

**Jost Vineyards****2005 Trilogy
(Nova Scotia)**

Two years ago, Jost Vineyards introduced its own proprietary spin on the Meritage approach with the release of its 2003 Trilogy. This inaugural vintage was met with immediate approval from Nova Scotia wine supporters, finding its way onto many of the province's top restaurant lists.

The latest release of Trilogy stays the course set by its predecessor, showcasing once again how a blend of the region's most reliable red varieties results in a single wine that is more rounded and deeper than the individual wines that went into it.

A blend of Baco Noir, Leon Millot, and Marechal Foch, the wine has a very appealing nose which offers cedar and juniper notes, baking spice and leather, and tightly focused ripe Bing cherry fruit. The wine hits the palate with lip smacking acidity which acts as the perfect counterpoint for the abundant sweet fruit flavours. The super fine velvety tannins are so subtle that you may not even notice them, but they are indeed there, in perfect proportion. These tannins lend a subtle but firm framework to the entire package and the wine's lively acidity beckons a wide range of food accompaniments. Each of the component varieties have demonstrated a propensity for cellaring well for a decade or more, so enjoy the 2005 Trilogy right now, or further down the road after 3-5 years of additional bottle age.

Reviewed February 27, 2008 by [Adam Dial](#).

THE WINE

Winery: [Jost Vineyards](#)

Vintage: 2005

Wine: Trilogy

Appellation: [Nova Scotia](#)

Grapes: [Baco Noir](#), [Leon Millot](#), [Marechal Foch](#)

Price: \$17.99

THE REVIEWER**Adam Dial**

Adam Dial is co-founder and Managing Editor of Appellation America. Brought up in a family with winery ventures in both California and Canada, he seeks and appreciates diversity and individuality in wines. He is a

Sommelier with more than two decades of experience in the hospitality and service industry, and is a respected wine educator, judge and industry advisor.