



BIG HEAD

a head of our time

2016 Pinot Gris

A.B.V 10.6%

R.S. 3 g/l

T.A. 5.95 g/l

SOURCE Hunter Farms

FERMENTATION Wild fermentation in 6-8 year old moldovian oak barrels

SERVE 10° C

WINEMAKER'S NOTES This was a hot year for Pinot Gris, and the vines were shutting down. We didn't receive as much flavour development and dry extract as 2015 so we decided to leave 50% of the grapes, destemmed, cold-soaking on skins for 12 hours. This is where the pretty copper hue comes from, as well as the texture and part of the aromatic profile. We finished the wine in 6-8-year-old Moldovan oak barrels for 3 months before going into bottle. Malolactic fermentation completed in oak.

SOMMELIER'S NOTES Another pretty example of Pinot Gris. This one is drier and brighter than past vintages, and the nose is already showing some of that peachy and mushroomy character that the prior examples took longer to develop. Balanced, easy drinking, and still has a hint of lemon tea character that is becoming a signature Andrzej Lipinski Pinot Gris style. If you are throwing a party, this is the white to pick. I would serve with any simple tapas or finger foods, but avoid anything with sweetness or fruit components as it would completely destroy the palate.

905.468.4321
bigheadwines.ca

