



Wine Profile



Jackson-Triggs Gold Series 2010 Fumé Blanc VQA Niagara Peninsula

Harvest

The grapes for the 2010 Gold Series Fumé Blanc were harvested exclusively from the Delaine Vineyard in Niagara-on-the-Lake on September 17th at 22.7 degrees Brix.

Winemaking

The Sauvignon Blanc grapes had skin contact for 4-6 hours, and were soft pressed, followed by cold fermentation with selected yeasts. Shortly after fermentation started, the wine was transferred into 100% French oak barrels, using 25% new oak, and left on the lees for 5 months prior to bottling.

Winemaker's Notes

This is an aromatic and complex wine with refreshing citrus notes accented by subtle vanilla and tropical undertones; the finish is long and luxurious. An elegantly balanced wine, this is the perfect expression of Niagara terroir.

Food Pairings

Pairs beautifully with fresh oysters, scallops, lobster, poultry and pastas in cream based sauces, fresh goat's cheese, salads, and soft cheeses

Awards and Accolades

Previous vintages have been awarded:

*Silver Medal, International Wine & Spirit Competition, London, UK

Technical Analysis

Alcohol/Vol: 13 %
Residual Sugar: 2 g/l
Total Acidity: 6.1 g/l

Release Date

2011

Product Information

Size 750 ml
UPC#
SCC
Product # 988332
Cases Produced 468
Price
Availability Niagara Estate winery, select Wine Rack locations, and select licensees.