



BIG HEAD

a head of our time

2018 Gewürztraminer

A.B.V 12.6%

R.S. 9 g/l

T.A. 6 g/l

SOURCE Dim Vineyard

HARVEST October 9th, 2018

FERMENTATION Whole Cluster followed by Ambient Fermentation

ESTIMATED PEAK ????? (I have never experienced anything like this)

SERVE 10-13°C

WINEMAKER'S NOTES So, we started to get carried away with whole cluster fermentation. Normally used for less aromatic grapes to give them character and complexity. We thought, "let's see what happens with the other end of the spectrum." We left the whole clusters in tank for 5 days, blanketed with CO₂. Then we pressed and fermented in 1000L 5-year-old oak for 5 months.

SOMMELIER'S NOTES Well this is going to hurt a little. This is probably the most aromatic example of Gewürztraminer I have ever experienced. Intense aromas of lychee, rose water, Nivea hand cream, and soap. The palate is surprisingly fresh and light, which the nose did not suggest, at all. Fruitier on the palate with citrusy lemon meringue tones, orange and cumquat without the sweetness. Don't stop and fixate on the nose, regardless of what your brain is telling you. This wine needs something heavily aromatic like Thai, Indian, or Indonesian food laden with aromatic lemon grass, ginger, coconut cream, and even some chilis.

905.468.4321
bigheadwines.ca

