



BIG HEAD

a head of our time

2017 Chenin Blanc

A.B.V 13.1%

R.S. 3 g/l

T.A. 6 g/l

HARVEST Oct 20, 2017

SOURCE Smith Vineyards

FERMENTATION 3 months ambient fermentation in 1000L Garbellotto

SERVE 13° C

WINEMAKER'S NOTES I am most excited about the 2017 vintage in Niagara. A nail-biter start, and most of the summer to be honest, but I don't really care what happens before the grapes begin to soften at the point of Veraison, usually around the end of August for us. The unusually dry and sunny September allowed for the grapes to ripen in both sugar and physiological character, so we were blessed with density of flavour. Our Chenin Blanc sees some portion of botrytis every vintage, and this year is no different. Even the younger plantings were littered with "Noble Rot". It is hard to say what percentage of the fruit was botrytized, but we estimate around 15%. We did the Chenin whole cluster press and we wanted it to breathe but not impart oak so we fermented it in 4th and 5th fill Garbellotto cask.

SOMMELIER'S NOTES This wine is lightly golden and shows a rich viscosity. The nose is already displaying ginger, honey and marzipan aromas, a sign of botrytis. The primary fruit aromas are ripe golden delicious apple, lemon zest, and banana tones lined with beeswax and wool hints. The palate is dry, with a fresh acidity and the balance of weight is toward the heavier side. More lemon and granny smith apple on the palate, with a ginger finish. I very much look forward to seeing what this fine example will do with some time in bottle. When it comes to good Chenin, I'm a purist and like it on its own in a burgundy glass. If I had to pair with food, chicken or turkey roasted simply (no cajun), with roasted carrots and potatoes. Nothing fancy, just comfort food with comfort wine.

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