



a head of our time

2014 SAUVIGNON BLANC

A.B.V 12.7%

R.S. 6.7 g/L

T.A. 5.41 g/L

SOURCE St. David's Bench - CDC vineyard

FERMENTATION 3rd fill French oak for 4 months.

ESTIMATED PEAK 2018

SERVE 10° C

WINE MAKER'S NOTES "There are 2 clones that we used. We whole cluster pressed to preserve the vibrancy and freshness. Fermented in 3rd fill 1000L and 225L French oak for 4 months. Naturally fermented, and we let the malolactic fermentation go naturally as well to round out the wine. We pulled it out of oak as soon as it finished fermenting. We had a much lower yield in Niagara due to winter damage, so the fruit that survived was of very high quality."

SOMMELIER'S NOTES "A pretty and lifted nose of lemon candy, sage and white flowers. This Sauvignon Blanc is dry, with a bright and refreshing acidity and a wonderful citrus profile. A touch grassy at the end, just to show it's true colours. All I can think about is smoked salmon, blanched asparagus and hollandaise."

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