



BIG HEAD

a head of our time

2017 Gewürztraminer

A.B.V 13.4%

R.S. 12 g/l

T.A. 5.1 g/l

HARVEST October 20, 2017

SOURCE Niagara Peninsula

FERMENTATION ambient fermentation

SERVE 10° C

WINEMAKER'S NOTES Stainless steel tank fermentation. 100% of the fruit was dried for 1 week. We wanted to increase the structure, particularly the acidity to balance the aromatics. We wanted to leave a little bit of residual sugar because the wine is already rich, and the residual sugar helped combine the wine with the acid and high alcohol perception.

SOMMELIER'S NOTES Wow, what a nose. Hard to explain how Savagnin and Gewürz are mutations of each other when they hit opposite ends of the aromatic spectrum. Rose water, orange blossom, white pepper, lychee, mango, all punch you right in the olfactory bulb. The palate is rich, with a touch of sweetness so the alcohol doesn't over power, and a nice acidity that is not common for this variety (not varietal). A traditional pairing with something this powerful would be a stinky muenster wrapped in caraway seeds. For the less adventurous, anything with aromatic and flavour intensity; Thai, Vietnamese, Creole, or Indian cuisines.

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