



BIG HEAD

a head of our time

2018 Red Select

A.B.V 14%

R.S. <3 g/L

T.A. 5.5 g/L

BLEND 60 % Cabernet Franc (fresh)
16 % Cabernet Franc (appassimento)
24 % Merlot (Ripasso)

FERMENTATION Varieties ambiently fermented separately for an average 2 months in 4000L French oak vats

SERVE 17-18°C

WINEMAKER'S NOTES We started off the fresh Cabernet Franc with carbonic fermentation. We did this for 10 days and then did pump-overs twice a day for 7 days. This gave the blend more depth and flavour. For the appassimento Cabernet Franc, we fan dried for 1 month and then whole cluster processed. After finishing its month-long fermentation, the Merlot was repassed with fan dried Merlot skins and pressed. Once all of this was done, we put each variety in 225L French Oak and 225L American oak barrels for 16 months of aging. We blended the varieties and then matured before bottling.

SOMMELIER'S NOTES This is a more intense and perfumed version of the Big Red Select; there is a lot going on. Intense aromas of fresh, dried, and candied red fruit, earthiness, and baking spice aromas are well integrated. This wine smells like it will taste sweet. The palate is dry, however, and there is a fresh acidity, pleasant tannins, and some heat from the alcohol. A lot fresher red fruit on the palate than on the nose. A wine made for savory and fatty barbecue.

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