



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Marco Piccoli
Size: 750 mL
Product #: 80003392

TECHNICAL ANALYSIS

Alc/Vol: 12.5 %
pH: 3.25 pH
Residual Sugar: 22 g/l
Total Acidity: 6.7 g/l
Oak Aging: N/A

RESERVE SERIES

2015

CUVE CLOSE

VQA Niagara Peninsula

HARVEST

Below average winter temperatures in the Niagara region caused a substantial amount of vine damage at Jackson-Triggs. While initial crop estimates were below historical yields, actual harvested crop for the 2015 vintage exceeded expectations. The strong vintage was primarily due to a weather favourable growing season causing all grape varieties to mature very well. Brix accumulation and flavour compounds throughout September and October were excellent due to the warm, dry days and crisp, cool evenings. Aromatic and flavour development was strong due to the big temperature differences between daytime highs and night time lows, resulting in an overall great vintage.

WINEMAKING

A blend of Chardonnay, Riesling, and Pinot Noir. These wines underwent primary fermentation as separate lots in stainless steel tanks, before being blended for maximum aromatics, texture and balance. The blend underwent secondary fermentation in a pressurized stainless tank, using the Cuve Close method. Bottled after the minimum 90 day period of lees contact to extract a creamy mouthfeel, lively texture, and toasty aromatic notes.

WINEMAKER'S NOTES

This wine displays notes of fresh baked bread and bright citrus fruits as well as juicy peach, and melon. The mousse is persistent and leads to a lush and textured yet fresh mouthfeel. Crisp acidity with notes of grapefruit and citrus zest lead to a smooth, stone fruit finish.

FOOD PAIRING

An extraordinarily versatile wine, the Cuve Close pairs perfectly with a myriad of foods like fresh asparagus & tomato salad, linguine with clams & fennel, pistachio-crusted scallops, and pear-ginger crisp. Excellent on its own, and with cheeses like Triple Cream Brie, Chèvre, and Gouda.

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