



# JACKSON-TRIGGS

ESTATE WINES



## PRODUCT INFORMATION

Size: 750 mL  
Product#: 618413  
Availability: Select Wine Racks  
Niagara Estate Winery

Size: 1,5 L  
Product#: 988320  
Availability: Select Wine Racks

## TECHNICAL ANALYSIS

Alcohol/Vol: 13.1%  
Residual Sugar: 4 g/l  
Total Acidity: 6.2 g/l

## RELEASE DATE

2012

## RESERVE SERIES

2011

# SAUVIGNON BLANC

VQA NIAGARA PENINSULA

## HARVEST

The 2011 vintage got off to a slow start due to cool temperatures and rain but record July heat levels brought the growing season back on line. Sparkling wines came in early September giving a great base to the Sparkling wines of Cuvee Close, Sauvignon Blanc and Merlot. The vintage showed good sugar-acid balance offering the Sparkling and aromatic whites great structure and balance. The Sauvignon Blanc show well defined crisp, grassy characteristics. The challenges of a rainy harvest season were managed by strategic picking and vineyard management. The warmer, sunny effects of a dry November offered the later ripening reds of Merlot, Cabernets, Syrah, maximum aromas and flavours.

## WINEMAKING

This wine was cold fermented with select yeast strains after extended skin contact of 4 - 6 hours; this process is imperative to enhance Sauvignon Blanc varietal character.

## WINEMAKER'S NOTES

The 2011 Reserve Sauvignon Blanc is a crisp and refreshing white with intense notes of grapefruit and asparagus and vegetal, grassy undertones. On the palate this wine is fresh and clean with high acidity and a lingering finish.

## FOOD PAIRINGS

This wine is delicious and refreshing all on its own or paired with food. The ideal pairings for this wine are steamed crab, grilled fish, shrimp or chicken, light pasta dishes or risotto.

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