surprise there). Of course, no cellar is complete without some big reds for lamb and steak dinners. We have a few Bordeaux, a few new world Cabs and Carmeneres.

What is your premium wine to drink now? And which wines would you suggest laying down for two- and five-years?

Our Gaspereau Riesling is a wine that you can either drink now or lay down for several years. The Gaspereau Muscat ages well and so too do a lot of our reds. Gaspereau's Lucie Kuhlmann and Jost's Great Big Friggin' Red can be aged for several years.

Anything you suggest to help people enjoy their wines more?

Drinking a wine ideally paired with a dish, drinking a wine in a fine wine glass and serving the wine at the right temperature are all things to help people make the most out of any wine experience. Great company and nice surroundings help as well.

What is your favourite dish to cook and what do you pair with it?

In the summer, steamed Mussels paired with Tidal Bay or Riesling is a beautiful pairing. Local oysters and Nova Scotia sparkling wine is also a favorite pairing.

Jost Vineyards in one of the oldest vineyards in the province. The first vines were planted 1979 with the larger early plantings in 1981.

Gaspereau Vineyards first vines were planted in 1997 and was established in 2013.



Jost Vineyards is home to 30 hectares of vines.

Gaspereau Vineyards is home to 18 hectares of vines.



Jost Vineyards produces over 30 different wines.

Gaspereau Vineyards produces ten different products from Tidal Bay to Gaspereau Red to traditional method sparkling to a dessert wine.



Jost Vineyards and Gaspereau Vineyards wines are available at our retail store on our Estate in the Gaspereau Valley and at our retail store at Jost Vineyards in Northern Nova Scotia. We also sell a large selection of Jost and Gaspereau wines at the NSLC. Local private stores like Bishop's Cellar, Harvest and Liquid Assets also carry a good selection. Gaspereau has a few wines in SAQ and LCBO. And, of course restaurants around the province carry our wines. Jost Vineyards have some products available: in Newfoundland, New Brunswick, Quebec, Ontario, Manitoba, Saskatchewan and Alberta.



Bruce Ewert

L'Acadie Vineyards



Why did you want to become a winemaker?

People enjoying my wines pushes all my buttons. Many years ago, my fresh shiny degree in Bio-resource Engineering at UBC opened doors for entrance level positions at Peller Estates in BC.

What are your influences?

All the winemakers I mentored with over the years.

What is different about Nova Scotia wine/ winemaking?

Acidity. We embrace it and the freshness.

What is your goal for your wines/vineyard?

Physiological ripeness every year – brown lignified seeds, acidity and ripe fruit flavours. Same answer for every winemaker in Champagne.

Anything different about your process?

We are certified organic, regenerative and vegan.

Have you laid down your own cellar? If so, how many wines have you? What would you recommend people consider if laying down a cellar and how to manage it?

We have an extensive wine library for our family tastings and periodic library releases. Don't overlook aging dry whites from cool years. We have released 10-year-old Estate L'Acadie that has incredible complexities.

What is your premium wine to drink now? And which wines would you suggest laying down for two- and five-years?

I usually recommend that you can age our Traditional Method sparklings on the cork to their 5th birthday, obviously longer for extended tiraged releases like our Prestige Brut.

When the vineyards are covered in snow, what do you do with your time?

Prune, disgorge, filter, plan spring and ... read books.

Anything you suggest to help people enjoy their wines more?

Get to know the story behind the wines – the soil, people and practices.

What is your favourite dish to cook and what do you pair with it?

Stir fry with Vintage Cuvee. We have a recipe page of our favourite family dishes on our website.

L'Acadie Vineyards was created 2004.



L'Acadie Vineyards is home to 4 hectares of vines and produces 2,500 cases of wine per year.



L'Acadie Vineyards produces mainly traditional method sparkling. And whites and appassimento red. All certified organic.



You can purchase wines from L'Acadie Vineyards at their winery and their online store, restaurants, NSLC and private wine stores.



Josh Horton

Lightfoot & Wolfville

What is your goal for your wines/vineyard?

Goal to leave the land better off than when we found it. To make wines that faithfully express the terroir of our land.

Anything different about your process?

My process is different in that it's an organic and biodynamic approach, shepherding the wines rather than steering them. We are very hands on, from hand-picking to small-lot bottling, getting to know each barrel, where possible.

