



BIG HEAD

a head of our time

2014 Cabernet Sauvignon

A.B.V 15.4%

R.S. 5.5 g/l

T.A. 6 g/l

SOURCE St. David's Bench

FERMENTATION 11 months

MATURATION 18 months in new and 1 year old Moldovian oak Bordeaux barrels

ESTIMATED PEAK 2030

SERVE 18°C

WINEMAKER'S NOTES We dried the grapes for 2 months and gave it 41 days of skin contact. The yield was low because of the winter damage but even with the harsh winter we still got a lot of ripeness from the fruit. There was some frost early on in November so when we lost the leaves we harvested. This was a BIG Bordeaux for us.

SOMMELIER'S NOTES This is a big and bold Cabernet. Plenty of tannins, ripe fruit, and structured flavours. I would decant this to let it open up, at least an hour or so. Black and red berries dominate, and the acid balances the heat from the alcohol. The oak is just barely there, which is nice for a Cab that often would need the seasoning. Grab your favourite cut of beef, mine is ribeye, and don't over-season with herbs and spices. Maldon salt and pepper is enough. Grill or cast iron. Baked potato with fixings. Done.

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