



# BIG HEAD

a head of our time

PINOT NOIR .2018

A.B.V 12 %

R.S. <3 g/L

T.A. 5.5 g/L

SOURCE Knotty Vines Vineyard – St.David's Bench

HARVEST September 29, 2018

SERVE 15°C -17°C

FERMENTATION Ambient in concrete tanks

ESTIMATED PEAK 2025-2028

UNFILTERED

## WINEMAKER'S NOTES

We took the hand-harvested whole bunches and put them into stainless steel, filled it with CO2. After 10 days of carbonic fermentation, we pumped over twice a day for 2 days, and then destemmed, and combined skins with must for 11 more days of extraction. Then we took only the free run must and put it into concrete to finish fermentation and mature. The wine was bottled unfiltered.

## SOMMELIER'S NOTES

This is a lot gamier compared to the 2017 vintage. Sour cherry, cranberry, orange zest, and tarragon and clove on the nose, it reminds me of Christmas. The palate is dry and fresh, and the tannins grab a hold at the end. Definitely a food wine for now. Roasted poultry or whole baked fish would go well with this and don't be shy with the aromatic herbs.

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