



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Size: 750 mL
Product#: 80002866
Cases Produced: 1777 cases
Winemaker: Derek Kontkanen
Availability: The Jackson-Triggs
Okanagan Tasting
Gallery, Select BCLDB
locations and Alberta
wine retailers

TECHNICAL ANALYSIS

Alcohol/Vol: 13.5%
Residual Sugar: 7 g/l
Total Acidity: 7.2 g/l
pH: 3.38

RELEASE DATE

December, 2012

RESERVE SERIES

2012

RESERVE ROSÉ

VQA OKANAGAN VALLEY

VINTAGE CONDITIONS

The 2012 Okanagan harvest was the best vintage in several years as it was very good for both reds and whites. Harvest started on September 6th with all grapes in by the first week of November. There was consistently high quality and varietal expression across all grape varieties. Good weather in later July and August put us back on track after a cool, wet June. Excellent weather through September, set us up for an outstanding vintage. Conditions offered great balance with very good flavors.

VITICULTURE/VINIFICATION

This Rosé was made with Merlot grapes, which were hand picked before being crushed and destemmed. They were sent into the press and left to sit for 18 hours, and then pressed off and cold fermented like a white wine. The fermentation was stopped when the wine's residual sweetness reached 10 grams per litre.

WINEMAKERS TASTING NOTES

This Rosé is bright pink in colour with lively aromas of strawberry, rhubarb and cream. The flavours on the palate mirror the juicy scents, predominantly strawberry and rhubarb, with a subtle vanilla creme on the finish.

This wine is well balanced in acidity and residual sugar, making for a delicious and refreshing sipper.

FOOD PAIRING SUGGESTIONS

This Rosé pairs perfectly with salads tossed in raspberry vinaigrette, grilled fish, shrimp or pork, fresh oysters in a spicy sauce, poached salmon, couscous or soft cheeses such as Camembert or Brie.

AWARDS

Okanagan Spring Wine festival, May 2013
JT Rose 2012 Best of Varietal

We've got a wine for that. jacksontriggswinery.com