



BIG HEAD

a head of our time

2017 PETIT VERDOT SELECT

A.B.V 15%

R.S. <2 g/L

T.A. 5.7 g/L

Source Hunter Farms – Four Mile Creek

FERMENTATION 3 months in 225L French Oak Barrels

ESTIMATED PEAK 2025-2030

SERVE 16-18°C

WINEMAKER'S NOTES Petit Verdot ripens later and the early winter meant that we were drying in cold and dry ambient conditions which preserved the freshness and health of the fruit. The fruit was very clean as 2017. We had a lot of rain throughout most of the summer but harvest was dry and warm because it's usually the opposite for Niagara. We hand sorted into Giant 4200L concrete Tank and left on skins for 45 days. Then it was free run into 2nd fill 225L French oak barrels where it finished fermenting and aged for 18 months. The unfortunate part about this wine is that we only made 131 cases.

SOMMELIER'S NOTES I find that Petit Verdot on the nose makes me think of a cross between Syrah and Merlot. The fruit is Merlot, but there is a meatiness there without the black pepper. Stewed black cherry and raspberry, smoked meat, violets, and a healthy dose of baking spice from the time in oak. The palate is concentrated, balanced, ripe yet fresh. There is a lot going on and each component contributes equally. This is being released in time for grilling season; fire-roasted things would work well with this wine.

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