



# JACKSON-TRIGGS

ESTATE WINES



## PRODUCT INFORMATION

Winemaker: Dave Carson  
Size: 750 mL

## TECHNICAL ANALYSIS

Alc/Vol: 13.5 %  
pH: 3.69 pH  
Residual Sugar: 8.0 g/l  
Total Acidity: 6.1 g/l  
Oak Aging: 8 months

## RESERVE SERIES

2016

## MERLOT

VQA Okanagan Valley

### HARVEST

2016 had an extremely early start and very warm spring conditions, bringing the challenges of allowing the grapes enough hang-time to get full flavour development, without resulting in overly high sugars. The great news is that Mother Nature cooperated, and in July the grapes had time to slow down and develop those incredible fruit-driven flavours and aromas. October brought some frost, but we managed through the cold overnight temperatures with overhead irrigation and wind machines. The whites are crisp, fresh and full of varietal character; the reds are rich and full-bodied, with mouth-coating tannins and structure. Another outstanding vintage for Jackson-Triggs Okanagan.

### WINEMAKING

The grapes arrived at the winery at full ripeness and were crushed and destemmed and placed in a stainless steel tank and inoculated. The wine was pumped over twice daily for 8 days then it went through Malolactic fermentation. Afterwards, the wine was aged with a blend of French and American oak. The wine was allowed to age with the oak for about 8 months before being filtered and released. 100% Merlot

### WINEMAKER'S NOTES

Fresh red plum, jammy strawberry, rich mocha notes and smoky toast on the nose. The palate is full of the same flavours that are present on the nose. The tannins are medium and the acidity is balanced with a medium finish.

### FOOD PAIRING

This wine is quite versatile, able to be enjoyed with a multitude of dishes. Try it with a Penne Bolgnese, grilled Italian sausages, braised beef or even fried chicken. This wine also goes very well with medium aged cheeses.

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