

Wine Profile



Jackson Triggs Gold Series 2008 Merlot VQA Okanagan Valley

Harvest

The grapes for the 2008 Gold Series Jackson Triggs Merlot were harvested on October 28th at 23.9° Brix from the Bear Cub, Bull Pine and McIntyre Bluff Vineyards.

Winemaking

Our NEW Jackson Triggs Gold Series celebrates the artistry of winemaker Brooke Blair to create unsurpassed wines with the depth and diversity of her experience. Brooke's signature is on every bottle of this rare wine. Brooke crafts small lots of our Gold Series wines from special vineyards, and through the art of blending, she is able to create wines that promise exceptional quality, and great value in the \$20+ price point.

This all new Gold series Merlot underwent full malolactic fermentation before being aged for 18 months in 50% French and 50% American Oak barrels.

Winemaker's Notes

Our 2008 Merlot is an intense, deep red in colour with aromas of dark red fruit, cherries and hints of dark chocolate; a supple wine with velvety tannins.

Food Pairings

A perfect accompaniment for a rack of lamb, Beef Wellington, veal with a red wine reduction or medium aged Cheddar.

Awards and Accolades

*Bronze Medal, International Wine & Spirit Competition, London, UK

Technical Analysis

Alcohol/Vol:	14.1 %
Residual Sugar:	1 g/l
Dryness:	0
Total Acidity:	6.1 g/l

Product Information

Size	750 ml
UPC#	
SCC	
Product #	636570261
Cases Produced	
Price	
Availability	BC liquor stores and select wine retailers throughout Western Canada