



a head of our time

2016 PINOT NOIR

A.B.V 13.1%

R.S. 3 g/l

T.A. 5.25 g/l

SOURCE Knotty Vines Vineyard

FERMENTATION wild fermentation

SERVE 18° C

WINE MAKER'S NOTES A hot year for Pinot Noir. This was our first-time sourcing fruit from the Knotty Vines vineyard in St. David's. We didn't get enough water at this site and we wanted freshness so we picked earlier to avoid the breakdown of primary aromas, and to preserve bright colour. We destemmed the fruit and let the must ferment on skins for 14 days, didn't want to go any longer to preserve freshness. Malolactic finished in oak, and the wine spent 8 months in 1/3/5-year-old oak from France and Moldova, same species.

SOMMELIER'S NOTES A pretty and youthful Pinot. The bright colour works with the bright nose of ripe cherry, raspberry and vanilla. The palate is dry, with oak and fruit tannins, dried cranberry and cherry with a pipe tobacco finish. Have with roasted chicken seasoned modestly.

905.468.4321
bigheadwines.ca

