

Wine Profile



Jackson-Triggs Silver Series 2010 Sauvignon Blanc VQA Okanagan Valley

Harvest

The grapes for our 2010 Silver Series Sauvignon Blanc were harvested from Whitetail Vineyard on September 23rd 2010 at 20° Brix.

Winemaking

The 2010 Silver Series Sauvignon Blanc was cold fermented in stainless steel tanks and allowed 6 hours of skin contact to extract intense varietal character and complexity.

Winemaker's Notes

Jackson-Triggs Silver Series continues to set the benchmark of excellence with renowned wines of extraordinary character. Our finely balanced Sauvignon Blanc displays citrus and grassy herbaceous notes balanced with grapefruit, grapefruit and gooseberry flavours with refreshing acidity for a long finish. With grapes that are gently pressed with 6 hours of skin contact and cold fermented, the resulting wine is a skillful example of our winemakers' depth and diversity of experience in expressing the essence of the Okanagan terroir.

Food Pairings

Perfect for sipping on its own or ideal when served with steamed crab, grilled fish or chicken, pasta with pesto sauce or a vegetable risotto.

Awards and Accolades

We will be entering this wine in up and coming domestic and international wine competitions.

Technical Analysis

Alcohol/Vol:	12 %
Residual Sugar:	6 g/l
Total Acidity:	8.2 g/l

Product Information

Size	750 ml
UPC#	
SCC	
Product #	
Cases Produced	7200
Price	
Availability	Okanagan Estate, VQA Stores and select wine retailers throughout Western Canada