



BIG HEAD

a head of our time

Big Bang Black

A.B.V 12.1%

R.S. 3.4 g/l

T.A. 6.54 g/l

WINEMAKER'S NOTES This wine was started more than 5 years ago. We began with the cold 2013 vintage, which comprises 70% of the blend. The rest is from the cool and low yielding 2014 vintage. Most of the fruit came from the Hughes Vineyard in Lincoln Lakeshore. We treated both vintages the same way. All fruit was picked by hand, gently, and placed in perforated baskets in a single layer. We didn't want any damage to the fruit. It was transported from these baskets directly into the press to avoid any damage, oxidation or maceration. The press was filled completely, by hand, and the slow cycle started. We pressed gently, then tumbled once to rinse the fruit of any impurities, and the first 10% was set aside. The middle 70% of the 3-hour press was favoured and kept for the sparkling, while the "tales" were blended with the "heads" and used for other projects. This was allowed to cold settle and then was racked into 1 and 2-year-old 1000L French oak vats. Primary and malolactic fermentation occurred in oak, then the wine was taken back into stainless steel. After blending the 2 vintages, we began tirage. The wine was left on the lees for 60 months for this round, and the dosage was a 2016 Chardonnay recioto fermented in old oak. The addition was minimal as we wanted a completely dry example.

SOMMELIER'S NOTES A fine mousse and golden hue to this bubble. The nose is elegant, showing pear, apple, bacon fat, almond and brioche notes. The palate is dry, but the acidity doesn't overwhelm. It's there, there is plenty of freshness, but the dosage did its job of taming it slightly. The finish is elegant and slightly honeyed. A more elegant and reserved example over the 2012. Have with all things salty like potato chips (there are truffle versions), popcorn, French fries, or cheese gougeres. My favourite pairing with proper sparkling is a minimalist beef tartare on gourmet potato chip.

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