



BIG HEAD

a head of our time

2016 Pinot Noir Select

A.B.V 13.3%

R.S. < 3 g/l

T.A. 5.59 g/l

HARVEST September 19, 2016

SOURCE Knotty Vines Vineyard (St.David's)

FERMENTATION wild fermentation

SERVE 18°C

WINEMAKER'S NOTES We picked from this vineyard twice. We used the fruit from the second picking to show a bolder, riper expression of Pinot Noir. Alcohol fermentation with skin contact for 14 days in 2000L Garbellotto casks. Aged for 10 months in 2-year-old 225L French oak barrels.

SOMMELIER'S NOTES A hot year for Pinot Noir, but from a great site. The nose shows ripe black and red cherry, raspberry, tobacco, cola nut and cinnamon. This a powerful example of Pinot Noir, and the ripe red fruit and cola follow through on the palate. The tannins are noticeable and would benefit from some time in bottle or decanter. I would serve this with grilled lamb loin or duck, something that has some flavourful fat, and a side of roasted vegetables.

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