



BIG HEAD
a head of our time

2014 RIESLING

A.B.V 11.0%

R.S. 20.8 g/L

T.A. 6.36 g/L

SOURCE Hunter Farms Vineyard - Niagara Lakeshore

FERMENTATION Stainless steel tanks

ESTIMATED PEAK 2022

SERVE 10° C

WINE MAKER'S NOTES "Picked late, November 25th. We were waiting for the grapes to have physiological ripeness and for the acid to drop a little. The Riesling is the only wine we ferment in stainless steel to preserve freshness of fruit. Whole cluster pressed, and went through full malo on it's own. It started during primary fermentation so we couldn't stop it, and didn't want to either. Makes for a rounder Riesling."

SOMMELIER'S NOTES "Fresh lime and Bartlett pear. The palate is fresh, with a candied lemon zest feel from the balancing sweetness. Such a light and easy drinking Riesling. The alcohol is non-existent in the mouth which makes you wonder if it's wine or very complex grape juice. Best served in larger quantities, with spicier as well as eastern cuisine."

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bigheadwines.ca

