

Wine Profile



Jackson Triggs Black Series 2010 Chardonnay VQA Okanagan Valley

Harvest

The grapes for our 2010 Black Series Chardonnay were harvested from the select vineyards of Bear Cub and Bullpine on September 29th, 2010 at 22° Brix.

Winemaking

The juice was inoculated with a specially selected strain of yeast to enhance varietal character and allowed partial malolactic fermentation in 50% French and 50% American oak barrels.

Winemaker's Notes

Our Black Series showcases the depth and diversity of our winemakers' experience in crafting wines that embody the Okanagan terroir. The Chardonnay is aged in French and American Oak for 8 months to develop creaminess and vanilla notes, balanced with apple, citrus and tropical flavours, for a wine of exceptional quality.

Food Pairings

Perfect when paired with saffron steamed mussels, broiled lobster, smoked fish or poultry in cream sauces, grilled scallops, cedar planked salmon, veal or turkey escalopes, quail, and soft aged cheeses.

Awards and Accolades

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

Technical Analysis

Alcohol/Vol:	13.1 %
Residual Sugar:	4 g/l
Dryness:	0
Total Acidity:	6.8 g/l

Product Information

Size	750 ml
UPC#	
SCC	
Product #	543819
Cases Produced	
Price	
Availability	BCLDB, Alberta, LCBO, and other fine wine retailers