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## Benjamin Bridge Nova 7 (250 ml can)

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**Winery:** Benjamin Bridge

**Category:** Wine – Sparkling – White

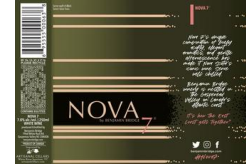
**Grape Variety:** NY Muscat, Vidal, L'Acadie, Geisenheim 318, Petite Pearl

**Region:** Gaspereau Valley / Nova Scotia/ Canada

**Vineyard:** Estate

**Winery established:** 1999

**Feature:** organic farming. Member of Regeneration Canada



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### Product Information

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**Soil:** complex mix of alluvial and glacial deposits, red clay, sand and gravel

**Age of vines:** up to 25 years old

**Vinification:** Made using a low-intervention approach with wild yeast fermentation, no added sulfites or sugar, and minimal manipulation in the cellar, resulting in a lightly sparkling, off-dry wine with prominent floral aromas and fresh acidity; the "Nova" refers to Nova Scotia and "7" represents its first vintage in 2007.

**Tasting Note:** In the glass, a pale salmon color with a blush hue. On the nose, hints of ripe summer peaches are supported by bright citrus and floral undertones of orange blossom and rose. On the palate, the wine is vibrant and refreshing, combining intense notes of lime preserve and lychee with the ethereal weightlessness, making Nova 7 such a complex and delicate thirst-quencher.

**Alc.:** 6.8%

**RS:** 49.0 g/L

**TA:** 9.0 g/L

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### Producer Information

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Benjamin Bridge, a women-led trailblazing force in Canadian winemaking for over two decades, is dedicated to sustainability, community, and innovation. Its mandate centers on crafting exceptional wines that redefine industry norms. From the iconic Nova 7 to groundbreaking fermented-in-can sparkling wines, the winery consistently pushes boundaries, guided by values of integrity, innovation, and inclusivity. As stewards of Mi'kma'ki lands, the team is on a lifelong reconciliation journey with Glooscap First Nation as formal allies. Sustainability is integral to its core, reflected in initiatives like a 4-day work week pilot, mandated volunteerism, and local economic development. Achieving B Corp certification further solidifies its commitment to social and environmental responsibility and its aim to contribute meaningfully to a better, regenerative world, embodied in our farm values. Like some of the greatest wine regions in the world, the Gaspereau Valley has a truly exemplary maritime climate. Its coastal terroir is shaped by its proximity to the Bay of Fundy, a vast expanse of seawater home to the highest tides in the world. The Fundy tides average a vertical shift of 14 to 16 meters, twice a day.

The Gaspereau River runs from east to west within the Valley, spilling into the Bay. The upper Gaspereau Valley is narrow and somewhat sheltered, and is tilted westward, significantly capturing more sun. Ambient daily temperatures during the growing season are heightened by this positioning, creating a collecting point for optimal heat absorption benefiting the Benjamin Bridge vineyards. These moderated temperatures allow for the development of delicate aromatics and the retention of natural acidity in the grapes, so vital to the creation of top-flight sparkling wines made in the classic style. The prolonged growing season permits an extended ripening process that enables the grapes to achieve full phenological maturity, critical to the texture and complexity of these sparkling wines.