



BIG HEAD

a head of our time

2019 Chardonnay Stone

A.B.V 12%

R.S. <3 g/L

T.A. 5.5 g/L

SOURCE Niagara Peninsula

HARVEST September 20th, 2019 and September 27th, 2019

FERMENTATION Ambient fermentation

SERVE 10-13°C

WINEMAKER'S NOTES The 25% of Chardonnay that was picked a week earlier was very clean with a bit more acidity that helped balance the wine. The other 75% of fruit that we harvested a week later was whole cluster picked, then put into stainless steel and sealed with CO2. After the 10 days of CO2, 7 days of pump-overs and another month of fermentation we blended the two into clay vessels to finish fermenting and then aging for 6 months. The Terra Cotta ("STONE") vessels helped keep the wine cool and give the wine more oxygen contact during fermentation.

SOMMELIER'S NOTES A more reserved nose than prior vintages, showing less fruit and more subtle earthy and floral notes. This is a wine made in the "Old World" style, and has notes of yellow apple, white peach and slightly floral as well. The palate is dry and bright but has a weight to it and concentration of flavor. This is definitely a warm weather wine to be had with lighter fare.

905.468.4321
bigheadwines.ca

