



a head of our time

2018 Rosé

A.B.V 12.0%

R.S. 2 g/l

T.A. 5.1 g/l

SOURCE Cabernet Franc (65% Eukarya and 35% Ferox Estate)

HARVEST Eukarya – October 26th, 2018
Ferox Estate – October 18th, 2018

FERMENTATION Ambient Fermentation (whole cluster)

ESTIMATED PEAK 2023-2025

SERVE 10-13°C

WINEMAKER'S NOTES When asked why I haven't made a Rosé my response has consistently been "why waste red grapes on white wine?" But then the 2018 Harvest happened, and I am eating my words. The harvest conditions were a bit erratic and not ideal. While making Cabernet Franc using whole cluster maceration, we bled (saignée) off some juice before starting the pump-overs to increase the skin-to-juice ratio, allowing for more structure and colour on the Cabernet Franc. Think of this like adding two tea bags to your tea instead of one. The Rosé juice fermented in 1000L 6th fill French oak barrels.

SOMMELIER'S NOTES I am very excited about this, our first Rosé. It is a pretty pink tone, just dark enough to differentiate from a skin-contact Pinot Gris, and more in the Tavel-style of Provence. That's where the similarity to the old-world ends. The aroma punches you in the olfactory bulb with strong cranberry, rhubarb, gooseberry, white flower and pink peppercorn. This is a Rosé for Sauvignon Blanc lovers. It is dry, with a vibrant acidity making it perfect for the spring/summer heat. I could see this with light salads tossed with vegetables and poached fish.

905.468.4321
bigheadwines.ca

