

Wine Profile



Jackson Triggs Gold Series 2008 ENTOURAGE Sparkling Sauvignon Blanc VQA Niagara Peninsula

Harvest

The grapes for our premier vintage of ENTOURAGE Sparkling Sauvignon Blanc were harvested on September 25th from select vineyards in the Niagara Peninsula at 18° Brix.

Winemaking

The grapes went through gentle pressing and cool fermentation in stainless steel tanks. 20% of the blend aged in older French barrels for 3 months, followed by secondary fermentation in the bottle using select yeast strains; the wine sat on lees for 21 months.

Winemaker's Notes

ENTOURAGE celebrates life, and getting together with your “entourage” over a glass of exceptional bubbly. Our premiere limited 392 case release of 2008 ENTOURAGE Sparkling Sauvignon Blanc Gold Series is hand crafted in the time-honoured Méthode Classique and was “en tirage” for 2 years. Refined bubbles offer herbaceous and toasty citrus notes, with a refreshing luxurious finish.

Food Pairings

Enjoy on its own as an aperitif, or pair with oysters, sushi, Asian cuisine, or patés.

Awards and Accolades

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

Technical Analysis

Alcohol/Vol:	12 %
Residual Sugar:	19 g/l
Total Acidity:	7.1 g/l

Release Date

2011

Product Information

Size	750 ml
UPC#	
SCC	
Product #	988338
Cases Produced	392
Price	
Availability	Niagara Estate winery