



# BIG HEAD

a head of our time

## 2012 PETIT VERDOT "Unreserved"

**A.B.V** 15.7%

**R.S.** 0.0 g/l

**T.A.** 5.6 g/l

**SOURCE** Edgerock Vineyard

**FERMENTATION** Wild in 2000L French oak vat + full wild malo in 225L Moldavian cigar barrel

**ESTIMATED PEAK** 2032

**SERVE** 18° Celsius in a Bordeaux glass. Decant - for 4 to 12 hours.

**WINE MAKER'S NOTES** "We picked this very late and the fruit was so ripe. It was already cold when we put it in the kiln. The cool temperature outside let us dry slower and longer, so about 3 weeks. The balance was perfect; the acid wasn't intense. Usually Petit Verdot is a monster, but this one was perfect. The structure wasn't overpowering. We added 11% Merlot just to lift the structure a little bit. This is completely backwards from what we are normally used to. The Merlot usually is the soft one."

**SOMMELIER'S NOTES** "The nose is deep and powerful and has a ton of ripe black and blue fruit: cherry, blackberry, blueberry and then develops into chocolate, miso and dry forest floor notes. The palate is lush and concentrated, plenty of dark fruit flavours and lasts. Serve with some dark salted chocolate next to the fireplace."

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