



2018 Bigger Red

A.B.V 14.5%

R.S. 3.5 g/L

T.A. 5.81 g/L

BLEND 55% Cabernet Sauvignon
30% Cabernet Franc
15% Merlot

FERMENTATION Ambient Fermentation

ESTIMATED PEAK 2028-2030

SERVE 16-18°C

WINEMAKER'S NOTES It was a difficult year but we did 100% appassimento after careful sorting through the vineyard. The grapes were hand harvested and dried for 6 weeks. Time on skins was 30 days and then primary and malolatic finished in Moldovan barrel. Total time in barrel was 18 months.

SOMMELIER'S NOTES Red fruit and spice jump out of the glass first. Ripe Cherry, Raspberry, Cinnamon and Clove with an herbal undertone and dried sweet tobacco leaf. The palate is dry and the tannins grip the tongue and cheeks. The acidity is fresh and carries the flavours. I would recommend decanting to let the tannins breakdown and serving this with protein and fat to offset impatience. J.L. Dec. 9, 2021

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