

## Wine Profile



### **Jackson-Triggs Gold Series 2007 ENTOURAGE Sparkling Merlot VQA Niagara Peninsula**

#### **Harvest**

The grapes for our premier vintage of ENTOURAGE Sparkling Merlot were harvested on October 2, 2007 from the Heron Pond Vineyard at 24.8° Brix.

#### **Winemaking**

The fruit for this wine was hand picked and hand sorted, followed by fermentation using select yeast strains. The wine was then barrel aged for 14 months, followed by secondary fermentation in the bottle; the wine sat on lees for 2 years.

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

Entourage celebrates life, and getting together with your “entourage” over a glass of exceptional bubbly. Our premiere limited 448 case release of 2007 ENTOURAGE Sparkling Merlot, Gold Series, is hand crafted in the time-honoured 'Méthode Classique' and was “en tirage” for 2 years. Bringing a 'shade of red' to refined bubbles and celebrating the renowned 2007 vintage, the Sparkling Merlot exudes fruity vanilla and toasty notes, with a refreshing luxurious finish.

#### **Food Pairings**

This delightful bubbly is excellent on its own as a summer sipper, and when paired with BBQ meats, grilled salmon, smoked salmon, Prosciutto, chocolate, fresh red berries, and an assortment of ripe cheeses.

#### **Awards and Accolades**

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

#### **Technical Analysis**

Alcohol/Vol:	12.5 %
Residual Sugar:	25 g/l
Total Acidity:	7.8 g/l

**Release Date**  
2011

#### **Product Information**

Size	750 ml
UPC#	
SCC	
Product #	988339
Cases Produced	448
Price	
Availability	Available at our Niagara Estate winery