



BIGGER HEAD

a head of our time

2012 BIGGER RED "Unreserved"

A.B.V 15.7%

R.S. 0.0 g/l

T.A. 5.9 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 2027

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. This spent 22 months in oak, unlike the white label Bigger Red which spent 8 months."

SOMMELIER'S NOTES "A deep and savoury nose of red fruit, stewed cherry, cranberry sauce, caramel and toasted vanilla bean. The palate is dry, and the tannins are gripping so decanting is needed. Have this with a beef stew and fresh biscuits at the cottage."

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