



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Levi de Loryn
Size: 750 mL
Product#: 618421

TECHNICAL ANALYSIS

Alcohol/Vol: 13.4 %
pH: 3.49 pH
Residual Sugar: 7.7 g/l
Total Acidity: 6.7 g/l
Oak Ageing: Alternatives

RESERVE SERIES

2019

MERLOT

VQA NIAGARA PENINSULA

HARVEST

Although the 2019 harvest season in Ontario was delayed due to somewhat damp and cool conditions, overall it was a decent season. We experienced an unusually late start to sparkling harvest this year, with the first fruit harvested in late September from the Claystone vineyard. While ripening took longer than is typical, the quality was exceptional. The balance of the sparkling fruit was picked by late October and certainly showcased terroir driven sparkling's. There was a strategy at play as to when to pick the Pinot Noir and Chardonnay at their peak before damper, late autumn conditions settled in. Having negotiated this, we expect some classic and elegant wines to follow. As anticipated, Bordeaux varieties hung longer to achieve optimum ripeness.

WINEMAKING

This Merlot was picked at perfect maturity; the fruit was carefully crushed and sent to tank to cold soak for 72 hours. The tanks were warmed to begin the 10 day fermentation with carefully selected yeast. The tanks were rotated to mix the skins 3 times daily, extracting colour and flavour before gently pressing and completing malolactic fermentation.

WINEMAKER'S NOTES

Juicy ripe red fruit, raspberries, rhubarb, hints of vanilla curd, savoury olives, baking spice and rich mocha on the nose. A smooth, dried red fruit, stewed cranberries, rich cacao with lean tannins and pleasant length on the palate.

FOOD PAIRINGS

Pairs well with chorizo and spinach rotoni pasta, wild mushroom burschetta, calzone, and smash burger.