

Tasting Notes: Dry with notes of cherry, cocoa, cracked pepper and soft tannins.

Certified Organic by Pro-Cert, Certified Biocyclic Vegan by CERES

Appassimento Method, Ripasso Style Red

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 59% Marechal Foch, 28% Estate Leon Millot, 13% 2016 Foch reserve

Harvest: October 27, 2021 at 20.2 Brix

Alcohol: 11.7%

Residual Sugar: 3.4 g/l (dry)

Aging: 24 months aging and 2016 reserve 6 years, both in seasoned American oak barrels. Bottled May of 2023. Aging on cork will continue to soften acidity and marry flavours well into its 10th birthday (2031)

Winemaker's Notes: Passito is named for the art of drying grapes after harvest for elevated intensity and roundness. We started drying harvested organic Estate Leon Millot on October 28 and used a controlled flow of air over clusters for 30 days, monitoring sugar concentration and quality development every day. Traditional appassimento methods of ripasso winemaking are famous in northern Italy using double fermentation on dried skins. We researched this red wine style for five years at Kentville Research and Development Centre in the winery's early years and find parallels to dried fig characters of Italian versions. The 2021 Passito is a blend of Marechal Foch from two vintages, 2021 and 2016, and Estate Leon Millot dried to 25 Brix. Matured 12 months in American oak barrels. The goal is to develop round tannins during barrel aging with balanced subtle oak flavour.

Food Pairing Suggestions: Roasted vegetables, rich tomato-based dishes, Italian, Greek and Mexican cuisine, medium and strong cheeses



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