



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Phillip Brown
Size: 750 mL
Product#: 988055

TECHNICAL ANALYSIS

Alcohol/Vol: 13.4 %
pH: 3.35
Residual Sugar: 1.1 g/l
Total Acidity: 5.6 g/l
Oak Ageing: 18 months

jacksontriggswinery.com

GRAND RESERVE SERIES

2021

CHARDONNAY

VQA NIAGARA PENINSULA

HARVEST

Unpredictable weather presented its challenges over this harvest. Record setting temperatures, intermittent drought, high rainfall, and humidity were prevalent – Niagara saw it all this year. Our vigilant viticulture team persevered through the season to yield some incredible fruit. Despite the demanding conditions, the 2021 harvest proved to be outstanding for aromatic whites like Semillon, Sauvignon Blanc, Riesling, and the fruit for sparkling programs. Although the acids were slightly lower than in previous years, reds showed good phenolic ripeness and we anticipate high quality blends from varieties such as Cabernet Franc, Cabernet Sauvignon and Merlot.

WINEMAKING

Harvested predominantly from our Claystone Terrace vineyard in early October, this fruit was patiently waited upon until perfect ripeness and balance for hand picking. Additional fruit for this blend came from our prized Montague Vineyard in Niagara-on-the-Lake. Once pressed, fermentation began and was completed in tank before being transferred to barrel to age. Each block underwent malolactic fermentation in barrel and was afforded an 18-month elevelage in French oak to encourage complexity and balance.

WINEMAKER'S NOTES

On the nose, hints of lovely baked apple and pear, buttery phyllo pastry, and baking spice are evident. This is complemented with bright candied lemon peel, ripe tangerine, and sweet vanilla bean. These characters carry through the palate with a beautiful saline minerality from our limestone soils along with nuances of subtle toast from the delicate oak.

FOOD PAIRINGS

This elegant Chardonnay is perfectly matched with lobster Gruyere mac and cheese, roast turkey sandwich on sourdough with cranberry jam and herb-crusted goat's cheese and BBQ pulled jackfruit with red cabbage coleslaw and home fries. Try it with aged cheddar, Brie and Gouda cheeses.