

MAISONS MARQUES & DOMAINES

INNISKILLIN



Inniskillin

Jackson Triggs Vidal

Niagara Peninsula VQA, Canada
Vintage: 2018

Overview

Jackson Triggs is a name you know, a name that stands for an unwavering commitment to crafting the perfect wine for any occasion—a name that means uncompromising quality and value. The vineyards on the Jackson Triggs property were planted in the spring of 2000 with individually selected vinifera clones and rootstocks, custom grafted in France, and feature three varietals: Chardonnay, Pinot Noir and Riesling.

Winemaking

After undergoing a series of freeze/thaw cycles, the Vidal was harvested at sub-10 degrees temperatures. The juice was pressed very slowly over a couple of days, cold settled, then racked off and inoculated with a yeast suited to the high sugar environment that the Vidal juice yields. Fermentation was stopped at a point where the residual sugar and the acids balanced. The wine was bottled under cork to allow for excellent ageability of this uniquely Canadian product.

Tasting Notes

On the nose this wine displays aromas of potpourri, dried apricots, orange rind, peaches, white plums and stewed pears. An intriguing yet balanced palate that exudes varietal expression and silky smooth texture. The vibrant acidity produces a beautiful length of palate.

Harvest Notes

Despite the late start to the growing season due to a cool spring, the vines started taking off in early May, making up for lost time and enjoying the ideal, hot and dry days throughout June, July and August. This above average hot summer was perfect for grape development, allowing all varieties, including the later ripening reds the opportunity to flourish. Things got challenging approaching the harvest as the weather shifted to less than ideal, with high heat, and humidity and a bit of rain, thankfully enough dry days allowed for all varietals to be harvested by early November. Both thin-skinned grapes and the later ripening reds were at optimal quality thanks to ideal growing conditions throughout the summer.

Food Pairing

The Vidal Icewine is perfect when paired with savoury dishes like Icewine seared scallops, sushi and spicy Thai dishes. Try it with fresh fruit, crème brûlée or cheeses such as triple cream brie, goat's cheese or salty Parmesan.

TECHNICAL INFORMATION

Varietals: 100% Vidal
Wine Alcohol: 9.7%
Titratable Acidity: 11 g/L
pH: 3.56
Residual Sugar: 248 g/L