



LIGHTFOOT & WOLFVILLE

OUR STORY

While our journey in wine growing first began in 2009 with our initial planting of grapevines, our family's farming roots go back eight generations in the Annapolis Valley; four generations on the land where the winery sits today. Today, in addition to nurturing nearly 40 acres of grapevines for wine production, we operate as a working biodynamic farm that grows ingredients for the winery's kitchen, including vegetables, herbs, grass-fed Wagyu x Jersey beef, Mangalitsa pork and Olde English Southdown lamb. Aiming to achieve self-sufficiency as much as possible, forage for the livestock is also grown on site, and waste materials such as grape pomace and livestock manures are composted and fed back to our soils. What we are unable to grow ourselves we proudly source from other like-minded local producers.

OUR PHILOSOPHY

Our deep commitment to regenerative agriculture practices is driven by our guiding mission to better the land for future generations. We believe that our vineyards are more than just plots of land; they are unique and complex ecosystems that require care, respect and a holistic approach. In keeping with this commitment, we have proudly maintained organic (Ecocert Canada) and biodynamic (Demeter) certification across our estate vineyards since 2016.

OUR WINES

Our focus is on cool climate wines that speak of their origin. Situated in close proximity to the Minas Basin and the world's highest tides, cool breezes and excellent temperature moderation help craft wines of great distinction. Our wine portfolio includes traditional method sparkling wines, aromatic whites, classic varietals such as Chardonnay and Pinot Noir, and unique varietal offerings such as Scheurebe and Kékfrankos.



LIGHTFOOT & WOLFVILLE

LIGHT BITES

Olives & Almonds (GF/DF/V) 10

Citrus-marinated olives & lavender Marcona almonds

Arancini (3 pcs) 14

Fried mushroom risotto & Ciro's mozzarella with herb mayo

Antipasti Plate (GFA/DFA/VA) 15

Hummus, tzatziki, marinated feta, crudité & pita

Meatballs (3 pcs) 16

Lightfoot Farms beef & pork meatballs with marinara, pecorino & garlic toast

Seafood Chowder 18

Classic cream-based Nova Scotia seafood chowder with scallops, shrimp, haddock & potato, served with a house-made molasses roll

Charcuterie (GFA) 30

Lightfoot Farms x Ratinaud cured meats, pork rilette, local cheeses, Tidal Bay mustard, house-made preserves, pickles & bread

Cast Iron Pizza (GFA) 14

6" personal pan pizza served with dressed greens
Add house-smoked bacon +3 | Gluten-friendly crust +1

Margherita - marinara, mozzarella, basil

Potato - garlic thyme cream base, house-smoked bacon, potato, mozzarella, finished with herb aioli

Petit Four 9

An assortment of house-made and locally sourced sweet treats

Chocolate Torta (GF) 9

Fruit compote & mascarpone whip

DF = Dairy Free
GF = Gluten Friendly

DEA = Dairy Free Available
GFA = Gluten Friendly Available

V = Vegan
VA = Vegan Available



LIGHTFOOT & WOLFVILLE

WINE

SPARKLING

6 oz. glass/btl.

Bubbly White Vidal Blanc/L'Acadie Blanc/Geisenheim/Ortega/New York Muscat, NV	11/43
Brut Chardonnay, 2018	14/60
Brut Rosé Pinot Noir/Pinot Meunier, 2021	14/60
Bubbly Rosé L'Acadie Blanc/Geisenheim/Chardonnay/Pinot Noir/New York Muscat, NV	-/43
Small Lot Riesling Pétillant Naturel Riesling, 2021	-/50

WHITE

Flora L'Acadie Blanc/Riesling/Siegerrebe/Ortega/New York Muscat, 2022	10/39
Ancienne Riesling Riesling, 2020	14/60
Ancienne Chardonnay Chardonnay, 2020	14/60
Tidal Bay L'Acadie Blanc/Chardonnay/Riesling/Geisenheim/Siegerrebe, 2022	-/39
Terroir Series Riesling Riesling, 2022	-/47
Terroir Series Scheurebe Scheurebe, 2022	-/50
Terroir Series Chardonnay Chardonnay, 2020	-/50
Terroir Sauvignon Blanc Sauvignon Blanc, 2021	-/50

ROSÉ

L&W Rosé L'Acadie Blanc/Pinot Meunier/Geisenheim/Riesling, 2022	10/39
Small Lot Kékfrankos Rosé Kékfrankos, 2021	-/47

RED

Fauna Petite Pearl/Marquette/Léon Millot/Marechal Foch/Frontenac Noir, 2021	10/39
Terroir Series Kékfrankos Kékfrankos, 2021	12/50
Terroir Series Gamay Gamay Noir, 2022	-/50
Small Lot Mystery Pinot Pinot Noir, 2020	-/60

SWEET

Terroir Series Riesling Icewine Riesling, 2021	-/60
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LIGHTFOOT & WOLFVILLE

TASTING FLIGHTS (3 x 2 oz.)

SIGNATURE 16

Three fresh, vibrant blends that express the Nova Scotia way of life

- Flora '22 | aromatic white blend
- L&W Rosé '22 | rosé blend
- Fauna '21 | medium-bodied red blend

SPARKLING 18

Three sparkling wines that highlight our coastal growing environment and tidal influence

- Brut '18 | traditional method Chardonnay
- Brut Rosé '21 | traditional method Pinot blend
- Bubbly White NV | charmat method aromatic blend

WINEGROWER'S 20

Three limited production, single vineyard wines from our organic and biodynamic estate vineyards

- Ancienne Riesling '20 | dry Riesling
- Ancienne Chardonnay '20 | oak-aged Chardonnay
- Terroir Series Kékfrankos '21 | medium-bodied red

CIDER 6oz./btl.

L&W Farmhouse Cider '19 8/35

Dry bottled fermented heritage blend 7% ABV

BEER

The Church Brewing Co. 8
Atlantic Lager

The Church Brewing Co. 8
902 East Coast IPA

The Church Brewing Co. 8
Married To The Sea Porter

CANS

Sprizzi Limonata 9
Artisanal Vodka Spritz Lemonade, 355 mL, 5.5%

Barkeep Cocktails Melo Collins 12
Gin Cocktail, 7%, 237 mL

Barkeep Cocktails Espresso Martini 14
Coffee, Caramel, Vanilla, Vodka, 9.9%, 237 mL

NON-ALCOHOLIC

Coffee or Tea 3
Anchored Coffee & assorted teas

San Pellegrino Soda 4

Goodmore Kombucha 6