



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Dave Carson
Size: 750 mL
Product #: 543819

TECHNICAL ANALYSIS

Alc/Vol: 13 %
pH: 3.56 pH
Residual Sugar: 8 g/l
Total Acidity: 7 g/l
Oak Aging: 5 months

RESERVE SERIES

CHARDONNAY

VQA Okanagan Valley

HARVEST

WINEMAKING

The grapes for this blend comes from both our Black Sage Vineyard in Oliver as well as Thomas Ranch in Okanagan Falls. Picked in late September, these two areas give it a mix of characteristics from a cooler site (Thomas) and one of our warmer sites (Black Sage). These two parcels were fermented separately in oak then meticulously blended to achieve that signature profile of Jackson-Triggs Chardonnay.

WINEMAKER'S NOTES

A complex mixture of lemon, pear and vanilla on the nose. Medium bodied with notes of lemon, pie crust and spice on a balanced, round finish.

FOOD PAIRING

Tarragon chicken, wine-baked chicken legs with Marjoram, trout with lemon garlic butter, crab legs and butter, seared scallops.
Cheese: Halloumi, Manchego, Feta, Mozzarella.

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