



BIG HEAD

a head of our time

2014 PINOT GRIS

A.B.V 11.8%

R.S. 6.4 g/L

T.A. 4.96 g/L

SOURCE Hunter Farms Vineyard - Niagara Lakeshore

FERMENTATION 3 months in 8 year old barrels, finished in Stainless Steel Tanks

ESTIMATED PEAK 2018

SERVE 10° C

WINE MAKER'S NOTES "40% of the fruit was on the skins for 10 hours after de-stemming. The remaining 60% was whole cluster pressed. I wanted a little bit more flavour from the skins, but not too much because I was worried about phenolics and bitterness. Started fermentation in 8 year old barrels and only left it in them for 3 months. Moved the wine into stainless steel tanks because smaller barrels increase rate of oxidation and I didn't want too much."

SOMMELIER'S NOTES "Peach and Orange with white flowers. This Gris is refreshing with a soft but noticeable acidity. Touch of sweetness to lift the fruit. Balanced. Touch of white button mushroom at the end. I would have this before dinner as an aperitif, while cooking, or with very lightly seasoned or flavoured dishes. The wine is delicate, intense flavour could easily overpower it."

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