



## Mercator Tidal Bay 2017

Mercator Vineyards' prime location near the Bay of Fundy provides optimal sun exposure and cool tidal breezes—the perfect conditions to ripen grapes for Tidal Bay, Nova Scotia's signature appellation.

Mercator Tidal Bay is a blend of L'Acadie Blanc, Vidal Blanc, Chardonnay, Petite Milo, and New York Muscat. Grown in our unique coastal terroir, these grapes express characteristics that contribute to the overall complexity of the wine.

This wine is focused and vibrant with distinct citrus notes of fresh lemon and grapefruit rind supported by a prominent backbone of minerality. The palate is crisp and refreshing yet carries enough body and a hint of sweetness to create a persistent finish. Wonderful on its own or the perfect complement to Atlantic Canada's seafood.

---

Mercator Vineyards		White		Nova Scotia		750 mL		11% Alc./Vol.		\$25.00
--------------------	--	-------	--	-------------	--	--------	--	---------------	--	---------

---

### NOSE

Ocean breezes create typical cool climate aromatics in the predominant grape varieties of this three grape blend. Subtle notes of citrus mingled with fresh cut grass and mint present itself on the nose with lingering notes of lime and apple.

### PALATE

On the palate, green apple with fresh cut mint combine with a refreshing acidity and a slight off-dry finish to create this signature white wine.

### PAIRINGS

Favourite pairings include scallops, mussels and grilled halibut.

### NOTES

Tidal Bay, with its expressive aromatics, balanced acidity and hint of sweetness, is an ideal wine to pair with Nova Scotia's classic seafood dishes.

### VARIETALS

L'Acadie Blanc, Vidal Blanc, Chardonnay, Petite Milo and New York Muscat

\*Prices are subject to change and may vary by province and/or country.

03/05/19

MERCATOR VINEYARDS 88 DYKE ROAD, WOLFVILLE, NOVA SCOTIA  
INFO@MERCATORWINE.CA • 1-902-542-7770 • MERCATORWINE.CA

MERCATOR  
VINEYARDS