



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Size: 750 mL
Product#: 988339
Availability: Jackson-Triggs
Winery Exclusive
Winemaker: Marco Piccoli

TECHNICAL ANALYSIS

Alcohol/Vol: 12.5%
Residual Sugar: 27 g/l
Total Acidity: 5.5 g/l

RELEASE DATE

November 2012

ENTOURAGE

2008

SPARKLING MERLOT

VQA NIAGARA PENINSULA

HARVEST

Grapes for Sparkling wines are harvested in late August and early September well before the grapes for table wine harvest to capture higher acidities. The 2008 vintage was a very good year as the temperatures were not too warm which allowed a good level of acidity into the grapes. Pinot Noirs expressed very intense fruity aromas, elegant floral notes, without extracting a lot of color. Chardonnay instead displayed a nice minerality and complex elegance from this vintage. The 2008 vintage highlighted very well the elegance and the potential of our vineyards when it comes to Sparkling wines, confirming once again how suitable this wine region is to produce world class Methode Classique Sparkling products.

WINEMAKING

Entourage celebrates life, and getting together with your “entourage” over a glass of exceptional bubbly. Our premiere limited case release of 2008 Entourage Sparkling Merlot is hand crafted in the time-honoured Méthode Classique and was “en tirage” for 2 years. Refined bubbles offer luscious red fruit and toasty notes, with a refreshing luxurious finish. The fruit for this wine was hand picked and hand sorted, followed by fermentation using select yeast strains. The wine was then barrel aged for 14 months, followed by secondary fermentation in the bottle; the wine sat on lees for 2 years.

WINEMAKER'S NOTES

The 2008 Entourage Sparkling Merlot is an interesting wine that exhibits various notes of ripe red fruits, and subtle hints of toast and coffee. The wine is full in flavour but lightly textured, with smooth tannin and a defined dark cherry finish.

FOOD PAIRINGS

Try it with dishes like salmon cakes with roasted garlic aioli, roasted chicken, bacon & goat cheese salad, barbecued ribs, and pizza. Mild to medium cheeses work best with this wine, and desserts where ripe, red fruit is the highlight.

We've got a wine for that. jacksontriggswinery.com