



## Mercator Tidal Bay 2024

Refined and subtle, Mercator's Tidal Bay reflects the overarching style that Mercator wines encompass, expressing fresh pear and white flower aromatics integrated with notes of minerality along with undertones of lemon custard and an underlying complexity.

|                    |  |       |  |             |  |        |  |               |  |        |
|--------------------|--|-------|--|-------------|--|--------|--|---------------|--|--------|
| Mercator Vineyards |  | White |  | Nova Scotia |  | 250 mL |  | 11% Alc./Vol. |  | \$6.44 |
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### NOSE

Fresh pear and white flower aromatics are integrated with notes of minerality along with undertones of lemon custard on the nose of this Tidal Bay. The nose expresses delicate fruit and has an underlying richness and complexity that is attributed to both where the wine was grown and how the wine was made; the richness comes from the winemaking decision to age the wine for an extended period on the lees and the delicate fruit reflects our cool climate growing conditions.

### PALATE

There is a unique roundness that presents itself on the palate of this wine while still remaining refreshing and bright. Notes of apple, predominantly from the L'Acadie and Chardonnay, along with a custard note are expressed on the mid palate and linger through into the balanced finish.

### PAIRINGS

This wine is a natural choice for our local seafood dishes. Bacon-wrapped scallops, fish cakes and rich seafood chowder are ideal food pairings for this wine.

### NOTES

Mercator Vineyards has always strived to make a Tidal Bay that both expresses the unique terroir of its vineyards and expresses an over-arching Mercator-style. This style, considered refined and complex, is achieved, in part by incorporating small portions of spontaneously-fermented barrels (that spent an extended period in contact with the spent yeast) with terroir-driven wines. As a result, the profile of the Mercator Tidal Bay is refined with respect to fruit expression and has nice complexity.

### VARIETALS

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

### AWARDS

Gold - 2024 Finger Lakes International Wine Competition  
Gold Medal - 2022 Lieutenant Governor's Award for Excellence in Nova Scotia Wines  
Gold - 2022 Finger Lakes International Wine Competition  
Gold - 2022 International Canned Wine Competition  
Silver - 2022 Wine Align's National Wine Awards of Canada  
Silver - 2016 Finger Lakes International Wine Competition  
Silver - 2015 Atlantic Canadian Wine Awards  
Silver - Best of Show: Halifax - 2013 Gold Medal Plates

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

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