



BIG HEAD

a head of our time

2019 White

A.B.V 12.0%

R.S. 3 g/L

T.A. 5.6 g/L

BLEND Gewürztraminer 40%, Chardonnay 30%, Pinot Gris 20%, Sauvignon Blanc 10%

FERMENTATION Ambient Fermentation

ESTIMATED PEAK 2023 - 2025

SERVE 10°C

WINEMAKER'S NOTES We kept these grapes separate as we weren't planning on blending until after. Each variety was hand-harvested, then whole cluster fermented in stainless steel, concrete and clay before being pressed and left to finish ambient fermentation and malolactic conversion which took up to 2 months. We fermented each lot until fully dry. After fermentation and maturation, we blended and bottled.

SOMMELIER'S NOTES There is a lot going on in our first white blend. The nose is intense, fruit forward, tropical and floral. Lychee and rose petal with pineapple, pear, and honeydew melon. A nice balance between the fruit and the floral notes, and neither is overpowering. The pallet is dry, and the fruitiness shines through with the acidity. A lot more citrus and tart fruit in the mouth than on the nose. This is easy drinking and pleasant. Definitely a summer sipper meant for sharing or having with lighter fare. (June 19th, 2020 JL)

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