



a head of our time

## 2012 CABERNET FRANC ICEWINE

**VOLUME** 200 ml

**A.B.V** 11.1%

**R.S.** 226 g/l

**T.A.** 8.2 g/l

**SOURCE** Niagara-on-the-Lake

**FERMENTATION** Wild in 225L 10-year-old French oak

**ESTIMATED PEAK** 2028

**SERVE** 6° C

**WINE MAKER'S NOTES** "We picked this when it was -12 and the Brix levels were huge... 42 degrees. The fruit was dark, and the fermentation took 4 months in old French oak; much longer than the Vidal due to the high sugar."

**SOMMELIER'S NOTES** "Attention: All sweet wine lovers!!! The nose is rich showing plenty of cranberry preserve and strawberry compote. The palate is incredibly sweet and decadent, more like strawberry jam. Grill some sour dough, slather with a good quality crunchy peanut butter. Breakfast of champions."

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