



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Phillip Brown
Size: 750 mL
Product#: 80011977

TECHNICAL ANALYSIS

Alcohol/Vol: 13.70 %
pH: 3.43 pH
Residual Sugar: 2.3 g/l
Total Acidity: 5.5 g/l
Oak Ageing: 18 months

GRAND RESERVE SERIES

2021

PINOT NOIR

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

The fruit for this wine was harvested from some of our prized vineyards in Niagara-on-the-Lake and Jordan. The grapes underwent wild fermentation in open top tanks. Once complete, the must was gently pressed prior to the free run being transferred to barrel. Each block underwent malic fermentation, to completion. The wine was then afforded an 18-month elevage in French oak, where it developed incredible complexity and balance.

WINEMAKER'S NOTES

This Pinot shows classic characters of Bing cherry, wild strawberry, and raspberry compote complemented by earthy, red cedar mulch and wet slate. On the palate, notes of rich ripe cherries, stewed strawberries, bright raspberries, and subtle cedar smoke meld with smooth and lacy tannin well-framed by oak. The wine displays many layers of complexity, finishing with a slaty minerality.

FOOD PAIRINGS

This elegant Pinot Noir is ideal served with dishes like prosciutto-wrapped Cornish hen with roasted sunchoke & chanterelle mushrooms, gnocchi with maple roasted butternut squash and, sesame seared tuna with tobiko & pickled ginger. Perfect with Gruyere, Pecorino and Camembert cheeses.

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