



# JACKSON-TRIGGS

ESTATE WINES



## 2011 Grand Reserve Chardonnay

VQA OKANAGAN VALLEY

### WINEMAKER'S TASTING NOTES

The 2011 Grand Reserve Chardonnay is smooth and delectable from start to finish. Wonderful aromas of tropical fruits and vanilla follow through to the palate. This Chardonnay has a rich and creamy finish with subtle hints of toast.

### VINTAGE CONDITIONS

The 2011 vintage had a cool, rainy start offering good soil moisture and effectively shortened the harvest window down to only eight weeks. This created a very compressed and busy vintage ending in early November. Fortunately a very warm, sunny August and September allowed the vines to provide adequate maturity. Early shoot and bunch thinning and leaf removal were key to achieving ripeness in this cooler than normal year. Obtaining fruit ripeness without too much sugar has offered us balanced wines with good colour and structure without excessive alcohol. Wines from the 2011 vintage reflect good fruit and wine purity allowing for true varietal character.

### VITICULTURE/VINIFICATION

The grapes for the 2011 Grand Reserve Chardonnay were harvested on October 6th at approximately 22.5 brix, from the Thomas Ranch Vineyards in the heart of the Okanagan Valley. This 100% Chardonnay underwent a partial malolactic fermentation before being aged for 8 months in a blend of 60% French and 40% American oak.

### FOOD PAIRINGS

Lobster Risotto; Grilled Scallops in a creamy pesto sauce; Baked Brie, and other soft, rich cheeses.

### PRODUCT INFORMATION

Size: 750 mL  
Product# 988055  
Cases Produced  
Availability Select LDB  
and Private Retail  
Locations, and the  
Jackson-Triggs  
Okanagan Estate  
Winery

Winemaker Derek Kontkanen

### TECHNICAL ANALYSIS

Alcohol/Vol: 12.50 %  
pH  
Total Acidity 6.2  
Residual Sugar 4  
Oak Aging

*We've got a wine for that.*

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