

## Wine Profile



### **Jackson-Triggs Silver Series 2010 Chardonnay VQA Niagara Peninsula**

#### **Harvest**

The grapes for the 2010 Silver Series Chardonnay were harvested in mid-October from the select vineyards of Heron Pond and Delaine in the Niagara region.

#### **Winemaking**

The grapes were soft pressed after having had skin-juice contact for 3 hours. The juice was then cold fermented with selected yeasts, and transferred to French oak barrels. The wine underwent 100% full malolactic fermentation followed by barrel aging for 6 months in select oak barrels.

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

Jackson Triggs Silver Series continues to set the benchmark of excellence with renowned wines of extraordinary character. Our Chardonnay is soft pressed, malolactic fermented, and barrel-aged in select barrels for one year, allowing for a full mouthfeel. Creamy caramel, vanilla, apple, lemon and butter flavours express the essence of the Niagara terroir.

#### **Food Pairings**

This vintage pairs perfectly with stone crab, ginger baked salmon, grilled scallops or shrimp, mushroom risotto, veal chops, and pork tenderloin. Pastas in rich cream sauces and aged cheeses are also great matches.

#### **Awards and Accolades**

Previous vintages have been awarded:

\*Silver Medal (Best in Class), International Wine & Spirit Competition, London, UK

#### **Technical Analysis**

Alcohol/Vol:	13.5 %
Residual Sugar:	2 g/l
Dryness:	0
Total Acidity:	5.6 g/l

#### **Product Information**

Size	750 ml
UPC#	
SCC	
Product #	593996
Cases Produced	1300
Price	
Availability	Niagara Estate, Selected Wine Racks, Selected Licensees.