



BIG HEAD

a head of our time

2019 Rosé

A.B.V 11.6%

R.S. <3 g/l

T.A. 6 g/l

BLEND 50% Cabernet Sauvignon and 50% Pinot Meunier

FERMENTATION Ambient Fermentation

ESTIMATED PEAK 2024

SERVE 10-13°C

WINEMAKER'S NOTES We had 1000L of taille after whole cluster pressing the Pinot Meunier for our sparkling cuvée (blend). For the Cabernet Sauvignon, which were our last picked grapes of the 2019 harvest, we pulled 1000L of juice (saignee; bleeding) out of the large concrete tank and we destemmed fresh Cabernet Sauvignon after 2 days of cold soaking. Both were spontaneously fermented; the PM in 8th fill 1000L French oak vat for 4 months and aged for an additional 3 months. The CS fermented for 1 month in a stainless-steel tank for 1 month. They were blended together after both were finished fermenting.

SOMMELIER'S NOTES Our second iteration of Rosé, and this one took less convincing. A lot fresher and livelier than its predecessor, this one screams for a warm summer. Gooseberry, pomegranate, and lime peel on the nose, while the palate is also fresh and bright. This is another "Rosé for adults" in that it's dry, complex, and lingers. Drink this chilled in whatever glass makes you happy.

905.468.4321
bigheadwines.ca

