



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Size: 750 mL
Product# 80002796
Cases Produced
Availability Select LDB
and Private Retail
Locations, and the
Jackson-Triggs
Okanagan Estate
Winery

Winemaker Brooke Blair

TECHNICAL ANALYSIS

Alcohol/Vol: 13 %
pH
Total Acidity 6.1
Residual Sugar 0.9
Oak Aging 18 months

2010

Grand Reserve Cab Shiraz Viognier

VQA OKANAGAN VALLEY

WINEMAKER'S TASTING NOTES

The 2010 Grand Reserve Cabernet Shiraz Viognier is a rich, bold wine with delicious notes of black pepper and spice on the nose. The luscious scents follow through to the palate and are complemented by additional flavours of juicy black fruits, specifically blackcurrant. This wine's intense fullbodied flavours linger for a long smooth finish.

VINTAGE CONDITIONS

The 2010 vintage was one for the books, a cool spring and summer challenge our viticulture team. The team rose to the occasion and made the necessary adjustments in the vineyard to yield great fruit. The harvest was a couple of weeks behind the average but the intense fruit flavours was well worth the wait.

VITICULTURE/VINIFICATION

The grapes for the 2010 Cabernet Shiraz Viognier were harvested on October 26, 2010 from the Bull Pine, Sunrock and Thorpe vineyards in the heart of the Okanagan Valley. This interesting blend consists of 49% Cabernet Sauvignon, 48% Shiraz and 3% Viognier, which all underwent co-fermentation with specially selected yeast strains and the went through a full malolactic fermentation. After fermentation this wine was aged for 18 months in a blend of French and American oak.

FOOD PAIRINGS

Braised Lamb shank with mint sauce; grilled steak with peppercorn gravy; aged cheddar and other hard, strong flavoured cheeses.

We've got a wine for that.

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