

Wine Profile



Jackson-Triggs Gold Series 2010 White Meritage VQA Okanagan Valley

Harvest

The grapes for our 2010 Gold Series White Meritage were harvested on September 24th, 2010 from the Whitetail Vineyard at 21° Brix.

Winemaking

Our 2010 Gold Series White Meritage is a blend of 87% Sauvignon Blanc and 13% Semillon grapes. The Semillon was barrel aged for 3 months in 80% older French and 20% new American oak barrels.

Winemaker's Notes

Derek harvested the best grapes from our Whitetail Vineyard, to craft an aromatic and complex wine with subtle oak over passionfruit and grassy citrus notes with refreshing acidity. An elegantly balanced and complex expression of the Okanagan terroir, this limited 250 case release embodies the best of Jackson Triggs, the benchmark of excellence in Canadian winemaking.

Food Pairings

Enjoy this lively wine all on it's own or pair it with light cream sauces, fresh seafood or soft cheeses.

Technical Analysis

Alcohol/Vol:	12.7 %
Residual Sugar:	4 g/l
Dryness:	0
Total Acidity:	6.67 g/l

Release Date

2012