



# BIG HEAD

a head of our time

PINOT NOIR .2017

A.B.V 13.4%

R.S. 3 g/l

T.A. 5.5 g/l

SOURCE Knotty Vines Vineyard – St.David's

SERVE 15°C-17°C

FERMENTATION Ambient in concrete

ESTIMATED PEAK 2034-2037

UNFILTERED

## WINEMAKER'S NOTES

The fruit from Knotty Vines Vineyard was in very good condition. We purchased concrete tanks specifically for doing whole-cluster fermentation, and this was the first wine we made in that style. After ten days of sitting, we did pump overs twice a day for two weeks. We raised the temperature to 30°C for structure during fermentation. After 24 days, we racked off the free-run juice into concrete tanks. The RAW Pinot Noir is only free-run, no pressing. Maturation was 10 months in a concrete Diamonte tank. The wine was fined, but not filtered, and sulphur was only added before bottling.

## SOMMELIER'S NOTES

The depth and intensity of aromas on this Pinot Noir are captivating. Wild strawberry, cherry, red beets, wild flowers, pepper, and a roasted beef undertone. This is old school, traditional Pinot. The palate is dry, and a lot more confectionary than the nose. There is a fresh acidity, and the tannins are soft and well-integrated already as this was free-run juice. A very exciting example of Pinot Noir. I would love poutine with this, or turkey and stuffing slathered in gravy.

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