



BIG HEAD

a head of our time

2012 BIGGER RED

A.B.V 14.9%

R.S. 0.0 g/l

T.A. 6.2 g/l

SOURCE Edgerock Vineyard

BLEND 35% Cabernet Franc
35% Petit Verdot
30% Merlot

FERMENTATION Wild in 2000L French oak vat + full wild malo in 225L Moldavian cigar barrel

ESTIMATED PEAK 2032

SERVE 18° Celsius in a Bordeaux glass. Decant - for 4 to 12 hours.

WINE MAKER'S NOTES "We vinified the pieces separately. We blended the pieces in February and then put them back in barrel to meld together. The Merlot had the most structure and oomph, the Cabernet Franc provided spice and red fruit, and the Petit Verdot was the silkiest and most concentrated in flavour. I like all these pieces equally, and wanted them to show individually, but together, without one overpowering the other."

SOMMELIER'S NOTES "This wine has depth and shows red fruit, cherry, liquorice, tar and soy. It is dry, with firm tannins that definitely need decanting. Open a bottle, pour a glass, and decant the rest around lunchtime and it should be ready by dinner with a seared striploin and some garlic mash potatoes and root vegetables."

905.468.4321
bigheadwines.ca

