



BIG HEAD

a head of our time

2013 RIESLING

A.B.V 10.8%

R.S. 36 g/l

T.A. 11.3 g/l

SOURCE Beamsville Bench

FERMENTATION Wild in stainless steel tanks

ESTIMATED PEAK 2023 (but delicious now)

SERVE 8° C

WINE MAKER'S NOTES "We picked this at the beginning of December. No leaves were left on the vine. The acid was quite high, so we wanted to wait until it dropped naturally. The ripeness was nice. We whole cluster pressed, and the cold temperature kept everything nice and fresh. This is the only wine I fermented in stainless steel. I wanted to control the temperature and the wild fermentation. I left a little more sugar behind due to the acidity. I like the Germanic style of the Mosel."

SOMMELIER'S NOTES "A very bright nose of tropical fruit, zest, lime, Meyer lemon, and a chalky and mineral undertone. The palate is balanced and off-dry, showing those citrus notes. It is quite clean and refreshing. A fun wine that goes down easily. Have it with charcuterie or Phad Thai and don't be shy with the hot sauce, the Riesling can handle it!"

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