



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Marco Piccoli
Size: 750 mL
Product #: 988339

TECHNICAL ANALYSIS

Alc/Vol: 12 %
pH: 3.32 pH
Residual Sugar: 30 g/l
Total Acidity: 5.5 g/l
Oak Aging: 12mo

ENTOURAGE

2013

SPARKLING MERLOT

VQA Niagara Peninsula

HARVEST

Optimal ripening conditions allowed the 2013 vintage good complexity and exceptional quality. Spring had a cool start moving into a warm summer and excellent ripening time. Abundant sunshine, minimal rain and warm daytime temperatures in September to mid October gave the early white varieties great aromatics and ripe fruit- in particular, Sauvignon Blanc, Gewurztraminer and Riesling. Harvest began on Sept. 6th with the sparkling base for Chardonnay and Pinot Noir. Good colour extraction and tannins in the full range of reds reflect their good phenological ripeness especially with Merlot and Pinot Noir.

WINEMAKING

The grapes for this unique sparkling wine were cold macerated to extract colour and flavour before they underwent fermentation with specially selected yeast for ten days. The resulting wine was gently pressed and sent to a combination of American and French oak to complete malolactic fermentation and age for up to twelve months. The wine was moved from barrel and prepared to undergo secondary fermentation in the 'methode classique', then aged sur lee for one year. At that time the wine was riddled and disgorged, and a small sugar adjustment made to attain a perfect balance.

WINEMAKER'S NOTES

Smoky notes complement intense aromas of fresh red fruit, coffee, and chocolate. The palate is lively with a fine mousse supporting a luscious and juicy fruit-driven profile. Subtle tannin and crisp acidity bring a supreme balance to the wine. The finish lingers with toasty notes and fresh wildflower honey.

FOOD PAIRING

This sparkling Merlot is bold and refreshing. Pair it with Italian sausage with fennel, grilled chicken or tuna, pulled pork, lasagna and cheeses such as Pecorino, Parmigiana Reggiano and Grana Padano.