Have you laid down your own cellar? If so, how many wines have you? What would you recommend people consider if laying down a cellar and how to manage it?

I do have a small cellar, primarily traditional method sparkling from Nova Scotia, with some Chardonnay and Pinot from Nova Scotia and around the world, as well as a small stock of ice wines. Everyone's cellar needs are different, but if someone is just starting out, my first recommendation is to put it in a location that is not too easily accessible to ensure that the cellar gets off to a good start.

When the vineyards are covered in snow, what do you do with your time?

When the vines are covered in snow, is when the winemaking activities are busy! We are blending and prepping the wines for bottling or disgorging in the spring, planning out vineyard activities like whether we will be replanting. Winter pruning also starts as early as January or February so the vineyard is not as quiet as you might think.

Anything you suggest to help people enjoy their wines more?

I think it's important to know that everyone experiences wine in a very personal way, so at the end of the day, get to know your own palate, and if you like it that's what's important.

Where were you born?

I was Born in Annapolis Valley and actually grew up playing in what has now become our Oak Island Vineyard.

Why did you want to become a winemaker?

I started in the vineyard because of my farming background. And then had an insight that as a winemaker, growing the grapes well was the most important part of the process, but that as a winemaker I could ensure that I could follow the grapes all the way through to the glass.

What are your influences?

That's such a broad question - the biggest influence is knowing the terroir, literally growing up on it. I try to look at things a little differently because we are such a small and new wine region, because we are biodynamic and experimenting with more natural winemaking techniques. It's more important to be open to lots of different influences - winemakers in similarly cool climates, with similar viticultural philosophies, environmental advocates, etc.

Lightfoot & Wolfville first vineyard was planted in 2009.



Lightfoot & Wolfville is home to 17 hectares of vines and work with another 35 hectares of growers vineyards. They produce roughly 100,00L per year of wine.



Lightfoot & Wolfville have a wide range of wines from traditional method sparkling to still dry wines, to dessert wines.



Lightfoot & Wolfville wines are available at their winery shop and online. Select wines are also available at the NSLC, Bishop's Cellar, and listed with restaurant partners all around the province.



Mike Mainguy

Luckett Vineyards

vineyards, a long process, but one that is the direction we want to go in the long term.

With our wines, we have always tried to make the best wines possible and accessible to all people. No pretension, just great products for people to enjoy.

Anything different about your process?

I think we all have our own unique little things that ultimately affect the process and result... and that's what makes it fun! As winemakers we are effectively doing the same thing with the same materials, but all of the different decisions and little quirks we make along the way give rise to something unique and singular. Tidal Bay is a great example of this.

Have you laid down your own cellar? If so, how many wines have you? What would you recommend people consider if laying down a cellar and how to manage it?

I used to have a much more fulfilling cellar, but admittedly when Covid-19 started, we said "what are we waiting for?", and got into it! It is very nice to cellar something relatively inexpensive for a few years, to see how it evolves... but to be honest I don't fixate on cellaring the way I used to. It can be magical to open the right bottle after many years, but nothing is more heartbreaking than being disappointed with a spent bottle you knew once was great.

Anything you suggest to help people enjoy their wines more?

Most importantly, be in good company with friends and family. Trust your palate and don't overthink it... look for the positive and don't obsess searching for a negative.

Why did you want to become a winemaker?

I started making wine and beer as a 'hobby' when I was a teenager. Eventually I studied and learned more about wine... but I was always drawn to the frenetic and evolutionary action of fermentation, it is incredibly lovely and mesmerizing to observe, watch, smell and taste.

What is different about Nova Scotia wine/winemaking?

We have a unique climate and terroir here, a beautifully hard maritime existence that touches everything it surrounds. Our season is cool, and challenging, but it yields an incredibly long and slow growing season that lends to maximum phenolic maturation in the grapes, without the degradation of freshness or backbone.

What is your goal for your wines/vineyard?

In the vineyard we generally keep our yields quite low. This helps with ripeness in our unique environment, and helps keep the vine in good health. We are increasingly becoming more sustainable in our

Luckett Vineyards was established in 1999, Winery opened to the public Canada Day 2011.



Luckett Vineyards is home to 22 hectares of vines and produces 12,000 cases of wine per year.



