



2014 Pinot Noir

A.B.V 3.8%

R.S. 4 g/l

T.A. 6.3 g/l

SOURCE St. David's Bench

FERMENTATION 1-2 year old Moldovian Oak Barrels

MACERATION 30 days skin contact

MATURATION 19 months in 1-2 year old Barrels Moldovian Oak Barrels

ESTIMATED PEAK 2024

SERVE 18°C

WINEMAKER'S NOTES This year we were blessed with some beautiful grapes from St. David's, four clones (828, 667, 115, and 777). This was a cooler vintage but good for Pinot Noir. We extracted nice colour and were gifted higher acidity. The fruit was quite ripe hence the reason for forgoing Appasimento.

SOMMELIER'S NOTES Classic cherry and cranberry with a sweet beet and cola undertone. This Pinot is light and fresh, yet still packs some intense and balanced flavour. The palate is dry, and has ample weight to stand up to heartier poultry and pork dishes. Chicken dusted with sage and a side of roasted mushrooms.

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