

Wine Profile



Jackson Triggs Silver Series 2010 Sauvignon Blanc VQA Niagara Peninsula

Harvest

The fruit for the 2010 vintage of our Silver Series Sauvignon Blanc were harvested from the Koop vineyard in Niagara-on-the-Lake on September 9, 2010.

Winemaking

This wine was cold fermented with selected yeasts after extended skin contact of 4 - 6 hours; this process is imperative to enhance Sauvignon Blanc varietal character.

Winemaker's Notes

Jackson Triggs Silver Series continues to set the benchmark of excellence with renowned wines of extraordinary character. The grapes are gently pressed and cold fermented with select yeasts, resulting in a wine that is a skillful example of our winemakers' depth and diversity of experience in expressing the essence of the Niagara terroir.

This New Zealand style Sauvignon Blanc displays citrus and grassy herbaceous notes balanced with refreshing acidity for a lingering finish. It's fresh, lively, and loaded with bold aromatics - the perfect summer patio wine!

Food Pairings

This wine is easily approachable and versatile, perfect to sip on its own or ideal when served with steamed crab, grilled fish, shrimp or chicken, light pasta dishes or risotto.

Awards and Accolades

Previous vintages have been awarded:

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

Technical Analysis

Alcohol/Vol:	13.6 %
Residual Sugar:	2 g/l
Total Acidity:	5.7 g/l

Release Date

May 2011

Product Information

Size	750 ml
UPC#	
SCC	
Product #	988330
Cases Produced	1400
Price	
Availability	Jackson Triggs Niagara Estate Winery, Wine Club, LCBO Vintages Release January 18 2011