



BIG HEAD

a head of our time

2015 CHARDONNAY STAINLESS

A.B.V 12.9%

R.S. 6 g/l

T.A. 6.4 g/l

SOURCE Hunter Farms Vineyard - Niagara Lakeshore

FERMENTATION Stainless steel tanks 5 months. Bottled immediately after fermentation

ESTIMATED PEAK 2025

SERVE 10°C or higher (personal preference)

WINEMAKER'S NOTES This is our first unoaked Chardonnay. Chardonnay isn't very aromatic, so making one that has character takes a few tricks in the cellar, usually with prolonged lees aging. Normally for stainless fermentation, we would take out 30L or so and let it come up to a more manageable fermentation temperature and as the yeast culture increases and gets stronger, we would feed more into the 100L tank. After it becomes strong enough, we would pour it back into the 5000L tank and let that come up to temperature slowly. Well, for this Chardonnay, the main batch started fermenting at the same time as the side batch we let warm up. The results, from the cold fermentation starting at 12°C, was a very fruit forward Chardonnay. I am very happy with this one.

SOMMELIER'S NOTES Well the fruit on this wine was unexpected. In school, we were taught that Chardonnay is a neutral grape variety and doesn't impart the same aromatics as Riesling or Chenin Blanc. Well, this one has the apple and citrus character of Chenin, as well as the intensity, without the earthy character that it develops (Similar to Pinot Gris). Very fruity and pleasurable. Apple candy, white flowers, and a hint of yogurt. I am curious to see how this will develop. Have some seared scallops with a spinach salad. Don't go crazy on the seasoning and you'll be rewarded. Ahhh, summer.

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