

2024 Tidal Bay Technical Specifications & Tasting Notes:

Winery	ABV (%) (Alcohol by Volume)	RS (g/L) (Residual Sugar)	TA (g/L) (Total Acidity)	Varietal Blend	Winemaker Tasting Notes
Avondale Sky	10.4%	16 g/l	10.1 g/l	35% L'Acadie Blanc, 37% Vidal, 12% Frontenac Gris, 10% Geisenheim 318, 6% Osceola Muscat	The wine shows notes of crisp apple, ripe peach and bright lime with floral and mineral undertones. The intense aromatics of the perfectly ripe 2024 growing season really show through in this vintage which will undoubtedly be hailed as one of the best in the history of Nova Scotia wine. For a perfect pairing try it with local seafood, mushroom risotto, or crispy fried chicken.
Beausoleil Farmstead	10.5%	12.8 g/L	9.9 g/L	L'Acadie Blanc 37%, Chardonnay 32%, Geisenheim-318 16%, New York Muscat 15%	Aromatic and crisp with expressive notes of citrus and green apple balanced by refreshing acidity and a distinct minerality.
Bear River Vineyards	11%	20 g/l	10.5 g/l	L'Acadie Blanc 30%, Geisenheim 318 14%, Seyval Blanc 15%, Frontenac Blanc 20%, Riesling 6%, New York Muscat 15%	Slightly off dry with notes of fresh peach, pear, and citrus. Underlined by a hint of lychee, giving an elegant finish to this multi layered wine.
Benjamin Bridge	9.0%	10 g/l	7.3 g/l	55% l'Acadie Blanc, 30% Ortega, 15% Geisenheim 318	In the glass, a light golden hue with a brilliant emerald tint. The nose is greeted with crisp and youthful aromas of lemons interlaced with ripe apricots, complemented by subtle hints of sea breeze and flint. On the palate, a wide variety of meadow botanicals are lifted by citrus and elderflower aromas. The vibrant acidity invigorates the palate and echoes through the long finish.

Blomidon Estate	9.9%	18.9 g/l	10.4 g/l	48.5% Seyval Blanc 48.5% L'Acadie Blanc 3% NY Muscat	An expressive nose of yellow apple, passionfruit, and Key lime. Dryishly crisp and lively on the palate.
Planters Ridge	10.5%	9.5 g/l	9.3 g/l	L'Acadie Blanc 43%, Frontenac Blanc 14%, Frontenac Gris 14%, New York Muscat 5%, Seyval 12% and Chardonnay 12%.	Light floral aromas and a hint of lemon, the palate is crisp and juicy, with a refreshing finish that beautifully captures the spirit of Nova Scotia in every sip.
Luckett Vineyards	11.0%	14.2g/L	7.8g/L	L'Acadie Blanc (69%), Vidal Blanc (13%), Seyval Blanc (10%), Ortega (7%), Geisenheim (1%)	AROMATICS: Citrus and candied notes, with hints of pears and wildflower TASTE: Refreshingly balanced between round & crisp, with great mid-palate texture and length. Hints of Meyer lemon, green apples, and fresh peaches TREATMENT: 100% Stainless-steel fermentation and aging SERVING SUGGESTIONS: The perfect pairing with local lobster and scallops, fresh light pastas, and artisan cheeses. Best served chilled AGING: Drinking well now, or cellar through until 2035
Gaspereau Vineyards	11%	15g/L	8.4g/L	36% Seyval Blanc 32% Vidal Blanc 20% L'Acadie Blanc 10% NY Muscat 2% Riesling	Aromatic-driven and expressive, Gaspereau's 2024 Tidal Bay expresses green apple and light floral notes along with a minerality and brightness that persists throughout the entire tasting experience.
Mercator Vineyards	11%	11 g/L	7.5 g/L	77% L'Acadie Blanc 1% Chardonnay 9% Petite Milo 8% New York Muscat 3% Seyval Blanc 2% Vidal Blanc	Refined and subtle, Mercator's Tidal Bay reflects the overarching style that Mercator wines encompass, expressing delicate notes of apple with a nuanced floral note and an underlying complexity.
Marble Mountain Estate	10.9%	13.8 g/L	9.3 g/L	66.6% L'Acadie Blanc, 13.3% Cayuga, 8.9%	KEN TO SEND THROUGH TASTING NOTE

				Chardonnay, 6% St Pepin & 5.1% NY Muscat	
Jost Vineyards	11%	13 g/L	8.1 g/L	50% L'Acadie Blanc 16% Cayuga 14% Geisenheim 318 12% Osceola Muscat 8% New York Muscat	Soft and approachable, Jost's Tidal Bay expresses ripe pear and golden kiwi aromatics with hints of white flowers and a refreshing yet balanced finish.
Lightfoot & Wolfville	11%	12 g/L	8.2 g/L	64% L'Acadie Blanc, 15% Vidal, 11% Geisenheim, 10% Chardonnay	Pale, luminous gold in the glass. The nose is expressive and fragrant, offering layered aromas of stone fruit, ripe melon, white blossom, and honeyed lime, accented by bright lemongrass and a subtle salt air minerality. On the palate, it is slightly off-dry with a juicy, mouthwatering core — flavours of nectarine, apricot, and lime zest mingle with coastal salinity and a delicate herbal lift. Fresh acidity provides balance and structure with a clean, crisp finish. Certified Organic by Ecocert Canada
L'Acadie Vineyards	10.9%	1.6g/l	8.1g/l	97% L'Acadie Blanc, 2% Chardonnay, 1% Seyval Blanc	Estate grapes. Certified Biocyclic Vegan and organic. Tropical aromas of coconut, mango and orange zest with mineral and slight saline
Lost Bell	11%	12 g/l	12.6 g/l	L'Acadie Blanc 60%, Siegfried 30%, Riesling 10%	Our 2024 Vintage is floral on the nose and refreshing on the palate, with notes of green apple and citrus.
Domaine de Grand Pré	11%	13.5 g/L	9.23 g/L	45% L'Acadie Blanc, 18% Seyval Blanc, 16% Vidal Blanc, 11% Ortega, 10% NY Muscat	Our 2024 Tidal Bay is an off-dry white wine that offers intense tropical aromas combined with notes of refreshing citrus, fresh peach, and minerality. On the palate, refreshing flavours of green apple and stone fruit give way to juicy notes of orange and grapefruit. As always, it is refreshing, crisp, and light—everything a Tidal Bay should be!

<p>1365 Church Street Winery</p>	<p>11%</p>	<p>17 g/l</p>	<p>8.2 g/l</p>	<p>55% L'Acadie Blanc, 20% Seyval Blanc, 15% Le Crescent, 10% Geisenheim 318</p>	<p>Our 2024 Tidal Bay has aromas of crisp green apple, and citrus. On the palate, green apple, orange, juicy pear and passion fruit greet the senses. This balanced and sophisticated off-dry white blend of our finest Nova Scotia grapes, has a lingering finish and bright acidity which leaves you wanting more.</p> <p>This wine captures the essence of Nova Scotia's cool climate and rich soil, offering a taste of the province's natural beauty with every sip. Light, aromatic, and beautifully crafted—this is Nova Scotia in a glass, ready to accompany you on any occasion.</p>
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