



BIG HEAD

a head of our time

2016 Bigger Red Select

A.B.V 15.4%

R.S. < 3 g/l

T.A. 5.8 g/l

BLEND Cabernet Franc 60% (Appassimento)
Merlot 30% (Appassimento)
Cabernet Sauvignon 8% (Appassimento)
Petit Verdot 2% (Appassimento)

SOURCE Niagara Peninsula

FERMENTATION Ambient Fermentation

ESTIMATED PEAK 2028

SERVE 16°C-18°C

WINEMAKER'S NOTES This is from a warmer vintage. Each variety was dried by fan for an average of 2 months. The grapes were destemmed, and maceration (skin contact) took 40 days in large oak fermenters. The wine was pressed and transferred to mostly 1 year-old French oak barrels where it spent 16 months maturing.

SOMMELIER'S NOTES This is a pleasing and generous wine. On the nose, the wine shows confectionary oak tones of vanilla and baking spice layered with dried cherry and raspberry and brambly finish. On the palate, the wine is dry, with smooth tannins and a long juicy finish of black cherry and cardamom. Have with roast beef or on its own.

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