

## Wine Profile



### **Jackson-Triggs Gold Series 2008 Pinot Noir VQA Niagara Peninsula**

#### **Harvest**

The grapes for the 2008 Jackson Triggs Gold Series Delaine Vineyard Pinot Noir were harvested on September 27, 2008 at 21.3° Brix and reflect the terroir of our Delaine Vineyard in Niagara-on-the-Lake, Ontario, renowned for exceptional Pinot Noir, Syrah, and aromatic whites.

#### **Winemaking**

This Pinot Noir was cold pressed and cold soaked for two days, fermented at 25-28 degrees celsius for seven days, and underwent extended maceration on the skins for another fifteen days. The wine was then barrel aged exclusively in French oak for thirteen months.

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

This stellar vintage of Pinot Noir is vivid red in colour, and displays distinct aromas of strawberry, cherry and vanilla with plum, cherry and rosehip on the palate.

#### **Food Pairings**

Excellent paired with a variety of grilled meats, roasted veal, poultry, baked ham, barbecued swordfish and salmon, roasted duck, and firm cheeses.

#### **Awards and Accolades**

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

#### **Technical Analysis**

Alcohol/Vol:	12.4 %
Residual Sugar:	4 g/l
Dryness:	0
Total Acidity:	5.4 g/l

#### **Product Information**

Size	750 ml
UPC#	
SCC	
Product #	989277
Cases Produced	250
Price	\$ 39.95
Availability	Niagara Estate and Select Wine Rack Locations