



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Chris Holman
Size: 750 mL

TECHNICAL ANALYSIS

Alcohol/Vol: 13.8 %
pH: 3.52 pH
Residual Sugar: 4.3 g/l
Total Acidity: 5.8 g/l
Oak Ageing: Yes, 6 months

jacksontriggswinery.com

RESERVE SERIES

MERLOT

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 Merlot was fermented with select yeast strains on skins for 14 days at 28 C fermentation temperature. The cap was managed using pump overs for 30 minutes three times per day. Malolactic fermentation occurred simultaneously during alcohol fermentation. This wine was then afforded time on oak for 6 months to soften the tannic structure, yielding a smooth textured palate.

WINEMAKER'S NOTES

The nose displays ripe fruity notes of red raspberry and blackberry, leading into notes of savory black olives and herbs with mocha and sweet vanilla from the oak influence. The palate carries a rich and fruity character of wildberry compote and chocolate mousse on a smooth, generous finish.

FOOD PAIRINGS

Try this Merlot with chorizo and spinach rotini pasta, wild mushroom bruschetta and barbecued smash burgers. Perfect with cheeses such as Parmigiano-Reggiano, medium cheddar, and Gouda.