



2012 PINOT NOIR

A.B.V 14.7%

R.S. 0.0 g/l

T.A. 6.2 g/l

HARVEST September 22nd, 2012

SOURCE Edgerock Vineyard

FERMENTATION Wild in 2000L French oak vat + full wild malo in 225L French oak

ESTIMATED PEAK 2027

SERVE 18° Celsius in a Burgundy Bowl. Decant - for 4 hours

WINE MAKER'S NOTES "This is the Dijon clone 115. I like it for it's fruitiness, and cherry notes. We picked earlier to avoid baking the fruit on the vine, and we planned on drying it in the kiln. We dried the whole bunches in the kilns for 7 days, and it provided protection from the sun. We did complete destemming of the fruit, and fermented it in wooden vats. The first week we let the wine cold soak, and then brought up the temperature slowly and let the fermentation take hold. We let the wine sit on the skins for another 3 weeks after that, and then pressed very gently."

SOMMELIER'S NOTES "The nose is powerful and shows smoked ripe black cherry, sweet tobacco and tar and develops to raspberry, roses and marzipan. The palate is dry, with ripe black fruit of black cherry, slight cassis, and the tannins have quite a grip at first showing signs of black tea. This is not your typical Pinot Noir. Close your eyes, and it's a Cab. All I can think of is pan searing some beef tenderloin, and finishing some scrambled eggs with white truffle oil and chive. Don't share."

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