

Wine Profile



Jackson Triggs Silver Series 2009 Riesling VQA Niagara Peninsula

Harvest

The grapes for the 2009 vintage of our Silver Series Riesling were harvested on November 8th exclusively from the Delaine Vineyard in Niagara-on-the-Lake.

Winemaking

The grapes for this vintage were crushed and cold settled in stainless steel tanks. The juice was kept in contact with the skins for 3 hours, then the juice was inoculated with a specific strain of yeast that enhances the Riesling's true varietal character. The juice was then cold fermented to retain its intense fruit bouquet and delicate flavours.

Winemaker's Notes

Brilliant straw in colour, this classic Riesling displays distinct aromas of grapefruit, apple blossom and lime underscored with spicy mineral notes. The predominant flavours of citrus and nectarines are perfectly complemented by crisp refreshing acidity and an extended spicy finish.

Food Pairings

Perfect paired with spicy Asian stir-frys, maple glazed ham, grilled seafood, curried chicken, pork or beef dishes, roast pork and applesauce, wild goose, and soft, milder cheeses.

Awards and Accolades

Past vintages have been awarded:

- * Silver Medal, Canadian Wine Awards, Penticton, B.C.
- * Silver Medal, Selections Mondiales, Montreal, QUE.
- * Bronze Medal, San Francisco International Wine Competition, San Francisco, CA.

Technical Analysis

Alcohol/Vol:	12.5 %
Residual Sugar:	15 g/l
Dryness:	2
Total Acidity:	7.5 g/l

Product Information

Size	750 ml
UPC#	
SCC	
Product #	593988
Cases Produced	500
Price	
Availability	Niagara Estate Winery and select Wine Racks