



2019 Cabernet Sauvignon

A.B.V 15.4%

R.S. <3 g/L

T.A. 5.68 g/L

FERMENTATION Ambient for over 8 months

ESTIMATED PEAK 2025-2028

SERVE 18°C

WINEMAKER'S NOTES We dried the grapes for 2 months. This helped to lignify (brown) the stems. After, the grapes were forced into carbonic fermentation for 3 weeks (whole-bunch), then destemmed and put into 4000L wooden vats on skins for an additional 2 weeks. Then we pressed into 225L 2nd fill French and new Moldovan oak barrels where it finished fermenting 7 months longer. Total time in barrels was 19 months.

SOMMELIER'S NOTES This is a generous example of Cab. The nose is ripe, layered with baking spice, and also quite sanguine (blood). The cherry/berry and vanilla are finished with an iron mineral/raw meat note that reminds me of Chianti. The palate has weight (alcohol), and it is felt but not offending due to the fresh acidity that balances the scales. The tannins are also mellowed by oak, so the wine is drinking well already. I am having this with big name pizza at the moment but anything tomato and meat based would do well alongside. March. 25, 2022 J.L.

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