



a head of our time

2017 Pinot Noir

A.B.V 13.5%

R.S. <3 g/L

T.A. 5.7 g/L

SOURCE Dim Vineyard – Creek Shores

HARVEST October 4, 2017

FERMENTATION Ambient Fermentation in 2000L wooden vats

ESTIMATED PEAK 2022-2025

SERVE 18°C

WINEMAKER'S NOTES We left this Pinot for 13 days of skin contact and let it age for 9 months in 225L 3rd fill French oak barrels. This Pinot was a bit earlier ripening for us, so it was harvested over a week before our other Pinot sources.

SOMMELIER'S NOTES A modernist approach to the Pinot Noir. The nose is ripe red berry, cherry, strawberry, cola and tea with a slight carrot tone. Root vegetables are the calling card of classic Pinot aroma. The palate is dry, and the tannins are integrating well with a freshness, a touch of vanilla and lactones at the end suggest oak. You're safe with modestly seasoned poultry or game and accompanied with roasted root vegetables.

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