



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Dave Carson
Size: 750 mL
Product#: 543884

TECHNICAL ANALYSIS

Alcohol/Vol: 14.3 %
pH: 3.8 pH
Residual Sugar: 6 g/l
Total Acidity: 5.6 g/l
Oak Ageing: Yes, 7 months

RESERVE SERIES

2018

CABERNET SAUVIGNON

VQA OKANAGAN VALLEY

HARVEST

Despite the late start to the growing season due to a cool spring, the vines started taking off in early May, making up for lost time and enjoying the ideal, hot and dry days throughout June, July and August. This above average hot summer was perfect for grape development, allowing all varieties, including the later ripening reds the opportunity to flourish. Things got challenging approaching the harvest as the weather shifted to less than ideal, with high heat, and humidity and a bit of rain, thankfully enough dry days allowed for all varieties to be harvested by early November. Both thin skinned grapes and the later ripening reds were at optimal quality thanks to ideal growing conditions throughout the summer.

WINEMAKING

The grapes were picked at peak ripeness and fermented in stainless steel tanks. The fermentation lasted about 10 days and then went through malolactic fermentation. It was then aged with a blend of French and American oak for 7 months and allowed to mature before being bottled.

WINEMAKER'S NOTES

The dark garnet colour has both full and rich in aroma and flavour. On the nose there are bold scents of blueberry, mocha, and chocolate. The palate is smooth and velvety mirroring the aromas, boasting complex flavours of dark fruit and a pleasant chocolate on the finish.

FOOD PAIRINGS

Try this bold wine, with big bold foods like sticky bbq ribs, pulled pork, banquet burgers and sharp, hard cheeses like Mimolette or Edam.

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