



JACKSON-TRIGGS

ESTATE WINES



GRAND RESERVE ENTOURAGE 2010 SPARKLING BRUT BC VQA OKANAGAN VALLEY

HARVEST

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

WINEMAKING

This wine was barrel aged for 3 months in 80% older French and 20% new American oak. It also went through partial malolactic fermentation, and was “en tirage” for 3 years on lees.

WINEMAKER'S NOTES

Entourage celebrates life, and getting together with your “entourage” over a glass of exceptional bubbly. Our 2010 Entourage Sparkling Brut is hand crafted in the Methode Classique bottle-fermented method, oak fermented and aged for 3 months with partial malolactic fermentation, and was “en tirage” for 3 years on lees. Refined bubbles and toasty notes of biscuit, almond, and tropical citrus fruit, with flavours of lemon, apple, and vanilla and a refreshing luxurious finish.

FOOD PAIRINGS

Perfect to sip on its own, or pair with oysters, sushi, Asian cuisine, or patés.

PRODUCT INFORMATION

Size:	750 mL
Product#	988090
Availability	Jackson-Triggs Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol:	12.5%
Residual Sugar	4 g/l
Total Acidity	9 g/l

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