



BIG HEAD

a head of our time

2017 Big Red Select

A.B.V 14%

R.S. <3 g/L

T.A. 5.6 g/L

BLEND 60% Cabernet Franc (50% Appasimento/10% Fresh)
20% Cabernet Sauvignon (Fresh)
15% Merlot (Fresh)
5% Dornfelder (Appasimento)

FERMENTATION Ambient Fermentation

ESTIMATED PEAK 2022-2027

SERVE 18°C

WINEMAKER'S NOTES The harvest was warm and dry which allowed us to pick healthy and ripe fruit. The Cabernet Franc had a nice herbal component, so we dried it for a little bit for more structure. We wanted to use Dornfelder for colour and a meaty aroma. The fermentation was slow, and the wines were made in separate pieces before being blended (different from 2016). We wanted to see the result as this was a very aromatic vintage and didn't want to roll the dice on a co-fermentation becoming muddled.

SOMMELIER'S NOTES This is a very interesting wine. The nose is smoky, sweet and savoury. Blue and black berry layered with smoked meat and dried herbs. There is a lot going on. The palate is dry, long, concentrated and fresh. The Cabernet Franc peaks through at the end, making itself visible. I would love this with ribs, or any game made on the barbeque.

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