



BIG HEAD

a head of our time

2018.
GAMAY NOIR

A.B.V 12 %

R.S. <3 g/L

T.A. 6.3 g/L

SOURCE Jim Poole Vineyard

HARVEST October 3, 2018

SERVE 15°C -17°C

FERMENTATION Carbonic in stainless steel,
then ambient in concrete

ESTIMATED PEAK 2028-2033

UNFILTERED

WINEMAKER'S NOTES

The hand-harvested whole bunches were put into stainless steel and filled with CO2. We left that for 10 days to do its magic. After the carbonic fermentation, we pumped over twice a day for 2 weeks before taking the free run juice into concrete to finish fermenting and maturing. The wine was left unfiltered before going into bottle.

SOMMELIER'S NOTES

A very interesting expression of the Gamay. This is our first year making it, so we didn't know what to expect nor did we push it in any direction. The nose is intense (our M.O.), showing candied red fruit, red licorice, star anise, and maple. The palate does not match the nose and is very bright (high acid). This is a wine to have with food until that acid subsides. Salt, acid, or fat will be your friend here. Rich dishes based on fatty pork, duck or other game. Choucroute Garnie comes to mind (fatty meat braised in sauerkraut).

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