



BIG HEAD

a head of our time

2013 CHARDONNAY

A.B.V 13.5%

R.S. 3.0 g/L

T.A. 5.29 g/L

SOURCE Niagara Blend

FERMENTATION French Oak, 70% in 2nd fill 1000L + 30% New

ESTIMATED PEAK 2025

SERVE 13°

WINE MAKER'S NOTES "Whole cluster press. Spent 15 months in oak. 70% in second fill 1000L, the remainder was in new French oak cigar barrels from Francois Freres. The fruit was quite ripe and the concentration was intense so I thought it could handle a little more oak. I wanted this wine to have a lot longer aging potential so I used the wood for that. I also wanted the wine to be a little rounder. It had the acidity and flavour concentration to stand up to it. Much different than the 2012."

SOMMELIER'S NOTES "A powerful Chard from a great Chard year. Pineapple, lemon meringue, banana, toast. Not for the faint of heart. Beautiful acidity to balance. Lay me down for a while. Serve with rich seafood and cream based fair. Has the weight to handle heavier food like pasta and pork. Decant."

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