



# BIG HEAD

a head of our time

## 2017 Merlot Select

**A.B.V** 14.6%

**R.S.** 2 g/L

**T.A.** 5.6 g/L

**SOURCE** Hunter Farms Vineyard

**HARVEST** October 14, 2017

**FERMENTATION** Ambient Fermentation

**SERVE** 17°C-18°C

**WINEMAKER'S NOTES** This was a great vintage for Merlot, so we didn't need to dry the grapes much. They spent 2 weeks in the dryer. Fermentation started in 2000L French oak vats and finished in 225L French oak barrels after 4 months. It aged for another 14 months (total time in barrel was 18 months) in 225L French oak barrels.

**SOMMELIER'S NOTES** Well this is attractive. This wine smells seductive and silky, if you could smell texture. Ripe plum and blueberry jam, with some vanilla cinnamon layers. It is dry, with silky tannins that grip up, and juicy (ripe and acidic at the same time). The flavour stays with you, and it is warm from the alcohol. Any cut of steak would do, preferably in a cast iron pan without too much unnecessary seasoning (salt and pepper is enough).

905.468.4321  
bigheadwines.ca

