



a head of our time

2018 Big Red

A.B.V 14.3%

R.S. <3 g/L

T.A. 5.6 g/L

BLEND Cabernet Franc 43% (Fresh)
Merlot 30% (Ripasso)
Cabernet Sauvignon 20% (Appassimento)
Syrah 7% (Fresh)

FERMENTATION Ambient

SERVE 16-18°C

WINE MAKER'S NOTES The Cabernet Franc was near perfect, so we left it fresh; we didn't feel the need to dry. The Syrah needed a lot of attention and passed through 2 sorting tables and then finished fresh as well. The Merlot was done in the ripasso method (dried skins re-used from an appassimento wine) while the Cabernet Sauvignon was fan dried. After a month of drying we put whole-clusters of the Cabernet Sauvignon with CO2 into stainless tanks for 10 days and pumped over for 7 days. Maturation was 16 months in 225L French oak barrels for the Bordeaux varieties and the Syrah was aged in 1000L French oak.

SOMMELIER'S NOTES The addition of full appassimento in the blend makes this the fullest Big Red so far. The nose is ripe, confectionary, and spicy. Black and red berries in strawberry Jell-O, cardamom, vanilla and hot cinnamon spill out of the glass. The palate is dry, but with a pleasant ripeness layered with buttery caramel tones from the oak that will stay with you. The addition of the Syrah adds a savory touch to the finish.

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