



# BIG HEAD

a head of our time

## 2016 Riesling

**A.B.V** 11.9%

**R.S.** 2 g/l

**T.A.** 6 g/l

**FERMENTATION** Ambient in stainless steel

**ESTIMATED PEAK** 2020-2022 (for primary aromas)

**SERVE** 10°C -13°C

**WINEMAKER'S NOTES** We harvested this earlier than usual because of the warmer vintage. The fruit was starting to break down and the acidity was beginning to drop. We picked by hand and put it in the press without destemming. The press cycle was quick and then the wine was put into stainless steel to allow a 24-hour settling before the wine was racked off the sediment. 20L of juice was removed from the tank to warm up and begin a spontaneous yeast culture. After feeding the culture with juice for a few days and letting it get strong, the starter was added back to the tank and fermentation, including malolactic conversion, took 2 months. The wine stayed in the same stainless-steel tank until bottling

**SOMMELIER'S NOTES** A ripe wine from a ripe vintage. Ripe apple, candied lemon, and honey on the nose with a hint of "mineral" tones from the sun-exposure. Already starting to show slight "petrol" notes, which are a happy consequence of a generous vintage (see TDN in wine). The palate is dry and fresh, brimming with bright acidity and freshness, but that honey still shines through in the flavour profile along with lemon and white peach. A varietally sound example of Niagara Riesling. This delicate wine would pair well with any white fish done "en papillote", folded in parchment with white wine, herbs, vegetables, and most importantly, butter.

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