



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

MERLOT

VQA Okanagan Valley

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.