



Wine Profile



Jackson-Triggs Gold Series 2010 White Meritage VQA Niagara Peninsula

Harvest

The grapes for the 2010 Gold Series White Meritage were harvested on September 10th and 21st from the select vineyards of D'Antini, and Delaine in the Niagara Peninsula.

Winemaking

This wine is an assemblage of two classic grape varieties, Sauvignon Blanc (80%) and Semillon (20%). There was extended skin contact for 4-6 hours and cold fermentation with selected yeasts. This wine was 100% oak aged in French oak barrels for 6 months; 25% new French oak.

Winemaker's Notes

Our Gold Series celebrates the artistry of winemaker Marco Piccoli to create unsurpassed wines with the depth and diversity of his experience. For the 2010 Fumé Blanc, Marco harvested the best Chardonnay grapes from select small-lot vineyards and aged the wine in French Oak, to craft an aromatic and complex wine with refreshing citrus notes and subtle vanilla and tropical undertones with an exceptionally long finish. An elegantly balanced and complex expression of the Niagara terroir, the benchmark of excellence in Canadian winemaking.

Food Pairings

This wine pairs beautifully with fresh oysters, bacon wrapped scallops, lobster, poultry and pastas in cream based sauces, fresh goat's cheese, salads, or a rich feta.

Technical Analysis

Alcohol/Vol:	13.5 %
Residual Sugar:	2 g/l
Dryness:	0
Total Acidity:	6 g/l

Awards and Accolades

Previous vintages of this wine have been awarded:

- * Gold Medal, Canadian Wine Awards, Penticton, BC
- * Gold Medal, San Francisco Int'l Wine Competition, CA
- * Silver Medal, Challenge International du Vin, Bordeaux, FR

Product Information

Size	750 ml
UPC#	
SCC	
Product #	988331
Cases Produced	
Price	
Availability	Niagara Estate winery, select Wine Rack Stores