



2012 CHARDONNAY

A.B.V 13.1%

R.S. 0.0 g/l

T.A. 6.9 g/l

HARVEST September 25th, 2012

SOURCE Wismer Vineyard

FERMENTATION Wild in 1000L French oak + full wild malo

ESTIMATED PEAK 2022

SERVE 14° Celsius in a Burgundy bowl (you'll be rewarded with decanting)

WINE MAKER'S NOTES "We picked at the end of September because the fruit was quite ripe, but wanted to keep the acidity. This is earlier than we normally do. I always strive for balance from the vineyard, rather than having to play around in the cellar to find it. I look for phenolic ripeness, sugar doesn't mean as much for me, and acid level is more important. The natural fermentation took about 3 months, and the malolactic fermentation took hold around 2 months into that. The Chardonnay finished both fermentations completely, and we pulled it out of barrel after 6.5 months."

SOMMELIER'S NOTES "The nose is intense and shows tropical notes of baked pineapple, toasted coconut and a hint of vanilla to let you know there's a bit of oak. On the palate, the wine is dry, fruit forward, with a great acidity and minerality. The oak is in the background. This Chard is a great middle ground of old-world meeting new-world styles. Have it with baked salmon, bacon wrapped scallops, or lightly creamed dishes."

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