



ENTOURAGE Sparkling Collection by JACKSON TRIGGS

COME SPARKLE WITH US!!

June 3, 2011
Niagara on the Lake, Ontario-

Jackson Triggs' Winemaker Marco Piccoli proudly announces the release of **ENTOURAGE Silver Series Méthode Classique Brut Sparkling 2006** made in the time honoured traditional style. Sparkling lovers have previously enjoyed Jackson Triggs Proprietors' Grand Reserve Méthode Classique Brut which the new Silver Series will replace. Marco comments, "I am honoured to create this exciting new Sparkling wine that I have worked on for five years which displays the terroir of Niagara and proves how Niagara crafts top-tier Sparkling Wines."

There are 3 wines in the ENTOURAGE Sparkling collection, all crafted using the finest grapes in the traditional "Methode Classique" style::

ENTOURAGE Silver Series Méthode Classique Brut Sparkling 2006 (\$22.95 – winery, Wine Rack, LCBO Vintages)

A 70%

ENTOURAGE Gold Series Sparkling Sauvignon Blanc Méthode Classique 2008 (\$29.95 – winery only)

ENTOURAGE Gold Series Sparkling Merlot Méthode Classique 2007 (\$29.95 – winery only)

The Gold Series showcases flagship varietals for Jackson Triggs with unique blends for the Sparkling category.

The wine received is the premiere release of **2006 ENTOURAGE Silver Series Methode Classique Brut**. It is our 2nd Sparkling vintage for Winemaker Marco Piccoli, and this vintage certainly showcases his talent at crafting superb Sparkling wines. **ENTOURAGE** by **Jackson Triggs**, celebrates life and getting together with your "entourage" over a glass of exceptional bubbly. The play on words of "en tirage" also highlights this wines traditional method.

The wine was fermented first in stainless steel tanks and in the time honoured tradition, underwent secondary fermentation in the bottle (Traditional Méthode or Méthode Classique). The wine was then aged (en tirage) in the bottle for 3 years on the lees before being disgorged. The grapes for our premiere 2006 vintage of our **ENTOURAGE Silver Series Méthode Classique Brut** are Pinot Noir (70%) & Chardonnay (30%), harvested from the vineyard at Jackson Triggs Niagara Estate.

This elegant sparkling wine with tiny, refined bubbles displays a generous mousse and reveals fresh floral, concentrated vanilla, almond, citrus and tropical aromas underscored by subtle nuances of toast.

On the palate, it displays a rich texture with creamy flavours of lemon, green apple, tropical citrus, and hazelnut that conclude with a crisp luxurious finish.

With a production of 2,582 -6-pack cases this wine will be available for \$22.95 at the Winery Boutique, Wine Rack, and released at LCBO Vintages June 25th.

We are pleased to feature this new sparkler during our **Amphitheatre 2011 Concert Series** where it can be enjoyed at our "Bubbles Tasting Bar".

www.jacksontriggswinery.com

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