

## Wine Profile



### Jackson-Triggs Black Series 2010 Chardonnay VQA Niagara Peninsula

#### Harvest

The grapes for the 2010 vintage of Black Series Chardonnay were harvested on September 30th and October 1st from the George, Koop, and Delaine vineyards in Niagara-on-the-Lake.

#### Winemaking

The grapes for this vintage were crushed and allowed 3 hours of skin contact and then pressed immediately. After cold settling, the juice was inoculated with a selected yeast strain that enhanced the intense varietal character. The wine was then cold fermented in stainless steel tanks. To finish, 20% of the final volume was fermented in 100% French oak barrels.

#### Winemaker's Notes

Our Black Series showcases the depth and diversity of our winemakers' experience in crafting wines that embody the Niagara terroir. The Chardonnay is aged in French oak for 8 months to develop creaminess and vanilla notes, balanced with citrus and tropical flavours, for a wine of the finest quality.

#### Food Pairings

Perfect paired with steamed mussels and saffron, broiled lobster, smoked fish, poultry in cream sauces, grilled scallops, cedar planked salmon, quail, Camembert, Emmenthaler, Gruyere or Port Salut cheeses.

#### Awards and Accolades

Previous vintages have been awarded:

\*Silver Medal, Chardonnay du Monde, Burgundy, FR

\*Andy Brandt Trophy: Best White Wine, Cuvée, Niagara-on-the-Lake, ON

\*Bronze, Canadian Wine Awards, Toronto, ON

#### Technical Analysis

Alcohol/Vol:	13.5 %
Residual Sugar:	1 g/l
Dryness:	0
Total Acidity:	5.7 g/l

#### Release Date

2011

#### Product Information

Size	750 ml	1500 ml
UPC#		
SCC		
Product #	526251	560672
Cases Produced	6512	
Price		
Availability	Niagara Estate, select Wine Rack & LCBO locations	Niagara Estate, Select Wine Racks, Select Licensees.