



# BIG HEAD

a head of our time

## 2016 CHARDONNAY STAINLESS

**A.B.V** 12.5%

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

**T.A.** 5.4 g/l

**HARVEST** Oct 14th, 2016

**FERMENTATION** wild for 3 months in stainless steel

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

**WINEMAKER'S NOTES** The fermentation was very slow and it fermented in a cooler temperature at 15°C. This is our 2nd year sourcing from this vineyard and the vines are 33 years old, showing plenty of character without the need for oak aroma and flavour. As soon as the fermentation was done, we bottled to preserve freshness and purity of fruit.

**SOMMELIER'S NOTES** Another mind-bending unoaked Chardonnay. Chardonnay is supposed to be neutral and not this fruity, that's one of the reasons it is usually oaked. This one, plenty of character and fruit and depth without the need for oak "seasoning". The structure is higher than the previous vintage and it comes across more concentrated. The older vines might have something to do with it. Plenty of quince and pear on the palate, with a slight orange character. I love this wine. A touch of residual sweetness on the palate makes the fruit come forward. Salad nicoise would be a great pairing for this wine. Make sure you use canned tuna, the seared stuff is not traditional.

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