



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Size: 750 mL
Product#: 988341
Winemaker: Derek Kontkanen
Availability: Select LDB and Private
Retail Locations, and the Jackson-Triggs
Okanagan Estate Winery

TECHNICAL ANALYSIS

Alcohol/Vol: 12.5%
pH: 3.3
Residual Sugar: 4 g/l
Total Acidity: 7 g/l
Oak Aging: Semillon aged
for 3 months

RELEASE DATE

Oct 2013

GRAND RESERVE SERIES

2012

WHITE MERITAGE

VQA OKANAGAN VALLEY

HARVEST

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.

WINEMAKING

This wine is a blend of 86% Sauvignon Blanc and 24% Semillon, with all of the fruit coming from the whitetail vineyard. The Semillon is barrel fermented and aged for 3 months, and 10% of the Sauvignon Blanc was barrel fermented and aged for 3 months as well. All other portions were stainless steel aged and fermented.

WINEMAKER'S NOTES

Derek harvested the best grapes from our Whitetail Vineyard, to craft an aromatic and complex wine with subtle oak over passion fruit 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 its own or pair it with light cream sauces, fresh seafood or soft cheeses.

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