

## Wine Profile



### **Jackson-Triggs Black Series 2009 Cabernet Franc/Cabernet Sauvignon VQA Niagara Peninsula**

#### **Harvest**

The grapes for the 2009 vintage of our Black Series Cabernet Franc/Cabernet Sauvignon were harvested between October 20th and November 10th from the George, Brzecka, and D'Antini vineyards in Niagara-on-the-Lake at 20.6° Brix.

#### **Winemaking**

This vintage is a blend of 66% Cabernet Franc and 34% Cabernet Sauvignon, making for a balanced wine of exceptional quality. This wine underwent 4 days of cold maceration, followed by 15 days fermentation/maceration on the skins. The wine was then barrel aged using both French and American oak barrels for 18 months, where malolactic fermentation took place.

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

Our Black Series showcases the depth and diversity of our winemakers' experience in crafting wines that embody the Niagara terroir.

We have produced a wine that displays complex flavours and distinctive notes. This is a complex, easy to sip, full-bodied wine displaying bold aromatics of red raspberry, cherry, eucalyptus and bell pepper. Ripe red fruit, dark chocolate, and pepper are abundant on the lingering finish.

#### **Food Pairings**

This wine pairs very well with ripe, hard cheeses, grilled meats, roast lamb, and dark chocolate!

#### **Technical Analysis**

Alcohol/Vol:	12.5 %
Residual Sugar:	4 g/l
Dryness:	0
Total Acidity:	6.2 g/l

#### **Awards and Accolades**

This vintage will be entered in up and coming international and domestic wine competitions.

#### **Product Information**

Size	750 ml
UPC#	
SCC	
Product #	560680
Cases Produced	23658
Price	
Availability	Niagara Estate, select Wine Rack & LCBO retailers