

## Wine Profile



### **Jackson-Triggs Black Series 2010 Rosé VQA Okanagan Valley**

#### **Harvest**

The grapes for the 2010 Black Series Rosé were harvested on October 15th, 2010 from Bullpine Vineyard, at 24° Brix.

#### **Winemaking**

Our 2010 Black Series Rose is composed of Merlot (73%), Gewürztraminer (19%), and Riesling (8%). To achieve the perfect balance of distinct colour and flavour, the grapes were left in contact with the skins for twenty four hours and then gently pressed. The wine was cold fermented and aged in stainless steel.

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

Our Black Series Rosé displays vibrant aromas of fresh strawberries and rhubarb underscored with hints of spice. Bursting with fresh summer red berry flavours and balanced with refreshing acidity, this crisp, dry wine is the perfect summer aperitif.

#### **Food Pairings**

This rosé pairs perfectly with salads tossed in raspberry vinaigrette, grilled fish, shrimp or pork, fresh oysters in a spicy sauce, poached salmon, couscous or soft cheeses such as Camembert or Brie.

#### **Awards and Accolades**

Previous vintages have been awarded:

- \* Best of Class, All Canadian Wine Championships, Windsor, ON
- \* Silver Medal, International Wine & Spirit Competition, London, UK

#### **Technical Analysis**

Alcohol/Vol:	13.7 %
Residual Sugar:	0 g/l
Dryness:	6
Total Acidity:	6.6 g/l

#### **Product Information**

Size	750 ml
UPC#	
SCC	
Product #	985648
Cases Produced	
Price	
Availability	