

NETHERCOAT ESTATES



2024 Giggling Fox **Pét Nat** Crimson Pearl

Vintage Notes:

Hand-harvested on October 22 from St. Martins Hill Vineyard, owned by Greg Smith and his family, this Crimson Pearl vintage originates from a south-facing, rolling hillside along the Cocagne River—part of the emerging Northumberland Strait Coastal wine region.

Crimson Pearl, a newly released variety from Tom Plocher's breeding program, was selected for its exceptional resistance to cold temperatures and disease. This rigorous selection process extends beyond viticulture to precise harvest parameters and the diverse styles it can produce. Unlike many hybrid red grapes, Crimson Pearl develops medium-sized clusters with large, intensely juicy berries.

Given that these young vines are still maturing, the juice profile for the 2024 vintage aligned more closely with that of a sparkling wine rather than a traditional red—a reflection of both the variety's characteristics and the season's conditions.

Winemaking Notes:

Our aim at Nethercoat Estates is to showcase the unique terroir therefore the decision was made to let this harvest follow the process of Ancestral method with little intervention. A firm pressing resulted in a deep, brilliant fuchsia must. The indigenous fermentation took place in stainless steel and, due to its youth and vigour, was nearing completion on November 20, 2024 at which time it was bottled, unfinned and unfiltered, allowing the last of the natural sugars to complete fermentation in the bottle. The result is a lively bubble!

Alcohol/Vol: 10.5% | pH 3.21 | TA 7.2

Residual Sugar: 0 g/L

Varietal: Crimson Pearl

Cases: 62 (750mL × 6 per case)



2530 Route 955, Little Shemogue
New Brunswick, E4M 3N3 Canada
www.NethercoatEstates.com
info@nethercoatstates.com