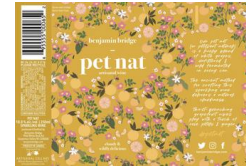

Benjamin Bridge Pet Nat (250 ml can)

Winery: Benjamin Bridge
Category: Wine – Sparkling – White
Grape Variety: 100% Geisenheim
Region: Gaspereau Valley / Nova Scotia/ Canada
Vineyard: Estate
Winery established: 1999
Feature: organic farming. Member of Regeneration Canada



Product Information

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

Age of vines: up to 25 years old

Vinification: The idea behind Pet Nat - or pétillant naturel - is to bottle the wine before the completion of its fermentation, while a small amount of natural grape sugar remains so that the fermentation can be completed, capturing or trapping the bubbles created in the process inside the bottle. The unique and exciting thing about Pet Nat is that the wild bottle fermentation is performed by the indigenous yeast existing within the biodiverse ecosystem where the grapes are grown regeneratively. To allow for the most transparent expression of place, their Pet Nat has absolutely nothing added or removed from it, including no sulfites and no filtration. The wine is revealed as raw, still alive, and in its most authentic form -- cloudy and juicy with all the natural goodness.

Tasting Note: In the glass, light straw color with a golden wheat hue. On a nose, a myriad of freshly picked green apples, peaches and nectarines are brightened by zesty saline undertones and echoing sea minerals. On the palate, the wine is racy and crisp, although balanced with juicy and fleshy suggestions of ripe white peaches and orange creamsicle.

Alc.: 10.0%

RS: 0 g/L

TA: 8.0 g/L

Producer Information

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.