

## Wine Profile



### **Jackson Triggs Black Series 2010 Sauvignon Blanc VQA Okanagan Valley**

#### **Harvest**

The Black Series Sauvignon Blanc grapes were harvested from our Bear Cub, Bullpine and Whitetail vineyards from September 20th, 2010 to October 10th, 2010 at 22 degrees Brix.

#### **Winemaking**

The Sauvignon Blanc grapes were crushed and then allowed six hours of skin contact before the juice was racked into stainless steel tanks and inoculated with a strain of yeast that enhanced the robust varietal characteristics of the wine.

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

This versatile vintage displays citrus and grassy herbaceous notes balanced with grapefruit, gooseberry and a spine of refreshing acidity for a long finish.

#### **Food Pairings**

Ideal when served with steamed crab, grilled fish and vegetables, chicken, and a myriad of pasta dishes. Semi-soft cheeses such as Brie pair extremely well with this wine.

#### **Awards and Accolades**

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

#### **Product Information**

#### **Technical Analysis**

Alcohol/Vol: 12.9 %  
Residual Sugar: 6 g/l  
Total Acidity: 7.5 g/l

**Release Date**  
2011

Size 750 ml  
UPC#  
SCC  
Product # 543819  
Cases Produced 97000  
Price  
Availability Jackson Triggs Tasting  
Gallery, BCLDB, select  
Alberta wine outlets, and  
other fine retailers