



JACKSON-TRIGGS

ESTATE WINES



PRODUCT INFORMATION

Size: 750 mL
Winemaker: Brooke Blair

TECHNICAL ANALYSIS

Alcohol/Vol: 13.1%
Residual Sugar: 4 g/l
Total Acidity: 6.3 g/l
pH: 3.75
Oak Aging: 18 months

RESERVE SERIES

2013

CABERNET SAUVIGNON

VQA OKANAGAN VALLEY

VINTAGE CONDITIONS

A stellar year! Jackson-Triggs recorded its earliest start to harvest on August 27th with whites showing lower alcohol and good fruit flavours. Sauvignon Blanc and Viognier excelled. The hot, dry summer gave way to warm, wet conditions early on in the harvest. Later September into October showed cooler conditions which slowed ripening allowing parallel sugar and flavour development. The challenges of humidity at the beginning and frost threats near the end required good viticulture practices to keep the varietal character very good.

VITICULTURE/VINIFICATION

The grapes for the 2013 Cabernet Sauvignon were harvested between October 24th and November 7th at approximately 22-24 Brix. They were sourced from the Bullpine and Bearcub Vineyards on the Osoyoos Lake Bench and Whitetail Vineyard on Black Sage Road. This wine underwent malolactic fermentation in oak and was barrel aged for 18 months in a blend of mostly French oak with a hint of American.

WINEMAKERS TASTING NOTES

The 2013 Cabernet Sauvignon is layered with black currants, black cherries and plum with velvety tannins and a smooth, lingering finish.

FOOD PAIRING SUGGESTIONS

Enjoy this delicious wine with many fine foods including grilled rib eye steaks, Gruyere and herb souffle, lamb shanks, game and aged cheddar.

We've got a wine for that. jacksontriggswinery.com