



BIG HEAD

a head of our time

2015 Pinot Gris

A.B.V 11.6%

R.S. 8 g/l

T.A. 5.2 g/l

SOURCE Hunter Farms Vineyard - Niagara Lakeshore

FERMENTATION 3 months in 8-year-old neutral oak barrels, followed by 2 months in steel

ESTIMATED PEAK 2025

SERVE 10° C

WINEMAKER'S NOTES We did a cold soak of 45% fruit for 12 hours to get the colour and texture. The remainder was whole cluster pressed, and the two were combined and put in oak immediately. Fermentation started on its own. We didn't choose to leave the touch of sweetness, that's where nature felt like stopping. Who are we to force nature.

SOMMELIER'S NOTES It's funny that this wine is a copper orange hue, because it makes me think of oranges when I smell it. Orange, peach, and a slight lactic richness make this a more serious example of the grey Pinot. It is balanced. There is a barely noticeable kiss of sweetness that only the most sensitive of palates would notice, and the acid, in true PG fashion, isn't crazy. This is an easy drinker. Serve with large bodies of water.

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