

## Wine Profile



### **Jackson Triggs Silver Series 2010 Gewürztraminer VQA Niagara Peninsula**

#### **Harvest**

The grapes for the 2010 vintage of our Silver Series Gewürztraminer were harvested on September 27th exclusively from the Delaine Vineyard in Niagara-on-the-Lake.

#### **Winemaking**

The grapes were soft-pressed and cold fermented with selected yeasts after extended skin contact for 15 hours; this process is imperative to capture and enhance the intense aromatics of this varietal.

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

Jackson Triggs Silver Series continues to set the benchmark of excellence with renowned wines of extraordinary character that express the essence of the Niagara terroir. We craft small lots of these select wines from quality grapes in special vineyards, to yield wines that promise exceptional quality, varietal character, and great value.

Our Gewürztraminer is highly aromatic with peach, lychee, rose petal and spicy notes and a full mouth feel. The tropical and stone fruit flavours give way to a slightly oily, lingering finish.

#### **Food Pairings**

This wine is a crowd-pleaser, perfect to sip on its own or ideal when served with spicy Thai or Asian cuisine, crab, fish, risotto, or chicken.

#### **Awards and Accolades**

This new vintage will be entered in upcoming international and domestic wine competitions

#### **Technical Analysis**

Alcohol/Vol:	12.8 %
Residual Sugar:	7 g/l
Dryness:	1
Total Acidity:	5.6 g/l

#### **Release Date**

2011

#### **Product Information**

Size	750 ml
UPC#	
SCC	
Product #	987560
Cases Produced	300
Price	
Availability	Niagara Estate, Select Wine Racks, Select Licensees.