



BIG HEAD

a head of our time

2016 Petit Verdot Select

A.B.V 14.5%

R.S. < 3 g/l

T.A. 6.1 g/l

HARVEST October 15, 2016 and October 26, 2016

SOURCE Hunter Farms (Four Mile Creek)

FERMENTATION ambient fermentation

SERVE 18°C

WINEMAKER'S NOTES We picked the Petit Verdot two different times because the grapes started breaking down. We dried them for 3 weeks (vacuum dry). 6 months French and American oak 225L 2nd fill barrels. Barrel aged for 17 months. I love Petit Verdot because it's a small berry that produces big flavour and a rich, dark colour.

SOMMELIER'S NOTES To me, proper Petit Verdot smells like a cross between Syrah and Merlot. There is a smoked brisket component, black peppercorn and olive brine, but instead of being in the black and blue fruit camp we are more leaning towards red cherry and plum. The palate is concentrated, showing that red fruit and peppery meat balance. A wine for the acquired palate that is tired of fruity oak bombs. Decant after some bottle age, use a big glass, and serve with stronger cheeses or with grilled game.

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