



# BIG HEAD

a head of our time

## 2017 Chenin Blanc BA

**A.B.V** 13.2%

**R.S.** 78 g/l

**T.A.** 7 g/l

**HARVEST** November 17th

**SOURCE** Smith Vineyard – Niagara Lakeshore

**FERMENTATION** Ambient Fermentation

**ESTIMATED PEAK** 2030

**SERVE** 10°C-13°C

**VOLUME** 375ml

**WINEMAKER'S NOTES** This was the first harvest we picked in "tries", meaning multiple passes through the vineyard. The first pass was for the bunches that had the most botrytis affected fruit, and it went into this wine. Fermentation was done in old oak barrels and we stopped the fermentation after 7 months.

**SOMMELIER'S NOTES** Chenin Blanc with the volume raised to 10. On the nose, this wine screams with honey, ripe lemon, pineapple, lanolin, and beeswax. The palate is balanced, the sweetness is noticeable but not overwhelming and the acidity cleanses everything. The flavours are highly concentrated, juicy, and stay with you for a long time. Strong cheeses, terrines or pates would be ideal candidates for a pairing. Spicy fried chicken comes to mind too.



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