



BIG HEAD

a head of our time

2015 CHARDONNAY OLD VINES

A.B.V 13.2%

R.S. 4 g/l

T.A. 5.9 g/l

SOURCE Hunter Farms Vineyard - Niagara Lakeshore

FERMENTATION Primary fermentation in new 1000L Garbellotto

MATURATION Spent a further 2 months in 4-year-old 1000L Garbellotto

ESTIMATED PEAK 2030

SERVE 14°C

WINEMAKER'S NOTES Due to prior harsh winters, the yield was only a third of the average. The vines are an average 30 years old, and the concentration was crazy. We thought the wine had the depth to stand up to new oak, but we decided the larger vats would be less aggressive and the fruit wouldn't fall apart from oxidation. I'm excited to see how this one develops.

SOMMELIER'S NOTES I am so glad Andrzej and the guys held back on the oak. The large barrels, even though new, didn't impart too much of the baking spice character you get from freshly toasted wood. The intensely concentrated fruit, the beautiful acidity, and the length and texture dominate, and the oak is left just lingering at the end. That will change as the wine develops. I don't even know where to begin with this wine. This is the white I am most excited about from this vintage. Tasted from finishing tank. Needs some serious time to open. Standby for pairing notes to come.

905.468.4321
bigheadwines.ca

