



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Winemaker: Levi de Loryn
Size: 750 mL
Product#: 526251

TECHNICAL ANALYSIS

Alcohol/Vol: 13 %
pH: 3.4 pH
Residual Sugar: 5
Total Acidity: 6 g/l
Oak Ageing: n/a

RESERVE SERIES

2020

CHARDONNAY

VQA NIAGARA PENINSULA

HARVEST

The 2020 harvest in its entirety was uncommonly early, leading to each varietal being harvested earlier than we'd typically see. Autumn was brilliant – warm and sunny with nominal rainfall, providing ideal conditions for harvest. While yields were lower for all varieties, quality was excellent. The daytime conditions and cooler evenings allowed the grapes to develop phenolic ripeness without any breakdown. Not unexpectedly, the warm, dry growing season yielded grapes with high sugars and low acids. First fruit was picked for sparkling wines in early September, with the final harvest for Cabernets in early November.

WINEMAKING

The fruit for the Reserve Chardonnay comes from our select Niagara Peninsula vineyards. The fruit was destemmed and immediately pressed and cold fermented at 16 degrees for 10 days. Each block was fermented separately then blended back to create perfect harmony of the Niagara terroir and give a balanced Chardonnay.

WINEMAKER'S NOTES

This wine is poised and well-balanced with aromas of apricots, nectarines, Niagara peaches, cloves, and an abundance of stone fruit and vanilla custard. Well integrated on the palate with solid use of oak, vanilla bean, apricots, baking spice and cloves.

FOOD PAIRINGS

Perfectly paired with lemon and herb roast chicken, bacon wrapped scallops or peach and goat cheese pizza.