JACKSON TRIGGS
VINTNERS

Wine Profile

Jackson Triggs Gold Series 2009 Merlot

VQA Niagara Peninsula

Technical Analysis

Alcohol/Vol:	13.8 %
Residual Sugar:	5 g/l
Dryness:	0
Total Acidity:	6.5 g/l

Release Date
June 2011

Harvest

The grapes for our 2009 Gold Series Merlot were harvested from the select vineyards of Heron Pond, and Delaine Vineyard in the Niagara Peninsula on November 2nd and 10th at 21.2° Brix.

Winemaking

The Gold Series Merlot was fermented with selected yeasts followed by an extended maceration of 15 days. The wine then underwent 100% malolactic fermentation in oak, and was barrel aged for 12 months.

Winemaker's Notes

An elegantly balanced and complex expression of the Niagara terroir, our new Gold Series celebrates the artistry of winemaker Marco Piccoli to create unsurpassed wine with the depth and diversity of his experience. Our Gold Series Merlot is a smooth, full bodied wine with dark cherry, blackberry, red raspberry and plum fruit, wrapped with mocha, leather, and vanilla expressed on the nose and palate highlighted by elegant velvety tannins on the finish.

Food Pairings

An elegant wine to sip on its own, or the ideal accompaniment to rack of lamb, beef wellington, veal with a red wine reduction and aged, ripe cheeses.

Awards and Accolades

This wine will be entered into upcoming domestic and international wine competitions.

Product Information

Size	750 ml
UPC#	
SCC	
Product #	80003808
Cases Produced	1000
Price	$ 24.95
Availability	Niagara Estate Winery, Ontario Wine Rack Stores, LCBO Vintages