



JACKSON-TRIGGS

— NIAGARA ESTATE WINERY —

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The History of Jackson-Triggs Niagara Estate Winery

With more than forty five years experience in the wine industry between them, Allan Jackson and Don Triggs established Jackson-Triggs Vintners in the fall of 1993. It was to become an expression of their extraordinary passion and commitment to the creation of fine Canadian wines, in particular, premium vintage-dated varietal wines. Now a decade old, Jackson-Triggs Vintners has earned a reputation for producing excellent quality premium and super-premium VQA vintage dated varietal wines. Its founders and proprietors have each made a personal commitment to delivering exceptional quality and value for today's wine consumer. By consistently blind tasting their wines against competitive local and international premium varietals, they ensure that each Jackson-Triggs wine is unbeatable in both quality and price.

They introduced their premium varietal line with two wines, Chardonnay and Cabernet Sauvignon, both 1992 vintage and positioned them within their Proprietors' Selection tier. These wines were early examples of the Jackson-Triggs Proprietary style, which offers multi-dimensional, approachable wines with consistently good varietal character and a harmonious balance between the fruit and oak. As importantly, each bottle of the 1992 Chardonnay and Cabernet Sauvignon bore the Proprietors' signatures, which are now found on every Jackson-Triggs label, as their guarantee of exceptional quality and value.

Jackson-Triggs launched its exclusive line of VQA Icewines in 1993, and today, its ice wine portfolio has grown to include Vidal, Riesling, Gewürztraminer, and Cabernet Franc varietals. Both the Proprietors' Reserve and the newer Proprietors' Grand Reserve labels distinguish these unique and sensational wines. Denoting a rare, limited edition wine in the super- and ultra-premium

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categories, the gold label Grand Reserve wines, first introduced in 1997, have been extraordinarily well-received to date.

In addition to Icewine, Jackson-Triggs now produces Sparkling Brut as well as Chardonnay, Riesling, Gewürztraminer, Sauvignon Blanc, Pinot Blanc, Viognier, Blanc de Noir, White and Red Meritages, Pinot Noir, Merlot, Cabernet Franc, Cabernet Sauvignon, and Shiraz table wines.

In its continual pursuit of excellence, Jackson-Triggs Vintners is also committed to increasing its supply of premium vinifera fruit from established growers in both wine regions, and from its own prime vineyard sites. Establishing world-class vineyard management and viticulture techniques is the foundation of its long-term vision of developing the Canadian wine industry.

In addition to a large collection of outstanding reviews from wine writers in Canada, Jackson-Triggs' wines have been consistently applauded with medals and awards from wine competitions around the world. Crowning their achievements of the past decade were high honors, two years in a row, at the International Wine and Spirit Competition in London, England. Celebrated in both 1999 and 2000, Jackson-Triggs not only won the prestigious trophy for "Best Icewine", but was also singled out as "Best Canadian Producer." Most recently, their Icewines were awarded double gold, gold, silver and bronze medals at both the 2002 International Wine and Spirit Competition and San Francisco International Wine Competition.

While Don Triggs and Allan Jackson congratulate their grape growers, winemakers, and sales and marketing teams for helping them create one of the most respected and sought after wines in Canada, they continuously strive to increase the quality, value and geographic distribution of their growing portfolio of wines.

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Viticulture and Winemaking at Jackson-Triggs Niagara Estate Winery

The Niagara Peninsula is a distinct geological region situated in Southern Ontario, at latitude 43° North, 10 kilometers north of Niagara Falls, between Lake Ontario and Lake Erie. The Niagara Peninsula is also a designated Appellation of Origin, under Canada's Vintners' Quality Alliance (VQA) system of quality control. Described as a cool climate viticultural region, similar to Burgundy, Germany and New Zealand, the area enjoys warm summers and approximately 800 mm of rainfall annually. Its unique microclimate is produced by its proximity to Lake Ontario, the Niagara Escarpment and the Niagara River. Soils are deep and rich in mineral content and include luustrine clays, sands and gravel modified by the Niagara River valley. Further up the escarpment you will find alluvium over siliceous limestones and dolomites.

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. Independent grape growers in the Niagara Region augment the supply of other *Vitis vinifera* varieties such as Merlot, Cabernet Franc, Cabernet Sauvignon, and Sauvignon Blanc.

