



# JACKSON-TRIGGS

ESTATE WINES



## PRODUCT INFORMATION

Winemaker: Phillip Brown  
Size: 750 mL  
Product#: 80011980

## TECHNICAL ANALYSIS

Alcohol/Vol: 12.3 %  
pH: 3.20 pH  
Residual Sugar: 1.5 g/l  
Total Acidity: 5.8 g/l  
Oak Ageing: 7%

## GRAND RESERVE SERIES

2022

# SAUVIGNON BLANC

VQA NIAGARA PENINSULA

## HARVEST

The 2022 harvest conditions in Niagara were for the most part favourable. A prolonged, harsh winter did yield some damage to several vineyards across the region. Despite this, we were favoured with an extended sun-filled summer ideal for ripening, and by early September we harvested our first fruit for sparkling. Due to the winter damage, we saw a reduced crop load, but an upswing in quality. Through autumn, we enjoyed fair weather with minimal rainfall. Harvest was completed on November 4th, a beautiful warm and sunny day for bringing in our last fruit of the season, Cabernet Franc and Cabernet Sauvignon.

## WINEMAKING

The fruit for this vintage is from three prized sites, Neudorf Vineyard and Riverbend and Montague Vineyards in the heart of Niagara. Harvest occurred on different days when the fruit achieved optimal ripeness and classic varietal expression. After a twenty-four hour cold soak on skins, it was pressed off and cold fermented at sixteen degrees for ten days. A portion of the Montague fruit was fermented in older French oak and one new puncheon where it saw continued élevage, post ferment. The blend has yielded an incredibly juicy and concentrated Sauvignon Blanc, ready to drink now or allowed to mature.

## WINEMAKER'S NOTES

Intense perfume of fresh Niagara peaches and nectarines lace the wine, with nuances of candied mango, grilled pineapple and hints of key lime pie. The palate displays vibrant notes of stone fruit and bright acidity, balanced by the richness afforded this wine from the subtle French oak framework. The lush, lingering finish exhibits luscious peach and vanilla.

## FOOD PAIRINGS

This gorgeous, elegant wine is perfectly paired with grilled peach and burrata salad, cedarwood plank salmon with quinoa salad and tuna tartare in sesame ginger sauce. Try it with Loire Valley Goat, Pecorino Fresco and creamy Brie cheeses.

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