

## Wine Profile



### **Jackson Triggs Silver Series 2009 Cabernet Sauvignon VQA Okanagan Valley**

#### **Harvest**

The grapes for our new 2009 Silver Series Cabernet Sauvignon were harvested on October 28th from the Bear Cub and Bull Pine Vineyards at 23.8° Brix

#### **Winemaking**

This Cabernet Sauvignon underwent full malolactic fermentation and was then aged for 12 months in 50% French and 50% American oak barrels to create a wine with profound depth of character and complexity.

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

Jackson Triggs Silver Series continues to set the benchmark of excellence with renowned wines of extraordinary character. Our Cabernet Sauvignon underwent full malolactic fermentation and was aged 12 months in French and American oak. It is a full-bodied wine with earthy dark fruit and black currant notes and a long rich finish that expresses the essence of the Okanagan terroir.

#### **Food Pairings**

This full bodied, flavourful red pairs perfectly with roasted lamb with garlic and rosemary, braised venison, and soft cheeses such as Brie, Camembert or Chaume.

#### **Awards and Accolades**

Previous vintages have been awarded:

\*Silver Medal, International Wine & Spirit Competition, London, UK

#### **Technical Analysis**

Alcohol/Vol:	14 %
Residual Sugar:	2 g/l
Dryness:	0
Total Acidity:	6.1 g/l

#### **Product Information**

Size	750 ml
UPC#	
SCC	
Product #	543884
Cases Produced	
Price	
Availability	