



# BIG HEAD

a head of our time

## 2018 Pinot Noir Select

**A.B.V** 13%

**R.S.** <3 g/L

**T.A.** 5.7 g/L

**SOURCE** Adolf Reddecopp Farms in Niagara-on-the-Lake

**HARVEST** September 29th, 2018

**FERMENTATION** Ambient Fermentation in  
225L French Oak Barrels

**SERVE** 16-18°C

**WINEMAKER'S NOTES** We did extensive sorting on this Pinot Noir, using two sorting tables, we destemmed and processed into 2000L French Vats. To extract more colour we left the fruit on the skins for 20 days. It was a quick ambient fermentation at just over a month and then an additional 8 months of aging in 225L older French Oak Barrels.

**SOMMELIER'S NOTES** A modern example of Pinot Noir, showing dried black cherry, black tea, dried cranberry, and swiss herb candy with a whiff of pipe smoke. There is a sweetness on the nose, but the palate is dry and the tannins are present in the front. The dried fruit aroma is refreshed by a pronounced acidity, typical of the variety and the cooler vintage. I would recommend fattier game and poultry dishes, or lightly aromatic tomato based sauce on pasta.

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