



# BIG HEAD

a head of our time

2019  
MALBEC

A.B.V 14.1%

R.S. <3 g/L

SOURCE Four Mile Creek

HARVEST October 9, 2021

DRIED 1 Month

FERMENTATION 3 weeks carbonic followed by ambient

ESTIMATED PEAK 2024-2027

SERVE 16-18°C

UNFILTERED

## WINEMAKER'S NOTES

The grapes were healthy and harvested by hand. We sorted in the vineyard and placed into crates then dried in our fan room for 30 days. After drying, the grapes were manually transferred to a stainless-steel tank, sealed, and filled with CO<sub>2</sub>. The grapes were left alone for 10 days, followed by destemming and returning the skins, and pumping over twice a day. Total time on skins was 30 days. The free-run must was transplanted into concrete and left until bottling. No fining or filtration.

## SOMMELIER'S NOTES

Tasty. This wine is immediately enjoyable. The tannins are balanced already and have just enough grip to remind you this is a red wine. The nose is lifted and fresh, showing ripe blueberry, black cherry, cucumber peel and graphite. The palate is dry, yet juicy. It has a wonderful mix of ripe flavours and acidity. I preferred this wine in a Burgundy glass over a Bordeaux. Serve slightly chilled (not room temp) and get creative with your food pairing. I had this with a simple pasta Bolognese and was quite satisfied, but the intense fragrance and fresh acidity make this a highly versatile food companion. Also, drinks great on its own.

905.468.4321  
bigheadwines.ca

