



BIG HEAD

a head of our time

2018 Merlot Select

A.B.V 15.5%

R.S. <3 g/L

T.A. 5.08 g/L

SOURCE Niagara Peninsula

HARVEST October 10th-31st, 2018

FERMENTATION Ambient in 225L French and Moldovan Oak Barrels (1+2 years old)

ESTIMATED DRINKING WINDOW 2025-2028

SERVE 16-18°C

WINEMAKER'S NOTES Plenty of sorting through this fruit. We dried the grapes for 6 weeks, hand-sorted again, and destemmed before maceration. The must was on skins for 4 weeks before pressing and putting into barrel.

SOMMELIER'S NOTES I prefer appassimento Merlot from cooler vintages. It has more zip and character. This one being a blend of multiple vineyards throughout the region, you have a mix of scents. Ripe, underripe, and even overripe aromas would be confusing if this came from one place. That hint of herbal quality is welcome and adds layers. Ripe red and blue fruit, almost Zinfandel in character, with a touch of pipe tobacco and roasted dill. The palate is dry, with that Niagara Merlot grip, and finishes fresh with a touch of oak and alcohol sweetness. The alcohol is noticeable on the breath, not so much on the palate. This wine will benefit from time in bottle, or decanting. Serve in a large glass with the usual seared filet and bearnaise sauce.

905.468.4321
bigheadwines.ca

