



2016 Cheverie

\$19.00

Technical Information:

Alcohol/Volume:	10.3%
Total Acidity:	9.0g/L
Residual Sugar:	26.4g/L
pH:	3.25
Grape:	89.3% L'Acadie Blanc, 5.7% NY Muscat 2.9% Vidal, 2.1% Geisenheim 318
Region:	67.6% Avon Peninsula, Nova Scotia 32.4% Annapolis Valley, Nova Scotia
Peak Drinking:	2018-2021

Vintage Information:

The 2016 growing season started off warm and dry. The snow melted almost overnight and the ground dried out shockingly fast. The summer remained quite dry with a drought period lasting almost 6 weeks. Fortunately vines are very resilient and the rain arrived just in time for the berries to plump up before the fall. Autumn was fairly typical but due to the warm weather through most of the season we harvested roughly twenty percent more fruit than the previous year at even greater ripeness.

Winemaker's Notes:

This wine was made from a blend of estate grown grapes and grapes grown at Warner Vineyards, with a small amount of Wallace Point Geisenheim. This wine is designed to be easy drinking, lightly aromatic and food friendly. The addition of a small amount of Muscat helps lift aromatics, while the acidity from the Vidal and Geisenheim drive the finish and balance the sweetness. L'Acadie Blanc fleshes out the mid-palate while delivering herbal and nutty tones.

Tasting Notes:

On the nose this wine shows notes of peach, melons, jasmine green tea, and nutmeg with an underlying flinty minerality. The palate starts off soft and light but builds to ripe stone fruit with spice and mineral notes driving through the finish.

Suggested Food Pairings:

This wine pairs well with almost everything but shows best paired with green veggies and white meat of any kind.