



BIG HEAD

a head of our time

2017 Chardonnay Old Vines

A.B.V 13.7%

R.S. <3 g/L

T.A. 5.6 g/L

SOURCE Hunter Farms – Niagara Lakeshore

HARVEST October 28, 2017

FERMENTATION Ambient Fermentation in 1000L Slovenian Oak Vats

ESTIMATED PEAK 2022-2032

SERVE 13-16°C

WINEMAKER'S NOTES Started the fermentation in Stainless steel tank. Once it hit 7% alcohol, we moved the wine to new 1000L Slovenian oak vats. It fermented for 5 months and aged 8 months in barrel.

SOMMELIER'S NOTES A classic example of oaked Chardonnay. I am excited to see how this will evolve. Chardonnay is my favourite, as I have yet to be abused by the over-oaked examples as many of the grape's haters have been. Ripe golden delicious apple, pineapple, cumquat, popcorn, and vanilla notes with a slight wafer/waxy undertone. This is a dry and concentrated wine, with fresh acidity to clear off the ripe flavours. The flavour stays with you. 2017 is my favourite vintage in Niagara. This wine would go well with seafood, poultry or mildly seasoned pasta, in a butter or cream-based sauce. Avoid aromatic herbs or vegetables.

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