

NOVA SCOTIA, CANADA

LIGHTFOOT & WOLFVILLE



Seventh generation farmers Michael and Jocelyn Lightfoot started Lightfoot & Wolfville as a way to diversify their family's farm in Nova Scotia. Their philosophy has always been to work in harmony with nature and produce pure wines that are deeply connected to the people and place, an ethos celebrated in the winery's name.

The Lightfoot family follows a holistic approach to farming and adheres to organic and biodynamic principles. Their vineyards are situated in the emerging Annapolis Valley, known for its unpredictable cool climate and close proximity to the shores of Minas Basin and the world's highest tides, which moderates the temperature and protects their vines in the winter and extends the growing season.

In this distinctive microclimate, Lightfoot & Wolfville successfully cultivate both hybrid and classic vinifera grape varieties. The result is a collection of well-balanced, flavourful wines crafted with minimal intervention to ensure an authentic expression of terroir.



BRUT

VINTAGE: 2016

COMPOSITION: 100% Chardonnay

VINEYARD: Single-vineyard site from the Lightfoot & Wolfville estate

VINIFICATION: Traditional method. Hand-harvested and whole cluster pressed, followed by primary fermentation in stainless steel and full malolactic fermentation. Aged 46 months on lees before disgorgement

CLOSURE: Cork & cage

ABV: 12%

ACIDITY: 8.53g/l

SUGAR: 9g/l



BRUT ROSÉ

VINTAGE: 2020

COMPOSITION: 75% Pinot Noir, 25% Pinot Meunier

VINEYARD: Grapes picked from select vineyards including Edgemere Estates, Randsland, Raven Hill, Aylesford Mountain & Johnston

VINIFICATION: Traditional method. Grapes primarily pressed whole cluster with a minor amount spending a short time in contact with skins. Primary fermentation and full malolactic fermentation occurred in stainless steel followed. Aged 11 months on lees before disgorgement.

CLOSURE: Cork & cage

ABV: 11%

ACIDITY: 6.77g/l

SUGAR: 6g/l



FLORA

VINTAGE: 2021

COMPOSITION: 37% Riesling, 30% L'Acadie Blanc, 16% Siegerrebe, 12% Ortega, 5% New York Muscat

VINEYARD: Grapes grown and picked from Lightfoot & Wolfville estate

VINIFICATION: Fermentation takes place in 100% stainless steel

CLOSURE: Screwcap

ABV: 10.5%

ACIDITY: 7.52g/l

SUGAR: 9.4g/l



TIDAL BAY

VINTAGE: 2021

COMPOSITION: 55% L'Acadie Blanc, 20% Chardonnay, 12% Riesling, 10% Geisenheim, 3% Siegerrebe

VINEYARD: Sourced from 4 certified organic Annapolis Valley vineyards, including 2 estate sites

VINIFICATION: Fermentation takes place in stainless steel

CLOSURE: Screwcap

ABV: 10%

ACIDITY: 8g/l

SUGAR: 12g/l



ROSÉ

VINTAGE: 2021

COMPOSITION: L'Acadie Blanc, Vidal Blanc, Geisenheim, Pinot Meunier, Frontenac Noir

VINEYARD: Vineyards located within the Annapolis Valley

VINIFICATION: Fermentation takes place in stainless steel

CLOSURE: Screwcap

ABV: 10.5%

ACIDITY: 8.8g/l

SUGAR: 10g/l



FAUNA

VINTAGE: 2021

COMPOSITION: Léon Millot, Marquette, Petite Pearl

VINEYARD: Vineyards located within the Annapolis Valley

VINIFICATION: Partial carbonic maceration occurred

CLOSURE: Screwcap

ABV: 12%

ACIDITY: 7g/l

SUGAR: 4g/l

Wine	Vintage	Style	Grapes	Vol	Btl/Cs	RRP
Brut	2016	W 🍷	Chardonnay	0.75	6	£34.90
Brut Rosé	2020	RO 🍷	Pinot Noir, Pinot Meunier	0.75	6	£34.90
Flora	2021	W	Riesling, L'Acadie Blanc, Siegerrebe, Ortega, New York Muscat	0.75	12	£17.90
Tidal Bay	2021	W	L'Acadie Blanc, Chardonnay, Riesling, Geisenheim, Siegerrebe	0.75	12	£17.90
Rosé	2021	RO	L'Acadie Blanc, Vidal Blanc, Geisenheim, Pinot Meunier, Frontenac Noir	0.75	12	£17.90
Fauna	2021	R	Léon Millot, Marquette, Petite Pearl	0.75	12	£17.90

