



# BIG HEAD

a head of our time

## 2014 CABERNET FRANC SELECT

**A.B.V** 15.6%

**R.S.** 6 g/l

**T.A.** 5.9 g/l

**SOURCE** Hunter Farms Vineyard - Niagara Lakeshore

**FERMENTATION** 9 months

**MACERATION** 36 days in 2000L 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** Low yielding vintage for Cabernet Franc. We only got 70% of the average yield, which resulted in higher concentration and depth. The fermentation wasn't as slow as the Merlot, but still kept me up a couple nights. Should be used to this by now.

**SOMMELIER'S NOTES** No green in this Cabernet Franc. Plenty of black and brambly fruit, with some tar and smoke character. This is a serious Cab that will take time to figure itself out. I would decant, and make sure you bring the temperature down below room temp so the alcohol doesn't get in the way. Strong cheeses, and dark chocolates would be ideal for this monster. Lay this down.

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