



## 2017 Pinot Gris

**A.B.V** 13.1%

**R.S.** 3.2 g/l

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

**HARVEST** September 27, October 2 and October 5, 2017

**SOURCE** Niagara Peninsula

**FERMENTATION** ambient fermentation

**SERVE** 10° C

**WINEMAKER'S NOTES** We had a very health crop and left 50% on skins for a 12-hour cold soak to extract a little colour and texture. The Gris spent 3 months in 1000L Garbellotto 6-year-old casks. It went through ambient malolactic fermentation during primary as well, softening the wine.

**SOMMELIER'S NOTES** Another pretty salmon coloured vin gris. The fruit is a combination of vineyards from the area so there will be a wider range of aromas. The nose is showing ripe stone fruit, peach, pear, and quince tones with a sweet cream finish. The palate is dry, fresh, with a noticeable weight. Pinot Gris for me is not a very aromatically intense grape. This is a summer time wine for the patio party or next to the pool. A crowd pleaser that the French would call a "glou-glou" wine.

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