

Amateur Winemakers Of Nova Scotia Updated June 2018

It has been previously agreed during a meeting of Annapolis Valley Vintners (AVV), and subsequently ratified by the Amateur Winemakers of Nova Scotia (AWNS) that a special class will be offered during the AWNS Provincial Competition, for amateur wines produced in accordance with the standards for the production of "Tidal Bay" wines that were recently adopted by the Winery Association Of Nova Scotia. The class will be known as "Tidal Bay Style". The standards (slightly edited to remove inapplicable clauses) are produced below.. For amateur wine labeling purposes, and to avoid possible copyright infractions the wine must NOT be identified as "Tidal Bay" but may be identified by a name having similar connotations. (Original statement January 2013).

The Tidal Bay Standards were established in 2011. The following standards were reviewed and updated by the Technical Committee of the Winery Association of Nova Scotia in December 2014 and brought to the WANS Board for approval, which passed and were adopted with Board consent January 26th, 2015.

New Appellation White Wine For Nova Scotia

Concept: Fresh, crisp, dryish, still, white with a bright, 'signature Nova Scotia' aromatic component.

Standards:

- 1) All grapes used in the making of the wine must be Nova Scotia grown.
- 2) Permissible Grape Varieties:

Permitted grapes would fit into two very general categories:

a) Less emphatically aromatic varieties whose relative neutrality serve to enhance the vivid Nova Scotia terroir in the resulting wine, and

b) Highly aromatic varieties nevertheless capable, within prescribed maximums, of displaying uniquely Nova Scotian aromatic traits in a blended wine.

The Appellation wine is to be composed of grape varieties as follows:

a) PRIMARY VARIETIES (which must, alone or in combination, make up a majority of the final blend):

L'Acadie
Vidal

Seyval
Geisenheim 318

b) SECONDARY VARIETIES (optional, but must not, alone or in

combination, make up more than 49% of the final blend):

Riesling	Chardonnay
Pinot Blanc	Pinot Gris
Chasselas	Auxerrois
Kentville White Varieties	Ortega
Siegerrebe	Siegfried
Geisenheim 319, 322 or 6495-3	Cayuga
Minnesota Muscat	Petit Milo
Frontenac Gris	Frontenac Blanc

c) TERTIARY VARIETIES (optional, but must not, alone or in combination, make up more than 15% of the final blend; and must not, as determined by the Independent Tasting Panel, overshadow the terroir-based aromatics or flavour of the wine):

Gewurztraminer	Perle of Csaba
Traminette	New York Muscat
Valvin	French-hybrid or vinifera Muscat varieties

It is acknowledged that the grapes (and percentages) permitted are those currently felt to most beautifully convey Nova Scotia terroir. Accordingly, it is felt that updating on an ongoing basis, as convincing wines are made, will be important.

3) Pressing of the grapes may only be done with a bladder or basket press (vertical or horizontal).

4) Debourbage (settling/clarification of the juice prior to fermentation) and cool fermentation are to be the norm. (This is stylistic guidance as opposed to regulation.)

5) Chaptalization is permitted to a maximum of only a 2% increase in potential alcohol.

6) The wine will normally be vinified in Stainless Steel or other inert containers but, in any case, no more than 20% new oak barriques may be used for fermentation or storage, and the Independent Tasting Panel will be directed to fail wines in which the contribution of new oak overshadows the terroir-based aromatics or flavour of the wine.

7) The wine may or may not have gone through malolactic fermentation, but the Independent Tasting Panel will be directed to fail wines in which any effects of malolactic fermentation overshadow the terroir-based aromatics or flavour of the wine.

8) The maximum permitted alcohol content to be declared on the label is 11.0%.

9) The minimum permitted alcohol content to be declared on the label is 9.0%.

10) The total acidity of the wine at bottling must be 7.5g/l or greater, measured as tartaric, and no acid additions are allowed to achieve this minimum level in the component grapes.

11) The maximum permitted residual sugar level is 20 grams/litre, however wines with higher acidity levels may exceed this maximum as long as the measurement of g/l of residual sugar is not more than double the wine's acidity, measured as tartaric. (By way of clarification, a wine with 12.5 g/l total acidity may have as much as 25g/l residual sugar.) The AIC recognizes that, independent of these wine analyses, the ITP may choose to reject a wine if it judges that it is atypical of the Appellation style, in being either too sweet or, alternatively, too severely dry.

12) No water additions are permitted.

13) The wine must be vintage-dated.