



BIG HEAD

a head of our time

PINOT GRIS ^{.2016}

A.B.V 12.1%

R.S. 4.3 g/l

T.A. 4.99 g/l

SOURCE Hunter Farms Vineyard | Niagara Lakeshore

FERMENTATION Fermented and aged in 2000L in unlined concrete from Italy

UNFILTERED

WINEMAKER'S NOTES

Picking late, closer to 22° Brix, as opposed to the normal 19-20°. We wanted a fuller Pinot Gris. Hot year caused vine shutdown, slowing down sugar development. We pressed whole cluster, settled 48 hours in stainless steel, then moved straight to concrete. This was our first time using concrete, and wanted unlined concrete so the wine can breathe through the pores. Preparing the concrete, we had to flush it with tartaric acid prior to filling so the lime in the concrete wouldn't neutralize the acidity in the wine. We monitored temperature, and the fermentation took 7 months. We made sure the fermentation finished dry. We fined and protein stabilized, but no filtration took place.

SOMMELIER'S NOTES

This is a serious Gris. It has weight and depth. The nose is already showing peach, quince, chalk and mushroom notes. The palate is rich and structured. Plenty of citrus and stone fruit on the palate, it is dry, and has a chalky texture. A cerebral Pinot Gris experience that I look forward to blooming. Gourmet fish and chips is all I can think about now.

905.468.4321
bigheadwines.ca

