



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Chris Holman
Size: 750 mL
Product#: 526251

TECHNICAL ANALYSIS

Alcohol/Vol: 13.1 %
pH: 3.45 pH
Residual Sugar: 6 g/l
Total Acidity: 5.9 g/l
Oak Ageing: Yes

RESERVE SERIES

CHARDONNAY

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 grapes for this wine were grown in select vineyards across the peninsula to achieve varying ripeness levels, ultimately yielding a ripe tropical profile that could stand up to the oak profile of the wine. Fermentation took place in stainless steel with malolactic occurring during primary fermentation. Oak ageing occurred on fine lees to encourage roundness and volume on the palate.

WINEMAKER'S NOTES

The nose of this wine displays ripe pineapple and pear with hints of vanilla, butterscotch, and buttered toast. On the palate, a round and creamy mouthfeel leads to a well-structured finish with generous tropical notes of lingering pineapple and melon.

FOOD PAIRINGS

This delightful Chardonnay is the perfect match with deep dish chicken pot pie, salmon piccata, glazed ham, and lemon shrimp risotto. Pair it with Gouda, mild blue, Brie, mozzarella, and Camembert cheeses.