



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Size: 750 mL
Product#: 80002796
Winemaker: Brooke Blair
Availability: Select LDB and Private
Retail Locations,
and the Okanagan
Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol: 13.6%
pH: 3.9
Residual Sugar: 1 g/l
Total Acidity: 6 g/l
Oak Aging: 18 months

RELEASE DATE

October 2013

GRAND RESERVE SERIES

2011

CABERNET SHIRAZ VIOGNIER

VQA OKANAGAN VALLEY

HARVEST

The 2011 vintage had a cool, rainy start offering good soil moisture and effectively shortened the harvest window down to only eight weeks. This created a very compressed and busy vintage ending in early November. Fortunately a very warm, sunny August and September allowed the vines to provide adequate maturity. Early shoot and bunch thinning and leaf removal were key to achieving ripeness in this cooler than normal year. Obtaining fruit ripeness without too much sugar has offered us balanced wines with good colour and structure without excessive alcohol. Wines from the 2011 vintage reflect good fruit and wine purity allowing for true varietal character.

WINEMAKING

The grapes for the 2011 Grand Reserve Cabernet Shiraz Viognier were harvested on November 3rd and 4th at approximately 23 Brix from the Sunrock and Bullpine Vineyards in the south of the Okanagan Valley. This blend is 50% Cabernet Sauvignon, 48% Shiraz and 2% Viognier and underwent a full malo-lactic fermentation. It was barrel aged for 18 months in a blend of French and American oak.

WINEMAKER'S NOTES

The 2011 Grand Reserve Cab Shiraz Viognier is a smooth and complex wine. Wonderful aromas of white pepper, violets and vanilla follow through to the palate. This wine has a smooth finish with velvety tannins and hints of toast.

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. jacksontriggswinery.com