

## Wine Profile



### **Jackson Triggs Black Series 2010 Sauvignon Blanc VQA Niagara Peninsula**

#### **Harvest**

The grapes for the 2010 vintage of Black Series Sauvignon Blanc were harvested between September 5th and 21st from select vineyards in Niagara-on-the-Lake.

#### **Winemaking**

This wine was cold fermented with selected yeasts after extended skin contact of 4 - 6 hours; this process is imperative to enhance Sauvignon Blanc varietal character.

#### **Winemaker's Notes**

Our Black Series showcases the depth and diversity of our winemakers' experience in crafting wines that embody the Niagara terroir. The Sauvignon Blanc was crafted by harvesting a portion of the grapes early in the season to preserve varietal citrus notes and refreshing natural acidity, and some later to enhance tropical flavours, producing a balanced wine of exceptional quality. "This is an excellent vintage for those wine drinkers interested in exploring what a Niagara produced Sauvignon Blanc is all about...and Sauvignon Blanc is one of my favourite varietals to craft" Marco Piccoli, Winemaker

#### **Food Pairings**

This wine is a crowd-pleaser and perfect to sip on its own or ideal when served with steamed crab, grilled fish, shrimp or chicken, light pasta dishes or risotto.

#### **Awards and Accolades**

Past vintages of this wine have been awarded:

- \* Gold Medal, San Francisco International Wine Competition, San Francisco, CA.
- \* Gold Medal, LCBO Chair Award, Best General List White Wine, Cuvee, Niagara-on-the-Lake, ON
- \*Bronze Medal, Canadian Wine Awards, Penticton, B.C.

#### **Technical Analysis**

Alcohol/Vol:	13.3 %
Residual Sugar:	3 g/l
Dryness:	0
Total Acidity:	6 g/l

#### **Release Date**

2011

#### **Product Information**

Size	750 ml	1500 ml
UPC#		
SCC		
Product #	618413	988320
Cases Produced	10317	2034
Price		
Availability	Niagara Estate winery, Wine Rack, LCBO, limited availability Atlantic Canada	EXCLUSIVE to WINE RACK stores in Ontario