



a head of our time

## 2015 CHENIN BLANC

**A.B.V** 13.3%

**R.S.** 6 g/l

**T.A.** 5.6 g/l

**SOURCE** Rick Smith Vineyard – Niagara Lakeshore

**FERMENTATION** Stainless steel tanks, with 1 month in neutral 1000L Oak Cask

**ESTIMATED PEAK** 2030

**SERVE** 13° C or higher (personal preference)

**WINEMAKER'S NOTES** Beautiful big bunches, with 5% Botrytis (the good version). We went through the vineyard and picked out all the bad botrytis a week before harvest. Very similar to the 2011 vintage.

**SOMMELIER'S NOTES** A dry example this time, very different from the 2014 and 2013 but comparable to the 2011. A touch of Botrytis is peaking through, but that's only because the sample I am tasting has been open for 4 days. You might want to consider decanting this thing. Classic lemon, with button mushroom and saffron character. I don't like saffron, yet this is making me happy. Bake some mild fish with lemon, butter, parsley, and serve with rice and some veggies. Doesn't have to be fancy. Let the wine be the star in this pairing.

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