



BIG HEAD

a head of our time

2018 Chardonnay Select

A.B.V 13.8%

R.S. <3 g/L

T.A. 5.7 g/L

SOURCE Lincoln Lakeshore

HARVEST September 11, 2018

FERMENTATION Ambient Fermentation in 3-year-old
1000L French Oak

ESTIMATED PEAK 2023-2028

SERVE 10-13°C

WINEMAKER'S NOTES This is the first Chardonnay harvest from our Eukarya Vineyard in Vineland. Even though the vines are young, the fruit is dense and concentrated, and we have been babying it, so it was quite healthy. The whole bunches were hand-harvested and put straight into press. We pressed gently and let the juice settle for a day before racking (taking liquid off the top) and then transferring into oak. The wine fermented for 8 months and stayed an additional 2 before locking into bottle.

SOMMELIER'S NOTES I love Chardonnay. I have not been traumatized by the overly wooded examples (I wasn't old enough to drink back then). There is oak here, but it complements the intensely tropical fruit instead of masking it. Eventually the baking spice and vanilla will turn to more complex nut and earth tones. I find the nose balanced and immediately pleasing, and behind the oak you notice ripe pineapple, candied lemon and clementine. There is a floral element to the nose as well. The palate is dry and fresh and the concentration results in a lingering finish. The citrus notes come through on the palate. Crab legs and butter, no sides.

905.468.4321
bigheadwines.ca