



## 2019 Petit Verdot

**A.B.V** 14.1%

**R.S.** 3.6 g/L

**T.A.** 5.98 g/L

**SOURCE** Hunter Farms

**APPELLATION** Four Mile Creek

**HARVEST** November, 8th 2019

**FERMENTATION** Ambient; 7 months in 225L French and Moldovan oak barrels

**ESTIMATED DRINKING WINDOW** 2022-2028

**SERVE** 18°C

**WINEMAKER'S NOTES** We picked late, and the fruit was gently hand harvested. We dried for 2 months and the fruit began fermentation using carbonic techniques for 20 days. Then we destemmed and left the must on skins for an additional 2 weeks. After pressing, the wine was put into barrels and finished fermentation, including ambient malolactic conversion.

**SOMMELIER'S NOTES** This is a very pleasing wine that most people would enjoy. The nose is generous and intense, showing plenty of ripe and jammy black, blue, and red fruit with balancing oak aromas. The palate is dry, rich, and the acidity balanced the alcohol nicely. This is a steak wine for sure.

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