

Wine Profile



Jackson Triggs Gold Series 2008 Puncheon Pinot Noir VQA Niagara Peninsula

Harvest

The grapes for the 2008 Puncheon Pinot Noir were harvested on September 27, 2008 from Delaine Vineyard in Niagara-on-the-Lake at 21.3° Brix, and reflect the best of our Niagara terroir.

Winemaking

The grapes for this vintage were softly pressed then cold soaked for 2 days. They were fermented at 25°- 28°C for 7 days and underwent extended maceration on the skins for another 15 days. Winemaker Marco Piccoli used 500 litre Puncheon barrels as vessels to ferment the grapes with selected wild yeasts. This Pinot Noir underwent 100% malolactic fermentation and was aged completely in French oak for 12 months.

Winemaker's Notes

With this rare release of 250 cases, our winemaker has created an elegant Pinot Noir that displays intriguing flavours and complexity due to the oak surface to wine ratio of the barrel. Aromas of ripe red berries combine with vanilla cassis while on the palate luscious plum, red cherry, clove and rosehip predominate. The finish is smooth, supple and lingering.

Food Pairings

This wine pairs beautifully with roast turkey or chicken, game meats, braised beef, seared salmon, and firm cheeses.

Awards and Accolades

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

Technical Analysis

Alcohol/Vol:	12.4 %
Residual Sugar:	4 g/l
Total Acidity:	5.4 g/l

Product Information

Size	750 ml
UPC#	
SCC	
Product #	988143
Cases Produced	250
Price	\$ 44.95
Availability	Exclusively at the Niagara Estates Winery