

Wine Profile



Jackson Triggs Black Series 2009 Merlot VQA Niagara Peninsula

Harvest

The grapes for the 2009 vintage of Black Series Merlot were harvested on October 26th, November 1st and November 3rd from Vandelaar, Koop, Tufford, Pohorly, Wiley, and Bethune vineyards in the Niagara region.

Winemaking

The Merlot grapes were crushed immediately upon arrival and fermented with selected yeasts in stainless steel tanks under controlled temperatures. The wine underwent a complete malolactic fermentation and was aged in new, one & two year old French & American oak barriques for 18 months.

Winemaker's Notes

Our Black Series showcases the depth and diversity of our winemakers' experience in crafting wines that embody the Niagara terroir. The Merlot underwent malolactic fermentation and was aged in French and American Oak for 18 months for complex fruit and vanilla notes, to give you a wine of exceptional quality.

Food Pairings

This wine is a crowd-pleaser and perfect to sip on its own or ideal when paired with rack of lamb, grilled steak with mushroom sauce, veal in a red wine reduction sauce, Beef Wellington or medium aged cheddar.

Awards and Accolades

Past vintages have been awarded:

- * Gran Menzione, Vinitaly, Verona, Italy
- * Bronze Medal, Challenge International du Vin, Bordeaux, France

Technical Analysis

Alcohol/Vol:	13.5 %
Residual Sugar:	6 g/l
Total Acidity:	6.5 g/l

Product Information

Size	750 ml	1500 ml
UPC#		
SCC		
Product #	618421	988319
Cases Produced	10000	
Price		
Availability	Available at Ontario Wine Rack stores, and local LCBO.	Available at Ontario Wine Rack stores, and local LCBO.