



BIG HEAD

a head of our time

2015 Big Head Red

A.B.V 13.8%

R.S. 5.1 g/l

T.A. 5.4 g/l

SOURCE Niagara Peninsula

BLEND Merlot 50% (Full Appasimento for 2 months)
Cabernet Franc 45% (Ripasso)
Dornfelder 5% (Full Appasimento for 6 weeks)
Skins: 36 Days

FERMENTATION Merlot - 4000L French Oak Garbelotta for 3 months, Cab Franc - 4000L and 2000L French Oak Garbelotta for 30 days, Dornfelder - 2000L Garbelotta for over 1 month

MATURATION Merlot - New American Oak Barrels for 5 months, Cab Franc - New American Oak Barrels, 1-2 year old Moldovian Oak Barrels (both cigar and Bordeaux), Dornfelder - New and 2-3 year old Moldovian oak Bordeaux Barrels

ESTIMATED PEAK 2022

SERVE 18°C

WINEMAKER'S NOTES This vintage gave us a very low yield because of the previous two harsh winters and the Spring frost. Merlot crop was uneven with some vines having over crop and some having an almost bare crop so ripeness was uneven to maintain quality we dried all the fruit. The Cab Franc fruit was in good condition and the yield was higher in comparison to the other varietals of the harvest. I decided to use the Dornfelder for the colour and for the low acidity and to replace that empty gap that we had without the Syrah.

SOMMELIER'S NOTES Raspberries, sassafras, licorice, and a touch of vanilla. This makes me think that Chambord and Rootbeer might be a good mix. The tannins are there, but not aggressive or intense. A lot less peppery and more fruit forward than past vintages. Have with all things barbecued or pizza.

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