



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Chris Holman
Size: 750 mL
Product#: 560680

TECHNICAL ANALYSIS

Alcohol/Vol: 13.1 %
pH: 3.61 pH
Residual Sugar: 4.9 g/l
Total Acidity: 5.5 g/l
Oak Ageing: Yes, 6 months

RESERVE SERIES

CABERNET FRANC CABERNET

VQA NIAGARA PENINSULA

HARVEST

In Niagara, harvest begins at the start of September and carries through to late November. Considered a cool climate wine region, we enjoy long, sunny, cool days through summer. This allows grapes to ripen perfectly while maintaining mouthwatering acidity, a testament to this region's distinctiveness. Harvest gets underway with picking grapes for our sparkling wines followed by aromatic whites, Pinot Noir and Chardonnay and finishing with our big-bodied reds. Each year will differ slightly from the previous one, but due to the protection our microclimate provides, we are able to consistently produce high quality, great value wines in Niagara.

WINEMAKING

The fruit for this wine was grown across the Niagara Peninsula at some of our most prestigious vineyards. Harvested between late October and early November, the Cabernet Sauvignon and Cabernet Franc grapes were processed separately and fermented with select yeast strains on skins for fourteen days at 28C fermentation temperature. Malolactic fermentation occurred simultaneously during alcohol fermentation. This wine was oak aged for six months to soften the tannic structure, yielding a smooth textured palate.

WINEMAKER'S NOTES

The nose displays ripe fruity notes of ripe red raspberries and blackberries, hints of mint and savoury herbs with mocha and sweet vanilla integrated from the oak. The palate carries rich, fruity characters of wild berry compote and chocolate mousse with a smooth, generous finish.

FOOD PAIRINGS

This Cab-Cab is the perfect every day red wine, ideally suited to dishes like Gruyere & mushroom pie, teriyaki sirloin and spicy soppressata pizza with smoked Provolone and chili honey. Try it with cheeses such as Parmigiano-Reggiano, medium cheddar, and Gouda.

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