



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Levi de Loryn
Size: 750 mL
Product#: 618413

TECHNICAL ANALYSIS

Alcohol/Vol: 13 %
pH: 3.3 pH
Residual Sugar: 5
Total Acidity: 6.1 g/l
Oak Ageing: No

RESERVE SERIES

2020

SAUVIGNON BLANC

VQA NIAGARA PENINSULA

HARVEST

The 2020 harvest in its entirety was uncommonly early, leading to each varietal being harvested earlier than we'd typically see. Autumn was brilliant – warm and sunny with nominal rainfall, providing ideal conditions for harvest. While yields were lower for all varieties, quality was excellent. The daytime conditions and cooler evenings allowed the grapes to develop phenolic ripeness without any breakdown. Not unexpectedly, the warm, dry growing season yielded grapes with high sugars and low acids. First fruit was picked for sparkling wines in early September, with the final harvest for Cabernets in early November.

WINEMAKING

The fruit for this elegant Sauvignon Blanc comes from our select Niagara Peninsula vineyards. The fruit was destemmed and immediately pressed and cold fermented at 16 degrees for 10 days. Each block was fermented separately then blended to create perfect harmony, reflective of the Niagara terroir and yield a lean, delicate wine.

WINEMAKER'S NOTES

Aromas of crushed passion fruit seeds, dried mangos, notes of frangipanni and candied melon. A fine, chalky acidity and mineral-driven slate on the palate follows a long and elegant tropical fruit finish on the nose.

FOOD PAIRINGS

Pairs well with prosciutto wrapped melon, fruit salad or grilled Korean sticky chicken thighs.

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