



# BIG HEAD

a head of our time

## 2013 CABERNET SAUVIGNON

**A.B.V** 14.8%

**R.S.** 7.0 g/L

**T.A.** 5.81 g/L

**SOURCE** Vinemount Ridge - Edgerock Vineyard

**FERMENTATION** 21 months new Moldovan and French 225L

**ESTIMATED PEAK** 2025

**SERVE** 18° C

**WINE MAKER'S NOTES** "We dried the Cabernet for 2 months. Smaller berries and thicker skins, it takes longer. 30 days on the skins, and finished primary fermentation quickly. Spent 21 months in new Moldovan and French oak barrels."

**SOMMELIER'S NOTES** "Our first Cabernet Sauvignon on it's own, this example shows plenty of dark red fruit, with sage and tea leaf undertones. The tannins are still a little tight, but a couple hours of decanting will remedy that. Open it, pour a glass, leave it for a couple days. Magic. Another red meat candidate. This time striploin or porterhouse come to mind. Sorry vegetarians, tempeh and soy won't stand up to this beast (see what we did there?)"

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