



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Marco Piccoli
Size: 750 mL
Product #: 988338

TECHNICAL ANALYSIS

Alc/Vol: 12 %
pH: 3.32 pH
Residual Sugar: 16 g/l
Total Acidity: 5.9 g/l
Oak Aging: No

jacksontriggswinery.com

ENTOURAGE

2014

SPARKLING SAUVIGNON BLANC

VQA Niagara Peninsula

HARVEST

The 2014 harvest was not without its challenges due to an unusually cold winter and cool spring, but with meticulous vineyard management, harvest began officially in mid-September with fruit for our sparkling wines. As harvest progressed, most varietals were just slightly behind normal due to the winter delay. Favourable weather conditions that began in September continued and prevailed throughout the entire harvest creating ideal ripening conditions - days were sunny and warm, nights cool and clear, and there was minimal precipitation, allowing even late ripening varieties like Cabernet Sauvignon to mature very well.

WINEMAKING

The grapes were carefully picked and left to cold soak on skins for up to 24 hours before being gently pressed in an effort to handle the juice as delicately as possible. The Sauvignon Blanc was cool fermented in stainless steel tanks with specially selected yeast 3 weeks. The best and most expressive lot of Sauvignon Blanc was selected to act as the base wine, which was refermented in bottle with specific sparkling wine yeast, and aged “en tirage” (sur lee) for 1 year to extract body, flavour, and aromatics without overpowering the delicate aromas of the variety.

WINEMAKER'S NOTES

The varietal characters of lemon grass, grapefruit, pineapple, and tropical fruits are brought to full intensity on the lively and vivacious nose. This unique sparkling wine has a persistent mousse complemented by tropical fruit and bright citrus flavours and light toasty notes, all backed by a bright acidity and luxurious finish.

FOOD PAIRING

This delightful wine is the perfect accompaniment to dishes like spicy Asian curry, pasta with asparagus in lemon cream sauce, tomato & cilantro marinated chicken, and goat, Brie, and sharp cheddar cheeses.