



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Size: 375 ml
Product#: 593962
Winemaker: Marco Piccoli
Availability: Select LCBO and Wine Rack Locations and the Niagara Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol: 9.5%
Residual Sugar: 263 g/l
Total Acidity: 10.3 g/l
pH: 3.51

RESERVE SERIES ICEWINE

2008

CABERNET FRANC

VQA NIAGARA PENINSULA

HARVEST

The grapes for our 2008 Reserve Cabernet Franc Icewine were harvested between December 21st - January 14th at approximately 42° Brix.

WINEMAKING

Naturally frozen on the vine, the grapes for our Cabernet Franc Icewine were picked at an average temperature of -10°C. The grapes were pressed immediately after picking in small lot basket presses, thus enhancing the varietal's sweetness and concentrated aromatic flavours. This was followed by slow, cool fermentation using specially selected yeast in stainless steel tanks to preserve the wine's intensity, and fruit character.

WINEMAKER'S NOTES

Luscious and blanced, the 2008 Cabernet Franc Icewine shows notes of bright red fruit, fig, and cherries on the nose and palate. Rich and full in mouth feel with crisp acidity and an intense and lengthy strawberry finish.

FOOD PAIRINGS

The delicate aromas of rich red berries and chocolate found in the Reserve Series Cabernet Franc Icewine allow this wine to match perfectly with savoury and sweet. Try it with duck confit, sweet & sour meatballs, double-fudge chocolate cake, and blue-veined, triple cream, and aged hard cheeses.

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