

Wine Profile



Technical Analysis

Alcohol/Vol:	13.5 %
Residual Sugar:	9 g/l
Total Acidity:	5.1 g/l

Jackson Triggs Black Series 2009 Gewürztraminer VQA Niagara Peninsula

Harvest

The grapes for the 2009 vintage of our new Black Series Gewürztraminer were harvested between October 13th and October 22nd 2009 from the select Niagara vineyards of Watson and Koop at 22.8° Brix.

Winemaking

Our winemakers allowed extended contact of juice and skins overnight in order to extract the intense aromatic characteristics inherent to Gewürztraminer. After cold settling, the wine was cold fermented in stainless steel tanks.

Winemaker's Notes

The 2009 Black Series Gewürztraminer was vinified in a cool climate style, and displays vibrant and distinct characteristics of lychee, spice and rose petals on the nose. The palate is highlighted by fresh, crisp tropical citrus notes with a smooth prolonged finish.

Food Pairings

This semi-dry wine pairs perfectly with Asian fusion and Cajun style cuisine, smoked ham, spicy poultry dishes, and younger cheeses.

Awards and Accolades

This new vintage will be entered in upcoming international and domestic competitions.

Product Information

Size	750 ml
UPC#	
SCC	
Product #	
Cases Produced	1500
Price	
Availability	Niagara Estate, Selected Wine Racks, Selected Licensees.