



BIG HEAD

a head of our time

2016 Big Red Select

A.B.V 14.1%

R.S. 1 g/L

T.A. 5.7 g/L

BLEND 40% Petit Verdot (Appasimento) – Hunter Farms
22% Cab franc (Fresh) – Dim Vineyard
20% Merlot (Fresh) – Dim Vineyard
18% Malbec (Appasimento) Adolf Redecopp

HARVEST Merlot and Cab Franc picked Oct 19th
Malbec picked Sept 29 (dried in kiln for over a month)
- labour intensive processing for this one as the skins were very thin for drying and the brix were low.
Petit Verdot picked Oct 26th (dried in Research for 3 weeks)

BARREL 2nd fill Moldovan oak barrels for 7 months

SERVE 18°C

WINEMAKER'S NOTES There is no recipe. We work with what we have in each vintage and I play around with what I feel. We co-fermented the Merlot and Cabernet Franc, and added the Malbec while the first 2 were kicking together. Normally we separate the parts of a blend, and mix after fermentation. I like the complexity from co-fermenting, and the harmony that results. I also love Petit Verdot, and wanted it to be the starring role in the blend.

SOMMELIER'S NOTES Well this is seductive. A rich nose of blue and black berries, cherries, raspberries, with cinnamon and chocolate tones. This is a 2016? The palate is silky, fruit forward and vibrant, and the flavour stays with you followed by a little heat in the throat. A serious step up from the Big Head Red in aromatic intensity, complexity, and structure on the palate. A very pleasurable wine. To be honest, I can't think of anything to have with this wine. Enjoy it on a cool night with a cigar in front of a fire.

905.468.4321
bigheadwines.ca

