

Wine Profile



Jackson-Triggs Black Series 2010 Merlot VQA Niagara Peninsula

Harvest

The grapes for the 2010 vintage of Black Series Merlot were harvested between late October and mid November from the select vineyards of Zabek, Vandelaar, Tufford and Pohorly in the Niagara region

Winemaking

The Merlot grapes were crushed immediately upon arrival and fermented with selected yeasts in stainless steel tanks under controlled temperatures. The wine underwent a complete malolactic fermentation and was aged in new, one & two year old French & American oak barriques for 8 months.

Winemaker's Notes

Our Black Series showcases the depth and diversity of our winemakers' experience in crafting wines that embody the Niagara terroir. The Merlot underwent malolactic fermentation and was aged for 8 months to add layers of complex fruit and vanilla, giving you a wine of exceptional quality.

Food Pairings

This wine is a crowd-pleaser and perfect to sip on its own or ideal when paired with rack of lamb, grilled steak with mushroom sauce, veal in a red wine reduction sauce, Beef Wellington or medium aged cheddar.

Awards and Accolades

Past vintages have been awarded:

- * Gran Menzione, Vinitaly, Verona, Italy
- * Bronze Medal, Challenge International du Vin, Bordeaux, France

Technical Analysis

Alcohol/Vol:	13.5 %
Residual Sugar:	4 g/l
Dryness:	0
Total Acidity:	5.7 g/l

Release Date
2011

Product Information

Size	750 ml
UPC#	
SCC	
Product #	618421
Cases Produced	14500
Price	
Availability	Niagara Estate, select Wine Racks, select LCBO locations