



BIG HEAD

a head of our time

2014 MERLOT

A.B.V 14.9%

R.S. 6 g/l

T.A. 6.1 g/l

SOURCE Hunter Farm's Vineyard – Niagara Lakeshore

FERMENTATION 14 months

MACERATION 36 days in 2000L Garbellotto vat

MATURATION 18 months in 50% new and 50% 1 year old Moldovan Oak

ESTIMATED PEAK 2034

SERVE 18° C – Decant for several hours minimum, up to a day or two.

WINEMAKER'S NOTES Merlot has always been a monster in my opinion. We still have 2012 aging in bottle and don't plan on releasing it any time soon. The fermentation for this one I can only describe as "a nightmare". We dried the clusters in the kilns for 2 months.

SOMMELIER'S NOTES Not for the novice wine drinker. This Merlot has a punch. Beautifully intense red fruit, slight pickling spice notes with a vanilla finish. The tannins and acid are quite tight so let this breathe. As I am swirling it in my mouth, all I can think of is red meat protein to help break down the tannin. Lay this down.

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