



BIG HEAD
a head of our time

2020
SAUVIGNON BLANC

ABV 12.4%

R.S. 3.5 g/L

T.A. 5 g/L

SOURCE Smith Vineyard – Niagara Lakeshore

HARVEST September 24th 2020

FERMENTATION Ambient in 2000L concrete tanks

ESTIMATED PEAK 2025

SERVE 12°C-14°C

UNFILTERED

WINEMAKER'S NOTES The fruit was handpicked and placed into stainless steel tanks under Carbon Dioxide for 7 days. The free run juice was transferred to concrete, and some of the pressed juice was added before ambient fermentation took hold. Malolactic conversion took place naturally alongside the primary. The wine spent all its fermentation and maturation in concrete before being bottled unfiltered, roughly 14 months.

SOMMELIER'S NOTES The nose has depth and emits golden apple, quince, pineapple, and green mango fruit along with cardamom and a floral lift. The palate is dry, fresh, and long. I prefer the expression of the wine from a burgundy glass over the intuitive aromatic.
JL May 02, 2022

905.468.4321
bigheadwines.ca

