



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Size: 750 mL
Product#: 80015853
Winemaker: Marco Piccoli

TECHNICAL ANALYSIS

Alcohol/Vol: 13.5%
pH: 3.3
Residual Sugar: 1 g/l
Total Acidity: 7.3 g/l

GRAND RESERVE SERIES

2014

WHITE MERITAGE

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 Sauvignon Blanc component for this wine was picked at optimal ripeness and then “cold soaked” on skins for up to 24 hours to extract further aromas, flavours, and structure. The juice of both the Semillion and Sauvignon Blanc were gently pressed and fermented separately at cool temperatures with selected yeast in stainless steel tanks. Each wine was aged on lees for 4 months and expertly blended for maximum aromatic and structural impact and balance. It was then bottled young to preserve its fresh aromatics and crisp flavour.

WINEMAKER'S NOTES

Elegant notes of tropical fruit, savoury herbs, and underbrush. The wine showcases notes of fresh cut grass, citrus, and guava, with nuanced notes of resin and pine. The palate is crisp and linear with fresh acid and a sense of tension. It has a bright and lingering lemon-lime finish.

FOOD PAIRINGS

This complex, layered vintage of Grand Reserve White Meritage boasts very versatile pairing abilities. The wine pairs beautifully with fresh oysters, bacon wrapped scallops, crab or lobster, poultry and pastas in cream-based sauces, fresh goat's cheese, salads, or rich feta cheese.

jacksontriggswinery.com