



# BIG HEAD

a head of our time

## 2018 Chardonnay Stainless

**A.B.V** 13.6%

**R.S.** 1.0 g/l

**T.A.** 5.9 g/l

**SOURCE** Rancourt and Dim Vineyards

**FERMENTATION** Ambient Fermentation

**ESTIMATED PEAK** 2023

**SERVE** 10-13°C

**WINEMAKER'S NOTES** At 5 months and 2 weeks this wine was a slow fermentation done in low temperatures. We blended the two vineyards together to balance out the structure. The Dim Vineyard grapes had more ripeness as they were picked almost 3 weeks later than the Rancourt Vineyard.

**SOMMELIER'S NOTES** I am often intrigued what the colder fermentation temperatures do and the resulting aromas. Pear and banana drop, with a little white peach and licorice on the nose. The palate is dry, but there is a weight to it and hints of sweetness, even though there is barely any analyzed. It's tomato season here and I would love a gazpacho or calabrese salad with this wine.

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