



BIG HEAD

a head of our time

NV BIG BANG SPARKLING

A.B.V 12.6%

R.S. 5.5 g/l

SOURCE St. David's Bench

BLEND Pinot Noir 60% Chardonnay 40%

FERMENTATION Traditional Method, Ambient Fermentation Base, 60 months on lees

SERVE 8°

WINEMAKER'S NOTES This was my first attempt at traditional method sparkling wine and I hope you enjoy. For me, the most important thing about sparkling is the bubbles, and how fine they are. We pressed the wine very slowly and very gently, and only kept the heart of the press. This juice has the least amount of phenolics, is the most gentle and most pure. The heads and tails we blended into other wines. We decided to use ambient fermentation for the wine, and then put it in bottle and maintained the second fermentation at a low temperature to slow it down.

SOMMELIER'S NOTES Please don't use a flute for this wine. It deserves to spread its wings and express itself fully. Aromatic white wine glasses would be ideal, because that is exactly what we are dealing with. The bubbles are very fine, hardly visible. The colour is starting to show some age moving toward a pale gold. On the nose, this is a powerful bubbly showing ripe yellow apple, brioche, caramel, and dried mushroom. The palate is dry, with a creamy mousse (bubbles), and the acidity doesn't overpower. Yellow and red fresh apple on the palate, more porcini mushroom than on the nose and finishing both bright and buttery at the same time. Fish and chips would be great, as would any salty and buttery snacks. My favourite pairing, is beef tartare on thick cut potato chips.

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