

Wine Profile



Jackson Triggs Gold Series 2008 Cabernet Shiraz Viognier VQA Okanagan Valley

Harvest

The grapes for the 2008 Gold Series Jackson Triggs Cabernet Sauvignon-Shiraz-Viognier were harvested on October 26th at 23.8° Brix from the Bear Pine, Thorpe and SunRock Vineyards.

Winemaking

Our NEW Jackson Triggs Gold Series celebrates the artistry of winemaker Brooke Blair to create unsurpassed wines with the depth and diversity of her experience. Brooke's signature is on every bottle of this rare wine. Brooke crafts small lots of the Gold Series wines from special vineyards, and through the art of blending, she is able to create wines that promise exceptional quality, and great value in the \$20+ price point.

This is a unique blend of Cabernet Sauvignon 49%, Shiraz 48% and Viognier 3% that underwent full malolactic fermentation, and was aged in 50% French and 50% American oak barrels for 18 months.

Winemaker's Notes

The complex, well-balanced flavours of this blend display aromas of dark red fruits, and spicy rich white and black pepper, with hints of blackcurrant.

Food Pairings

Ideal with grilled steak, leg of lamb, roast venison, Cheddar and other aged cheeses.

Awards and Accolades

*Best of Class, Okanagan Spring Wine Festival, Kelowna, BC

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

Technical Analysis

Alcohol/Vol:	14 %
Residual Sugar:	0.9 g/l
Dryness:	0
Total Acidity:	6.1 g/l

Product Information

Size	750 ml
UPC#	
SCC	
Product #	636570261
Cases Produced	
Price	
Availability	BC liquor stores and select wine retailers throughout Western Canada