



BIG HEAD

a head of our time

2018 CHENIN BLANC

A.B.V 14.0%

R.S. <3 g/L

T.A. 6 g/L

SOURCE Rick Smith Vineyard – Niagara Lakeshore

HARVEST October 12, 2018

FERMENTATION 4 months in 2000L concrete

SERVE 10°C-13°C

ESTIMATED PEAK 2028

UNFILTERED

WINEMAKER'S NOTES

We whole cluster-pressed old-vine and young-vine Chenin together to stainless tank and settled them down for 2 days followed by racking the sediment off and transferring to the concrete tank. We pulled 30L of “pied de cuvée” to start a wild yeast culture and fed it constantly to build a big enough population. This was left for a day and then added to the must in the 2000L concrete tank. After 4 months of fermentation in the concrete tank it was then aged another 7 months; the last 3 months of which we reduced the temperature to 8°C for fining to be able to bottle the wine unfiltered.

SOMMELIER'S NOTES

The nose is ripe showing citrus, apple, pineapple fruit character with complex tones of wafer, chamomile, ginger, and honey. The botrytis is definitely showing already, and that would develop as the fruit slowly gives way. This is the driest version of the RAW Chenins, and shows the freshest character and acidity, but still concentrated and amply weighted. Fish dishes with herbs would go nicely, especially en papillote with plenty of butter.

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