Luckett Vineyards produces over 20 products with a main focus on fresh crisp whites, fruit forward and refined reds, aromatic frizzante style, and traditional method sparkling wines.



In Nova Scotia you can purchase wines from Luckett Vineyards at their winery, private stores and at NSLC. In the rest of Canada, you can find us in all Atlantic provinces, and Manitoba.



Becca Griffin

Mercator Vineyards

Travel is the other significant influence in my winemaking and viticulture career and my life as a whole. I've been fortunate enough to have traveled quite a bit before and since joining the wine industry and it is truly the best way to learn.

What is your goal for your wines/vineyard?

My goal for our vineyards to be as sustainable as possible by nurturing the land, plants and animals while growing the best wine grapes we can. My hope is that the wines convey that passion and care in every sip.

Anything different about your process?

I like to think holistically about growing and making wine. For instance, we don't use herbicides in our vineyards to allow for the soil and the creatures living in it to be as healthy as possible. I try to let the wines speak for themselves with not a lot of intervention in the winemaking process.

What is your premium wine to drink now? And which wines would you suggest laying down for two- and five-years?

Each vintage of Gaspereau Vineyards Riesling is a wine I would drink immediately, as well as cellar to see how amazingly it develops over the years. I'm excited to see how Mercator Upper Ridge Marquette and our Reserve Marquette continues to evolve in bottle in the years to come while still enjoying the wines in the meantime.

Anything you suggest to help people enjoy their wines more?

It doesn't have to be a special moment to pop a special bottle, that alone is enough to make a moment special.

What is your favourite dish to cook and what do you pair with it?

I love a marinated Portobello mushroom burger topped with grilled halloumi, paired with Mercator Upper Ridge Marquette.

Why did you want to become a winemaker?

My sister and I spent a year working and traveling in New Zealand in 2002/03. One of the jobs we held was working in a Chardonnay vineyard that was contracted to Cloudy Bay. I knew nothing about viticulture, but quickly fell in love. The passion for wine followed soon after while immersed in the Marlborough wine region.

Winemaking is truly a balance of science and art. It is an expression of the environment grown in and the people it's made by.

What are your influences?

My main influence is Gina Haverstock, of course. I've been very fortunate to have worked with her for nearly nine years after she gave me my first big opportunity as her Assistant Winemaker at Gaspereau Vineyards.

My instructors at Brock University have been a persistent influence, while attending Brock and have continued to be hugely influential during my working career.

Mercator Vineyards first vines were planted in 2006 and was established in 2013.



Mercator Vineyards is home to 12 hectares of vines.



Mercator Vineyards produces reds, whites and roses.



Mercator Vineyards wines are available at their retail store and select listings in the NSLC and private wine stores.



John McLarty

Planters Ridge Winery

Have you laid down your own cellar? If so, how many wines do you have? What would you recommend people consider if laying down a cellar and how to manage it?

My own personal cellar at one point was mostly composed of super Tuscans and Brunellos, but upon establishing the winery, it was depleted. We do have a few cases of our own wines that we have kept to cellar, including: Riesling, Chardonnay, Pinot Noir and Quintessence Red, which is our signature red blend.

What is your premium wine to drink now? And which wines would you suggest laying down for two- and five-years?

Pinot Noir and Traditional method Pinot Noir. Our whites and rose's are meant to drink young, and our reds can be laid down for 3-5 years.

When the vineyards are covered in snow, what do you do with your time?

Make more wine.

Anything you suggest to help people enjoy their wines more?

Good company with people who appreciate good wine.

What is your favourite dish to cook and what do you pair with it?

Pan seared Foie Gras and duck leg confit, paired with red burgundy.

Where were you born?

Ontario

Why did you become a winemaker?

It's a retirement project/passion.

What are your influences?

Old-world wine styles

What is different about Nova Scotia wine/winemaking?

A variable growing climate and terroir.

What is your goal for your wines/vineyard?

Our goal is for highly-balanced, aromatic whites and silky smooth reds.

Anything different about your process?

We pair state-of-the-art equipment - i.e. every tank is temperature controlled - with hand harvesting of every grape. Every step in the process is meticulously designed and controlled for quality.

Planters Ridge Winery was created in 2011.



Planters Ridge Winery is home to 8 hectares of vines and produces 4,000 cases annually.



Planters Ridge Winery produces six whites, two rose wines, six reds, a chocolate wine, three Meads including a sparkling ead and two ciders.



