



## 2012 CHENIN BLANC

**A.B.V** 13.1%

**R.S.** 5.3 g/l

**T.A.** 6.0 g/l

**HARVEST** October 10th, 2012

**SOURCE** Rick Smith Vineyards

**FERMENTATION** Wild in 1000L French oak + full wild malo

**ESTIMATED PEAK** 2022

**SERVE** 14° Celsius in a Burgundy bowl

**WINE MAKER'S NOTES** "It was a hot year so we picked at the beginning of October, a lot earlier than usual. The fruit was in perfect condition. No botrytis, very clean and fresh. We whole-cluster pressed to avoid oxidation and less maceration with skins that way. We added very little sulphur, just to protect from oxidation but I knew we would be doing natural fermentation and didn't want to deter that. We chilled the pressed juice right away, because I wanted to hold off on the fermentation and preserve the freshness of the fruit aromas."

**SOMMELIER'S NOTES** "The nose is rather fragrant showing yellow stone fruit, honey-comb, beeswax, and wet stone. The wine is dry, with a touch of sweetness, barely noticeable, but it balances the acidity and lifts the fruit flavours of ripe quince, white peach, and finishes slightly waxy and rich. I would pair this with lighter fish or poultry; nothing too spicy or aromatic. White fish, pan seared and finished with butter and lemon would be nice. It could even stand up to pasta with a light butter sauce."

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