The vines were planted in a north – south orientation at a density of 1,356 vines per acre and were trellised using a vertical shoot positioning system. The lower cordon position and upright canopy allows for a well-balanced vine which is essential for quality fruit production. All seven of these major varietals are showcased at the front of the winery in a “demonstration vineyard” which forms part of the visitor education program

The winemaking process utilizes a three-tiered gravity-flow assisted system to maximize quality, and minimize the harmful pumping and manipulation of young wine. The most advanced

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equipment from France, South Africa, New Zealand, the U.S., Germany and Canada has been selected to provide an unprecedented level of flexibility and control in the winemaking process. The equipment includes traditional open-top fermenters, ultra modern roto-fermenters, drainers, moveable bladder presses, and stainless steel storage and filtration tanks, all of which are temperature controlled. These controls are monitored by a computer system which can be accessed by the winemaker both on and off site.

Two large barrel cellars are located below ground level for the aging of red and certain white wines. The first includes a separate room for the malolactic fermentation of Chardonnay wines, and an area for making bottle fermented sparkling wines. The first barrel cellar can accommodate up to 1,100 French and American barrels, while the second, which features a high vaulted ceiling, can accommodate 500 barrels for red wine and a wine library.

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Winemaker Marco Piccoli

Growing up in Northeastern Italy in one of the world's most established wine regions, it is hardly surprising that Marco Piccoli's interest in winemaking started at an early age. However, it wasn't until his late teens that his true passion was fully realized.

In 1995, after completing high school where he specialized in agriculture, Marco started work as a cellar hand at a local winery called Bidoli Vini. Recognized for his unbridled enthusiasm and keen desire to learn, he soon assumed more supervisory roles, including winery assistant. In 1999, Marco accepted a one-year management position at another local winery called "Il Nappo" Az. Agr. Colli S. Anna, where his responsibilities broadened to include cellar management and those of assistant winemaker. After working on the 2000 vintage, Marco was convinced that he should pursue formal studies in winemaking.

For the next four years, he satisfied his thirst for knowledge with a joint masters degree in grape growing and winemaking from the University of Udine in Italy and the University of Applied Science in Wiesbaden-Geisenheim, Germany. Working in Germany's Rheingau wine region was a life changing experience for Marco, and it was here that he gained hands-on experience in cool climate viticulture. Prior to beginning his master's studies in Germany, Marco jumped at the opportunity to come to Canada when a new partnership between the University of Udine and the Cool Climate Oenology and Viticulture Institute at Brock University was announced. Keen to learn more about new world winemaking, and the unique terroir of the Niagara Peninsula, Marco set his sights on returning to Canada to pursue a career as a winemaker.

In September 2004, Marco accepted an internship at the Inniskillin Niagara Estate Winery and was then rewarded the position of assistant winemaker at Vincor International. While there, he

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heard about the winemaker opportunity at Jackson-Triggs Niagara Estate Winery and eagerly applied. Marco has been part of the Jackson-Triggs team since September 2005 and has worked closely with winemakers Rob Scapin and Kristine Casey to bring Jackson-Triggs recognized style to each wine that he makes.

Having worked on a number of vintages over the past ten years in Italy, Germany and Argentina, Marco's experience in both the Northern and Southern hemispheres has provided him with enviable knowledge and skills that he now brings to his work at Jackson-Triggs. Brimming with a passion for winemaking that reaches far beyond the cellar door, Marco hopes to enhance the Jackson-Triggs style with his own signature in future vintages.

"Wine is alive, and expresses its unique vigor from the vine right through to our palate," he says, "and I enjoy infusing each grape with part of my own personality." Recognizing that his challenge is to continue to create wines of exceptional quality and value, Marco looks forward to being part of Jackson-Triggs' success well into the next decade.

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Fact Sheet

- Located at 2145 Niagara Stone Road (Regional Road 55) in Niagara-on-the-Lake, the winery is open to visitors from 10:00 am to 6:00 pm daily, and offers a comprehensive wine education program which includes private guided tours, and a sensory program of food and wine pairings.
- Jackson-Triggs Niagara Estate Winery is a state-of-the-art 47,000 square foot winemaking facility, set within a 26-acre vineyard, dedicated to the production of premium, super- and ultra - premium VQA wines from the Niagara Peninsula
- The product portfolio consists of VQA Icewines, table and sparkling wines, which carry either the black “Proprietors’ Reserve” label, or the rarer, gold “Grand Reserve” label which is applied to only their limited edition super- and ultra-premium wines.
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