

L'ACADIE

ORIGIN

L'Acadie blanc is a hybrid crossing of Cascade and Seyve-Villard 14-287. The grape was created in 1953 by grape breeder Ollie A. Bradt in Niagara, Ontario at the Vineland Research and Innovation Centre. This Centre is now part of the University of Guelph.

VITICULTURAL CHARACTERISTICS

L'Acadie blanc is a cold hardy variety to -25°C . The vine is an early to mid-ripening grape that has the potential to be very productive and high yielding. L'Acadie blanc tends to produce loose grape bunches which makes it less susceptible to fungal disease. As a result, it allows growers to minimize sprays.

COMMON WINE STYLES

L'Acadie is a versatile variety, and is able to produce many styles of wine. Most commonly it is made into a dry white style, similar to an unoaked Chardonnay. It is the main variety used in most sparkling wines in Nova Scotia (both Traditional Method and Carbonated products). It can be dried into an appasimento style dessert wine, or hung late into the season to make ice wine. It also serves as a great backbone for a lot of white and rosé blends. Some wineries are also beginning to make oaked versions of L'Acadie.

PLANTERS RIDGE PRODUCTS

L'Acadie is an important variety for us at Planters Ridge. It makes up all or a portion of several of our wines.