



BIG HEAD

a head of our time

2014 BIGGER RED SELECT

A.B.V 15.3%

R.S. 7 g/l

T.A. 5.3 g/l

50% Cabernet Franc + 25% Merlot + 25% Cabernet Sauvignon
(All Appassimento)

SOURCE Niagara-on-the-Lake

MACERATION 30-36 days in 2000L and 4000L Garbellotto vat

MATURATION 18 months in 50% new and 50% 1 year old
Moldovan Oak

ESTIMATED PEAK 2034

SERVE 18°C – Decant for several hours minimum, up to a day or two.

WINEMAKER'S NOTES I wanted the Cabernet Franc to do the work with Merlot and Sauvignon as the support. I liked the dark character of the Franc, it's massiveness and intensity. We used the Merlot to bring out the fruit, and the Sauvignon for a savoury component. Sauvignon has always been more earthy from my experience. We vinified separately, then blended after. We leave co-fermentation for the Biggest Red.

SOMMELIER'S NOTES The trifecta. The Merlot and Cabernet Franc do most of the work and you can see the red and black ripe fruit come through. Beautiful acid, serious tannins, length for days. Cigar smokers will be lining up for this beast.

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