



BIG HEAD

a head of our time

2016 Gewürztraminer

A.B.V 12.5%

R.S. 11 g/l

T.A. 5.5 g/l

HARVEST Oct 14, 2016

SOURCE Hunter Farms Vineyard

FERMENTATION Wild ferment for 2 months in stainless steel

SERVE 10° C

WINEMAKER'S NOTES "This was 100% appassimento done in our new drying facility in co-operation with Vineland Research Station for 10 days."

SOMMELIER'S NOTES I have a hard time loving Gewürztraminer. It is one of those love it or hate it wines due to its extreme perfumeyness (yes I made that word up). Gewürz, for short, is typically a rose bomb, with lychee, spice, higher alcohol, lower acidity and an oily texture that only certain people can handle. This one is roses, melon, peach, tropical flowers, honey and cardamom on the nose. On the palate, Andrzej left some sugar behind so the alcohol wouldn't be noticeable. The acidity is also there from an earlier harvesting, and the appassimento on half the fruit just concentrated that. This wine can handle flavour, so don't be shy with Indian, Asian or even Creole or Mexican inspired dishes with some heat. When pairing, don't think about the protein, it's all about the seasoning and spice.

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