

Wine Profile



Jackson-Triggs Gold Series 2009 Merlot VQA Okanagan Valley

Harvest

The grapes for the 2009 Gold Series Merlot were harvested on October 28th at 23.9° Brix from the Bear Cub, Bull Pine and McIntyre Bluff Vineyards.

Winemaking

The new Gold Series Merlot underwent full malolactic fermentation before being aged for 18 months in 50% French and 50% American Oak barrels.

Winemaker's Notes

Our Gold Series celebrates the artistry of winemaker Brooke Blair to create unsurpassed wines with the depth and diversity of her experience. Our 2009 Merlot is blended to express the best of the vintage by harvesting the best grapes from small lots in select vineyards. This is a supple wine with dark red fruit, cherries, and dark chocolate expression on the nose and palate. An elegantly balanced and complex expression of the Okanagan Valley terroir, this limited release embodies the best of Jackson Triggs, the benchmark of excellence in Canadian winemaking.

Food Pairings

A perfect accompaniment for a rack of lamb, Beef Wellington, veal with a red wine reduction or medium aged Cheddar.

Awards and Accolades

Previous vintages have been awarded:

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

Technical Analysis

Alcohol/Vol:	14 %
Residual Sugar:	1 g/l
Dryness:	0
Total Acidity:	6.1 g/l

Product Information

Size	750 ml
UPC#	
SCC	
Product #	80002800
Cases Produced	
Price	
Availability	BC liquor stores and select wine retailers throughout Western Canada