



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Dave Carson
Size: 750 mL
Product#: 593111

TECHNICAL ANALYSIS

Alcohol/Vol: 12 %
pH: 3.41 pH
Residual Sugar: 7 g/l
Total Acidity: 6.4 g/l
Oak Ageing: No

RESERVE SERIES

SAUVIGNON BLANC

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

Often times, the first grape varietal to touch our presses every vintage is Sauvignon Blanc and 2018 was no exception. Chosen from our Whitetail vineyard, Dave Carson opts for an earlier pick in order to keep it on the grassy/green apple range than tropical as more ripened Sauvignon Blanc tends to be. Fermented, and stored in stainless steel tank to maintain aromaticity and fruit characters.

WINEMAKER'S NOTES

Grassy with notes of green apple and grapefruit on the nose with a light citrus finish. This Sauvignon Blanc is refreshing with natural acidity and citrus and tropical fruit flavours on the palate.

FOOD PAIRINGS

Try it with: Oysters, roasted Asparagus salad with chic peas, or pan seared lemon Sole.

Cheese: Goat cheese, white cheddar, Brie