



# BIG HEAD

a head of our time

## 2017 Bigger Red Select

**A.B.V** 14.5 %

**R.S.** <2 g/L

**T.A.** 5.8 g/L

**BLEND** 60% Cabernet Franc (Appassimento)  
30% Merlot (Appassimento)  
10% Petit Verdot (Appassimento)

**FERMENTATION** Ambient

**ESTIMATED PEAK** 2024-2029

**IDEAL TEMP** 17-19°C

**WINEMAKER'S NOTES** The Cabernet Franc and Merlot were dried for 10-17 days depending on the lot, while the Petit Verdot for 40. The thicker skin allows for the Petit Verdot to dry more slowly. Although the fruit was clean, we processed with double sorting tables to ensure only the best fruit past through to fermentation, which was done in large 2000L and 4000L oak vats. The skin contact during fermentation ranged from 20 to 30 days, pump overs and punch downs took place twice a day, and then the wines were pressed into 225L French oak for 22 months. The wines were blended after aging.

**SOMMELIER'S NOTES** This is another example of the epic 2017 vintage. The nose is powerful and just starting to develop. The ripe, and slightly jammy, red and black fruit explode from the glass and are supported by the baking spice aromas of the oak. The palate is dry and the tannins have a firm grip, which I recommend aging or decanting to soften. The fruit that comes to mind are black cherry, black raspberry, plum, and watermelon. There is a juiciness to this wine that speaks to the ideal balance of ripe "sweetness" and acidity. The finish is rich and slightly buttery from the time in oak. Overall, a very pleasing wine that will benefit from time. JL May 13th, 2021

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