



BIG HEAD

a head of our time

2014 CHENIN BLANC B.A.

A.B.V 12.9%

R.S. 32.3 g/L

T.A. 6.34 g/L

SOURCE Niagara Lakeshore - Smith Vineyard

FERMENTATION 2nd fill 1000L French + 8yr 225L Moldovan

ESTIMATED PEAK 2030

SERVE 10°C

WINE MAKER'S NOTES "Over 20% botrytis. Whole cluster pressed. Fermented for 9 months. Botrytis is tough to work with. Tougher than icewine with wild fermentation. Started to slow down for a while during the 6th month and we thought we would be left with a dessert wine. Then out of nowhere it started kicking again. I love this wine."

SOMMELIER'S NOTES "Hail, King Chenin. We love this varietal. Some serious honey, stewed pear, ginger, and chamomile tones. The palate is very rich, but the acid balances it out. The perception of sweetness will go away with time. A very exciting wine for us. Grab the best charcuterie you can find and indulge. Terrine and Pate, yes please."

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bigheadwines.ca

