



BIG HEAD

a head of our time

2014 Riesling Icewine

A.B.V 10.1%

R.S. 217g/L

T.A. 8.7g/L

SOURCE Hunter Farms

FERMENTATION Wild in stainless steel tank

ESTIMATED PEAK 2030+

SERVE 6° C

WINE MAKER'S NOTES We pressed in late January. A great vintage for Riesling, being cooler we retained more acidity. We took a gamble and decided on sticking to our M.O. using indigenous yeast. Took 12 months to finish to where we wanted it. I love this wine.

SOMMELIER'S NOTES Well this changed quite a bit since I tasted it 10 months ago. I'm just going to keep my nose in the glass for a while, don't mind me. Power and depth, salted caramel, burnt lemon, marshmallow, grilled pineapple, flambéed banana. I know you can't smell sweetness but everything is screaming in that direction. This icewine is powerful, long, and balanced. Flavour for days. Beautiful acidity keeps you from crying due to the elevated sugar. Serve this cold, and then let it come up to temperature. I wouldn't have dessert with this, but if I were then it would be a simple vanilla Creme Brûlée.. Not many things can stand up to the burnt sugar on top, but I think this powerhouse wouldn't have any issues.

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