



a head of our time

## 2016 Chenin Blanc

**A.B.V** 12.5%

**R.S.** 1 g/l

**T.A.** 5.1 g/l

**HARVEST** Nov 2, 2016

**SOURCE** Rick Smith Vineyard

**FERMENTATION** Wild ferment for 1.5 months

**SERVE** 13° C

**WINEMAKER'S NOTES** We harvested this vineyard twice once for this Chenin which has about 5% Botrytis. We fermented this in a combination of 1000L Garbellotto French oak barrels and stainless steel tanks.

**SOMMELIER'S NOTES** This year, Andrzej separated the fruit with more botrytis and less botrytis. Every year the Chenin has it, but it doesn't show until the wine starts to develop. Botrytis is pretty much always present in the vineyard, it all depends on when it starts to bloom that's the issue. We prefer the later blooming "noble" version. This Chenin is a little reserved on the nose, showing classic lemon, yellow apple, honeysuckle and pollen. A dryer version than the past vintage, but with plenty of concentration and length. I would treat this wine like a Chardonnay, give it a bigger glass like it deserves, and don't serve it too cold please. Take-out sushi from a quality shop, or any kind of lightly seasoned fish. Don't over-do it on the wasabi and soy, dude.

905.468.4321  
bigheadwines.ca

