



BIG HEAD

a head of our time

2016 Cabernet Franc Select

A.B.V 14.5%

R.S. <3 g/L

T.A. 6.4 g/L

SOURCE Hunter Farms – Niagara Lakeshore

HARVEST November 15th

FERMENTATION Ambient in oak

ESTIMATED PEAK 2023-2026

SERVE 16°C-18°C

WINEMAKER'S NOTES We picked a little earlier than usual to make sure the fruit was healthy enough and the acidity was high enough to handle the drying time. The whole clusters were hand-picked and placed in a single layer on perforated baskets and fan-dried for 2 months. After, we destemmed and placed the whole berries in oak fermenters without crushing. We punched the skins down twice a day while the cap was floating, for 40 days. Then we pressed and put into barrels. We left the wine to mature in French and Moldovan barrels for 17 months.

SOMMELIER'S NOTES A plush nose of dried cherry, dried raspberry, cacao and dried leaves. On the palate, the wine is full of ripe red berry fruit, juicy acidity and sweet tannins that linger and finishes dry. There is a perception of sweetness on the tongue, but that's just the fruit character and higher alcohol. Definitely pair with grilled red or game meats, or the balance of the wine can be appreciated on its own.

905.468.4321
bigheadwines.ca

