

Wine Profile



Jackson-Triggs Black Series 2010 Dry Riesling VQA Okanagan Valley

Harvest

The grapes for the 2010 Dry Riesling were harvested on October 20th, at 20.8° Brix from the Whitetail Vineyard.

Winemaking

The Riesling grapes were crushed immediately upon arrival at the winery. The juice was cold settled and racked into stainless steel tanks where it was inoculated with a strain of yeast that enhances varietal character.

Winemaker's Notes

Our Riesling was cold fermented to extract true varietal character, texture and complexity. Luminous straw in colour, the aromatic bouquet displays notes of floral and citrus fruit. On the palate, flavours of lemon and lime are harmoniously balanced with crisp acidity to impart a refreshing finish. - Derek Kontkanen, Winemaker

Food Pairings

Pairs perfectly with seafood risotto, oysters, grilled shrimp, smoked poultry, ginger glazed ham, spicy Asian or Indian cuisine, sushi, roast pork and soft, mild cheeses.

Awards and Accolades

We will be entering this wine in up and coming domestic and international wine competitions.

Product Information

Size	750 ml
UPC#	
SCC	
Product #	543835
Cases Produced	
Price	
Availability	Tasting Gallery, BCLDB, select Alberta wine retailers

Technical Analysis

Alcohol/Vol:	12.9 %
Residual Sugar:	6 g/l
Total Acidity:	8.5 g/l