



BIG HEAD

a head of our time

2017 PINOT NOIR

A.B.V 13.5%

R.S. <3 g/L

T.A. 5.7 g/L

FERMENTATION Ambient in 2000L oak vats

ESTIMATED PEAK 2022

SERVE 18°C

WINEMAKER'S NOTES Fermented for 3 months in 2000L French oak vats and aged 18 months in 225L French oak barriques. The bulk of the grapes came from our own vineyard in Beamsville on Cherry Ave and the remainder came from NOTL.

SOMMELIER'S NOTES This is a modernist approach to Pinot Noir. There is ripe cherry, dried strawberry and cola on the nose with a hint of aged leather. The palate is dry, fresh and the tannins are quite firm. It would do well with some time in bottle or if you are eager, decant.

2017
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VQA - NIAGARA PENINSULA - VQA
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bigheadwines.ca