



BIG HEAD

a head of our time

2017 Pinot Noir Select

A.B.V 13.8%

R.S. <3 g/L

T.A. 5.6 g/L

SOURCE Knotty Vines Vineyard – St.David's Bench

HARVEST October 13, 2017

FERMENTATION 80% Ambient Fermentation in 4000L wooden vats
20% Whole Cluster Ambient Fermentation in
3000L concrete vats

ESTIMATED PEAK 2022-2032

SERVE 18°C

WINEMAKER'S NOTES The main bulk of this Pinot was slowly fermenting for 6 months in 2 year old French oak. Skin contact for 14 days and pressed to 3rd fill 225L French oak for 10 months of aging. The other fifth was the pressing from our RAW Pinot Noir. Carbonic Maceration in concrete for 10 days, followed by 2 weeks of pump-overs to extract structure, then pressed into oak to finish fermentation and further maturation.

SOMMELIER'S NOTES A more serious example than it's white-labelled sibling. Ripe black cherry compote, strawberry, and tobacco leaf with beet root chips at the end. The palate is dry and fresh, and the tannins grab a hold of your tongue and gums suggesting you lay it down for a while, or at least decant. This is bold. Can stand up to tenderloin or ribeye cooked with experience.

905.468.4321
bigheadwines.ca

