BIG HEAD

a **head** of our time

2017 Big Red

A.B.V 13.8%

R.S. < 3 g/l

T.A. 5.6 g/l

SOURCE Niagara Peninsula

BLEND 50% Cabernet Franc (ripasso)
30% Merlot (ripasso)
10% Petit Verdot (appassimento)
10% Dornfelder (appasimento)

FERMENTATION ambient fermentation

ESTIMATED PEAK 2018

SERVE 16°-18° C

WINE MAKER'S NOTES We like to use Dornfelder for the dark colour. Dried in kiln for 3 weeks. We needed to dry the Dornfelder because it didn't ripen as much as the rest of this year's vintage. The Merlot and Cab Franc was very ripe and very clean. We added the Petit Verdot after drying (fan dry) for 5 weeks. We used 3rd fill French oak and 3rd fill American oak as well as neutral oak for 7 months.

SOMMELIER'S NOTES This is my favourite blend. A meaty example, the nose is blackberry, blueberry, smoked meat, sage, and pipe tobacco. The palate is dry with a complimenting acidity that makes this a very food friendly wine. Juicy fruit and peppercorn spice. So much going in the 2017. Pizza, burgers, hotdogs, whatever, this is a fun wine with a lot going on and can handle a wide range of easy comfort food.

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