

TIDAL BAY - Standards



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.

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	Seyval
Vidal	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
Siegenerbe	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

- The Appellation Implementation Committee (AIC) acknowledges 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. Wineries may apply to the Technical & Standards Committee to have varieties added to the Secondary or Tertiary list, recognizing that these applications will require submissions and wine samples, and changes may not necessarily be accomplished within a single vintage.
- 3) Maximum Yields:
 - An annual, bottled average of 4 Tonnes/Acre (approx. 65hl/h) will be the maximum permitted yield. (*)
 - 4) Pressing of the grapes may only be done with a bladder or basket press (vertical or horizontal).
 - 5) *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.*)
 - 6) Chaptalization is permitted to a maximum of only a 2% increase in potential alcohol.
 - 7) 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.
 - 8) 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.

- 9) The maximum permitted alcohol content to be declared on the label is 11.0%.
- 10) The minimum permitted alcohol content to be declared on the label is 9.0%.
- 11) 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. (*)
- 12) 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.
- 13) No water additions are permitted.
- 14) The wine must be vintage-dated.
- 15) "Reserve" designations are not permitted.
- 16) A five person Independent Tasting Panel ("ITP") will be established to approve those wines annually that may use the appellation.
All wines must be submitted to, and must pass judgment by, the ITP, blind. Tank samples may be submitted for preliminary approval, but this approval may be revoked if a final bottled sample later fails. While it is not required, it is strongly recommended that ITP sample bottles be rough filtered or at least have a high level of clarity before submitting.
Wines will be scored using a simplified 5-Star ranking system (1-faulty, 2-dilute and/or atypical, 3-a pass, 4-fine, 5-exemplary). Reasons are to be given for a failure. No other feedback will be provided to the submitting winery.

The identity of the evaluated wines will be revealed to the ITP only after the tasting, however, all submissions/scores/results will be confidential, and neither the judges nor the wineries may publically reveal that information.

The AIC will work with the WANS Board to select the ITP members, using the following as a compositional guideline:

- One NSLC wine expert
- One or two wine writers
- One or two wine educators
- One or two sommeliers or wine store wine experts

In addition to the five members, a sixth person will be regularly invited to participate as a non-voting, 'alternate' member of the ITP, for 'guest,' familiarization or training purposes, if agreed by the AIC.

17) It is generally agreed that the ITP tasting dates recommended and approved by the board and ITP this year (mid- January; February; March) were a fair compromise for the majority of wineries, and it was generally agreed that these dates should become the norm for future vintages.

18) An appellation control system will be established for this wine, using a combination of monitoring, affidavit and inspection (in addition to the ITP) to fulfill the requirements envisioned. It is recognized that it will be necessary to phase this in over more than one vintage, but an affidavit system will be swiftly implemented in the interim.

** Exceptional vintages may be reviewed during the year in question and modified if considered necessary for quality assurance reasons, by the Technical & Standards Committee and the WANS Board. (NB: Such adjustments to winemaking standards in abnormal vintages are a normal part of, for example, the French Appellation Controlée standards.)*

Judges Nominated and Approved by the WANS Board for the Independent Tasting Panel

Jennifer Katona Sean Wood
Mark DeWolf Craig Pinhey
Carmen Mills

Important Potential Alternates Suggested:

Ron Crooks Jeff Pinhey
Alanna McIntyre