

Wine Profile



Technical Analysis

Alcohol/Vol:	12 %
Residual Sugar:	25 g/l
Dryness:	2
Total Acidity:	7.2 g/l

Release Date

November 2010

Jackson-Triggs Black Series 2009 Crisp & Lively White (Riesling-Gewürztraminer) VQA Niagara Peninsula

Harvest

The grapes for the 2009 vintage of our Black Series "Crisp & Lively White" Riesling-Gewürztraminer were harvested October 11- October 21. The Riesling was harvested from Delaine Vineyard, and the Gewürztraminer from Koop 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 varietal character. The residual sugar at 25g/l is balanced with natural acidity (7.2% TA) to give a balanced wine of exceptional quality.

Winemaker's Notes

This premiere release of our new BLACK SERIES celebrates a fresh new look for Jackson Triggs, and the depth and diversity of our winemakers' experience in crafting wines that embody the Niagara terroir.

2009 was an impressive growing season for both Riesling & Gewürztraminer, and harvest has resulted in wines with lively flavours and distinctive fruit-forward notes. This is a food-friendly and easy drinking wine, perfect to sip on its own or pair with the right dish.

"Very intense flavours of peaches, apricots, lemon and notes of honey. It has a crisp, long finish with a soft but intense mid palate; this wine is elegant and well balanced with a luxurious finish."

Marco Piccoli - Jackson Triggs Niagara Estate Winemaker

Food Pairings

This wine is a crowd-pleaser, ideal when served with steamed crab, Asian cuisine, sushi, shrimp or chicken, creamy pasta dishes or risotto.

Product Information

Size	750 ml
UPC#	
SCC	
Product #	80002862
Cases Produced	
Price	
Availability	Ontario Wine Rack stores