



## Wine Profile



### **Jackson Triggs Gold Series 2009 Red Meritage VQA Niagara Peninsula**

#### **Harvest**

The grapes for the 2009 vintage of our Gold Series Red Meritage were harvested on November 10th and November 14th from Heron Pond and Delaine Vineyards at 22.9° Brix.

#### **Winemaking**

This vintage is a traditional assemblage of 35% Cabernet Franc, 35% Merlot and 30% Cabernet Sauvignon three of the classic Bordeaux varietals. This wine went through cold maceration for 3 days followed by fermentation from selected yeasts and maceration for 15 days. This vintage was 100% barrel aged for 16 months where it underwent malolactic fermentation.

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

Our Gold Series celebrates the artistry of winemaker Marco Piccoli to create unsurpassed wines with the depth and diversity of his experience. Our 2009 Meritage is blended to express the best of the vintage, with 35% Cabernet Franc, 35% Merlot and 30% Cabernet Sauvignon. Marco harvested the best grapes from Heron Pond and Delaine vineyards, aged the wine for 16 months in select barrels to craft a full-bodied wine with dark red fruit, mocha, and vanilla expression on the nose and palate. An elegantly balanced and complex expression of the Niagara terroir, this limited 500 case release embodies the best of Jackson Triggs, the benchmark of excellence in Canadian winemaking.

#### **Food Pairings**

An exceptional and versatile red wine, this is the ideal accompaniment to beef tenderloin in peppercorn sauce, grilled rack of lamb, stuffed loin of pork and hardy, firm aged cheeses.

#### **Awards and Accolades**

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

#### **Technical Analysis**

Alcohol/Vol:	13.3 %
Residual Sugar:	8 g/l
Total Acidity:	6.9 g/l

#### **Product Information**

Size	750 ml
UPC#	
SCC	
Product #	594002
Cases Produced	500
Price	
Availability	Niagara Estate winery and Wine Rack stores in Ontario