You can purchase wines from Planters Ridge Winery at their winery and online, local farmers markets, NSLC, restaurants and private wine stores.



Tony Barkhouse

Sainte Famille Wines

ultimately impacts the quality of wine being produced. As a winemaker here, you need to be able to adapt to the situation.

What is your goal for your wines/vineyard?

My goal with our wines is produce easy drinking balanced wines, with a hint of acidity and sweetness which is a big part of the terroir for Nova Scotia.

Anything different about your process?

I have a few tricks I have learned over the years.

Have you laid down your own cellar? If so, how many wines have you? What would you recommend people consider if laying down a cellar and how to manage it?

Personally, I try to stash a few bottles from each vintage, particularly reds that I think will age well once bottled. My recommendation for people looking to lay down their own cellar is do not be in a rush to drink it. Keep the handling to a minimum and keep the cellar cool.

What is your premium wine to drink now? And which wines would you suggest laying down for two- and five-years?

Our 2016 Baco Noir Reserve is one I am very fond of as it has aged very well in the bottle and keeps getting better. Another one that does very well with aging is our Old Vines Marechal Foch. Marechal Foch ages very well and tastes even better after 5 years in the bottle.

Anything you suggest to help people enjoy their wines more?

Let it breathe, smell it, taste it, and savour it. Don't judge the wine on the first sip.

What is your favourite dish to cook and what do you pair with it?

Local scallops in butter, with an ice-cold glass of Tidal Bay of course!

Where were you born?

I was born in Canning, Nova Scotia

Why did you to become a winemaker?

I started as a delivery driver for Habitant Vineyard & Winery over 25 years ago and helped in the cellar. Then I worked with some consultant winemakers from Australia and Ontario and discovered I enjoyed the process of wine making.

In 2001 I began working for Sainte-Famille Wines, taking care of the vineyard as well as cellar work. After a few years, Suzanne Corkum began mentoring me to take over the winemaking for Sainte-Famille. I have been the head winemaker for about 12 years.

What are your influences?

Marcus Akin, Rob Power and Suzanne Corkum all have influenced my style of winemaking.

What is different about Nova Scotia wine/ winemaking?

The climate here in Nova Scotia presents some challenges during the grape growing season which

Sainte Famille Wines was first established 40 years ago and the winery started 31 years ago.



Sainte Famille Wines is home to 9 hectares of vines and produces 5,000 cases annually.



Sainte Famille Wines make 10 different wines, from whites to reds, blueberry, dessert and port.



You can purchase wines from Sainte Famille Wines at their retail store and online shop, local restaurants and the NSLC.

NOVA SCOTIA WINE WISH LIST



EIGHT BIKES WHITE
1365 Church Street
Vineyard & Winery



BLISS
Avondale
Sky



RED EFT
Bear River
Vineyard



**2012 BENJAMIN BRIDGE
BRUT RESERVE**
Benjamin
Bridge



NV CREMANT
Blomidon Estate
Winery



CAYUGA
Eileanan
Breagha



TIDAL BAY
Gaspereau
Vineyards



RIESLING
Domaine de
Grand Pré



**GREAT BIG
FRIGGIN' RED**
Jost
Vineyards



**2017 VINTAGE
CUVÉE ROSE**
L'Acadie
Vineyards



BLANC DE BLANC
Lightfoot &
Wolfville



PHONE BOX RED
Lockett
Vineyards



COMPASS ROSE
Mercator
Vineyards



QUINTESSENCE RED
Planters Ridge
Winery



ROSE
Sainte Famille
Wines



The Winery Association of Nova Scotia was formed in 2002 and works to build awareness of the Wines of Nova Scotia brand, serve as a voice for wineries, and work closely with all government levels to grow the industry and expand market opportunities for the sale of Nova Scotia wine. In 2020, the association rebranded to Wine Growers Nova Scotia (WGNS) to align with Wine Growers Canada and other wine regions across the country.

WGNS is committed to building excellence throughout every aspect of the industry, forging partnerships, attracting potential investors and catapulting Nova Scotia wine onto the world stage. The Wines of Nova Scotia logo can be found on bottles of Nova Scotia wines made from 100% Nova Scotia grown grapes and fruit, and that meet the Nova Scotia Wine Standards.

