



2018 Pinot Gris

A.B.V 12.5%

R.S. 1.0 g/l

T.A. 5.7 g/l

HARVEST September 19, 2018

SOURCE Niagara Peninsula

FERMENTATION Ambient Fermentation in 1000L neutral French oak vats for 6 weeks

ESTIMATED PEAK 2021

SERVE 10° C

WINEMAKER'S NOTES As soon as the grapes were picked, they were whole cluster pressed. We fermented and then aged the Pinot Gris in 1000L neutral French oak vats for 5 months.

SOMMELIER'S NOTES A fresher and livelier version to the 2017, this is a great summer sipper (or chugger). The nose shows hints of nectarine and yellow plum. The palate is dry, with a persistent acidity that would be great for hors d'oeuvres. Salty chips or a fresh salad would be great too.

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