



BIG HEAD

a head of our time

2020 Chardonnay Old Vines

A.B.V 13.8%

R.S. 3.1g/L

T.A. 5.3g/L

SOURCE Niagara Lakeshore — Smith Vineyards

FERMENTATION Ambient Fermentation

ESTIMATED PEAK 2026-2030

SERVE 10-13°C

WINEMAKER'S NOTES These are 38-year-old vines from Rick Smith. This year was low yield, but the older vines also have lower yield, and the concentration was high. The grapes were picked by hand then put into stainless steel under CO₂ for 7 days for carbonic fermentation. After 7 days they were pressed and put into 225L Moldovan Oak barrels for primary fermentation and malolactic conversion to finish, and then transferred to older 1000L Slovenian oak to finish maturing before bottling. The decision to transfer was to minimize oxidation (larger oak = less oxygen) and also less oak aroma contribution.

SOMMELIER'S NOTES A chardonnay for chardonnay lovers. This checks all the boxes yet remains in balance. The fruit is ripe and opulent, and there is a slight mineral lift to the wine (well-integrated sulphur). The nose is ripe golden delicious apple, pear skin, fried pork rind, and toasted brioche. The palate is dry and concentrated, and the acidity holds the flavour to your tongue for a pleasingly long period of time. Shellfish or pasta in a cheese and cream sauce are all I can think of right now.

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