

Wine Profile



Jackson-Triggs Silver Series 2010 Viognier VQA Okanagan Valley

Harvest

The grapes for the 2010 vintage of Silver Series Viognier were harvested from the Bull Pine Vineyard in the Okanagan Valley

Winemaking

The grapes for our Viognier were soft pressed and cold fermented with selected yeasts after extended skin contact for 4 hours; this process is imperative to enhance Viognier varietal character.

Winemaker's Notes

The Viognier is highly aromatic with floral, white pepper, and orange peel notes and a full mouthfeel with complex tropical fruit and peach flavours that express the essence of the Okanagan terroir.

Food Pairings

Perfect to sip on its own, and pairs beautifully with a variety of white fish, shellfish, grilled chicken, vinaigrette salads, soups, soft cheeses, or light cream-based pastas.

Awards and Accolades

Past vintages have been awarded:

* Bronze Medal, Canadian Wine Awards, Penticton BC

* Commended, Decanter World Wine Awards, London, UK

Technical Analysis

Alcohol/Vol: 13.9 %
Residual Sugar: 6 g/l
Total Acidity: 6.5 g/l

Release Date

2011

Product Information

Size 750 ml
UPC#
SCC
Product # 593129
Cases Produced
Price
Availability Jackson-Triggs Tasting
Gallery, select BCLDB
locations