



BIG HEAD

a head of our time

2020 Viognier

A.B.V 14.8%

R.S. 3.9g/L

T.A. 5.05g/L

SOURCE Niagara Lakeshore – Smith Vineyards

HARVEST October 15, 2020

FERMENTATION Ambient fermentation in Terra Cotta Tanks and then in an older 1000L French Oak Garbellotto

ESTIMATED PEAK 2026-2030

SERVE 10-13°C

WINEMAKER'S NOTES 2020 was a very ripe year. The yields were low and the sugar was high, but the acid still held on. We put the whole bunches in steel and filled with CO2. After 7 days of carbonic fermentation, the grapes were destemmed, and the free-run must was put into clay to finish fermentation and malolactic conversion, then finished in old 1000L oak to mature for 5 months.

SOMMELIER'S NOTES This is our first Viognier, and it is true to varietal character. Florality, ripe fruit, and umph are all expected, and this wine does not disappoint. Imagine if Chardonnay and Gewurztraminer had a baby, minus the oak (not usually) and minus the sugar that many Gewurz's have left behind. The nose is of ripe pineapple, mango and orange blossom, with something that reminds me of spiced sweet cream (think eggnog). The palate is dry but there is plenty of weight and the balanced, yet elevated alcohol suggests sweetness. I would be ok having lobster or crab legs dipped in butter with this....very ok.

905.468.4321
bigheadwines.ca

