

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:** 70% Pinot Noir, 30% 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:** 12%

**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:** 11%

**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:** 11%

**ACIDITY:** 8g/l

**SUGAR:** 12g/l



## ROSÉ

**VINTAGE:** 2021

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

**VINEYARD:** Vineyards located within the Annapolis Valley

**VINIFICATION:** Fermentation takes place in stainless steel

**CLOSURE:** Screwcap

**ABV:** 11%

**ACIDITY:** 8.8g/l

**SUGAR:** 10g/l



## FAUNA

**VINTAGE:** 2021

**COMPOSITION:** 46% Léon Millot, 23% Marquette, 22% Petite Pearl, 8% Marechal Foch, 1% Frontenac Noir

**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	1.5	6	£34.90
Brut Rosé	2020	RO 🍷	Pinot Noir, Pinot Meunier	1.5	6	£34.90
Flora	2021	W	Riesling, L'Acadie Blanc, Siegerrebe, Ortega, New York Muscat	0.75	6	£17.90
Tidal Bay	2021	W	L'Acadie Blanc, Chardonnay, Riesling, Geisenheim, Siegerrebe	0.75	6	£17.90
Rosé	2021	RO	L'Acadie Blanc, Pinot Noir, Geisenheim, Riesling, Pinot Meunier, Frontenac Noir	0.75	6	£17.90
Fauna	2021	R	Léon Millot, Marquette, Petite Pearl, Marechal Foch, Frontenac Noir	0.75	6	£17.90

