



2013 CHENIN BLANC

A.B.V 13.3%

R.S. 11 g/l

T.A. 8.6 g/l

HARVEST November 28th, 2013

SOURCE Niagara Lakeshore - Rick Smith Vineyards

FERMENTATION Wild in 1000L French oak (2 yr old) + full wild malo

ESTIMATED PEAK 2028

SERVE 14° Celsius in a Burgundy bowl

WINE MAKER'S NOTES "Although the vintage was cool and wet, the fruit was clean and healthy. We didn't have any botrytis, which kept the freshness of the fruit intact and the phenolics were true to Chenin. The fruit was on the vine for 4 weeks longer than the 2012 vintage, which supported a wonderful phenolic ripeness and complexity, while the acid remained pretty high. I wanted to leave a little bit of sweetness behind to balance that, double of the 2012 Chenin, and to enhance the fruit character. We picked when it was -2 and pressed while the berries were ice cold to prevent oxidation."

SOMMELIER'S NOTES "A little less tropical and more typical of the primary fruit aromas that you would expect from Chenin compared to the 2012. Fresh golden delicious apples, seckel pear, and lemon peel supported by wild honey, white flowers, button mushrooms, and walnuts. The palate seems dry, even with the 11 grams of sugar. If you're serving roasted poultry, with all the fixings, this should be in your glass before and during the meal."

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