

## Wine Profile



### **Jackson-Triggs Gold Series 2010 Chardonnay VQA Okanagan Valley**

#### **Harvest**

The grapes for our 2010 Gold Series Chardonnay were harvested from Thomas Ranch Vineyard in the Okanagan Valley on October 6th 2010 at 23.5° Brix.

#### **Winemaking**

This vintage underwent partial malolactic fermentation and then was aged for 8 months in both 60% French and 40% American oak to add depth and complexity.

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

Our Gold Series celebrates the artistry of winemaker Derek Kontkanen to create unsurpassed wines with the depth and diversity of his experience. For the 2010 Chardonnay, Derek harvested the best Chardonnay grapes from the Bear Cub and Thomas Ranch vineyards and aged the wine in French and American oak, to craft an aromatic and full-bodied wine with refreshing tropical notes, subtle vanilla and creamy buttery undertones with an exceptionally long finish. An elegantly balanced and complex expression of the Okanagan terroir, this release embodies the best of Jackson-Triggs, the benchmark of excellence in Canadian winemaking.

#### **Food Pairings**

This elegant wine is perfect when paired with broiled lobster in butter, Chilean sea bass, fresh salmon, saffron mussels and pork tenderloin and will also pair well with rich creamy pastas and fresh salads.

#### **Awards and Accolades**

Previous vintages have been awarded:

\*Silver Medal, Decanter World Wine Awards, London, UK

\*Silver Medal, International Wine & Spirit Competition, London, UK

#### **Technical Analysis**

Residual Sugar:	4 g/l
Dryness:	0
Total Acidity:	6.5 g/l

#### **Product Information**

Size	750 ml
UPC#	
SCC	
Product #	572065
Cases Produced	4500
Price	
Availability	Okanagan Estate Tasting Gallery, select BCLDB locations