



# BIG HEAD

a head of our time

## 2017 Chardonnay Stainless

**A.B.V** 14%

**R.S.** < 3 g/l

**T.A.** 6 g/l

**HARVEST** October 2, 2017

**SOURCE** Niagara Peninsula

**FERMENTATION** ambient fermentation

**ESTIMATED PEAK** 2025

**SERVE** 10°C or higher (personal preference)

**WINEMAKER'S NOTES** We harvested fairly late for Chardonnay and benefitted from the additional hang-time. A lot more dry-extract and concentration were a result. We pressed whole bunches to minimize oxidation and fermented in stainless steel.

**SOMMELIER'S NOTES** Another clean and fresh example from the 2017 vintage. Tangerine and Banana aromas with white flowers, tarragon, and beeswax finish. The palate is dry at first, textured, fresh, and finishing with ripe citrus and tropical banana character suggesting a bit of sweetness. I'm excited to see this wine develop further as it already shows complexity this early. A nicoise salad of canned tuna (Spanish or Italian if you can find; proper nicoise), steamed beans, boiled eggs, potatoes, green beans and a dijon vinaigrette.

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