



# JACKSON-TRIGGS

ESTATE WINES



## GRAND RESERVE ENTOURAGE 2010 SPARKLING MERLOT VQA NIAGARA PENINSULA

### HARVEST

The 2010 vintage was one of the best in the past thirty years, yielding wines of exceptional quality and varietal definition. The early budburst and a warm growing season saw rapid and healthy vine growth with the harvest beginning at the end of August. This was a vintage year where both the quality of the fruit and the skill of the winemaker had the opportunity to shine.

### WINEMAKING

This wine is hand crafted in the time-honoured Méthode Classique and was “en tirage” for 2 years. The fruit for this wine was hand-picked and hand sorted, followed by fermentation using select yeast strains. It was then barrel aged for 14 months, followed by secondary fermentation in the bottle; this wine sat on lees for 2 years. Bringing a ‘shade of red’ to refined bubbles, our Sparkling Merlot exhibits fruity vanilla and toasty notes, with a refreshing luxurious finish.

### WINEMAKER’S NOTES

This unique wine is rich and dark, yet fruit-forward, displaying ripe, red fruit complemented by notes of chocolate and espresso. A full and persistent mousse is supported by supple tannin and a concentrated finish that lingers with hints of cocoa.

### FOOD PAIRINGS

This lively sparkling red wine is a lovely alternative to red table wine – it is the perfect sipper, and pairs beautifully with grilled meats, barbecued or smoked salmon, prosciutto and melon, dark chocolate, and a variety of ripe and sharp cheeses.

### PRODUCT INFORMATION

Size: 750 mL  
Product#: 988339  
Winemaker: Marco Piccoli  
Availability: Select Wine Rack and LCBO locations and the Niagara Estate Winery or [www.greatesstatesniagara.com](http://www.greatesstatesniagara.com)

### TECHNICAL ANALYSIS

Alcohol/Vol: 13%  
Residual Sugar: 27 g/l  
Total Acidity: 6.1 g/l  
pH: 3.31

*We've got a wine for that.* [jacksontriggswinery.com](http://jacksontriggswinery.com)