



BIG HEAD

a head of our time

2021 Amber

A.B.V 11%

R.S. 4g/L

T.A. 5.22 g/L

Blend 58% Chardonnay
42% Sauvignon Blanc

Fermentation Carbonic/Ambient

Estimated Peak 2024-? (our first orange wine)

Serve 13°C

WINEMAKER'S NOTES The fruit was a little difficult to work with this year. We picked everything by hand and had to sort through quite a bit. The healthy fruit was put directly into stainless steel and filled with CO2 (Carbonic Fermentation). After a week, we needed the tank space, so we destemmed into 1 tonne bins, and punched down every day for another 5 weeks before pressing into clay vessels for maturation. The wine went through full malolactic conversion naturally.

SOMMELIER'S NOTES This is our first skin-fermented white, and I am excited. If you've never had an "orange" wine before, get someone to hold your hand through the experience, as I did with my first. It is different than white or red, it is in between (not a Rosé). White grapes, made like a red wine. The nose is herbal and slightly medicinal. The fruit is still hiding and will come down the road. There is a yellow apple tone with a hint of green mango. I feel this wine will spread its aromatic wings over the next few months. The palate is dry, refreshing, and textured. There are tannins, but they aren't gripping the palate. A very interesting wine that will continue to develop over time. Feb.24, 2022 J.L.

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