



# BIG HEAD

a head of our time

## 2019 Gewürztraminer

**A.B.V** 12.2%

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

**T.A.** 5.9 g/L

**SOURCE** Niagara Peninsula

**HARVEST** October 29th and November 14th

**FERMENTATION** Ambient

**SERVE** 10-13°C

**WINEMAKER'S NOTES** The October grapes we first carbonic macerated and then pressed into a stainless tank. The November grapes were cold soaked into a clay vessel. The stainless tank took 2 months to ferment and the clay vessel took 7 weeks. After fermentation was finished, we blended them together and aged in a 1000L 8-year-old French oak vat for 9 months.

**SOMMELIER'S NOTES** This is one of the most aromatic Gewürztraminers I have ever experienced. The high-octane aroma screams out tropical lychee, tangerine, guava, and orange blossom. The palate is surprisingly dry, and citrus driven with a ripe tangerine finish. A fun and complex wine that would pair well with aromatic and spiced foods. JL – Feb. 1st, 2021

905.468.4321  
bigheadwines.ca

