



BIG HEAD

a head of our time

NV Big Bang Black 2.0

A.B.V 12.1%

R.S. <3 g/L

T.A. 7.35 g/L

SOURCE St.David's Bench – Knotty Vines Vineyard – Pinot Noir

On Lees 60 months

SERVE 7-10°C

WINEMAKER'S NOTES Picked fruit in small crates to try to avoid any maceration. Just like in France, the first barrel we rinsed the fruit and not used for cuvee (blend) and then we used about 500L/tonne for cuvee. First fermentation was in 1000L French vats and after 24 hours when the must settled, we racked for clear juice and then put it back in oak for ambient fermentation. Malolactic conversion happened at the same time as ambient fermentation, lasting 3 months. After, we put the wine into tanks to prepare for 2nd fermentation in bottle at 12°C. We bottled for tirage(lees bottle aging) in Spring 2017 and this first batch we disgorged after 60 months with a Chardonnay Recioto Dosage.

SOMMELIER'S NOTES The nose is Chardonnay on this Blanc de Noir based off Pinot. It really shows you the effect dosage (finishing wine) has on the aromatics of the final product. I guessed that at least a third of the final aromatic character comes from this final "dose", but it's probably more for this one. Yellow plum, pineapple juice, and a slight nuttiness with white flowers. This has a bit going on. The palate is persistent, starting with a ripeness that is pleasing and the bubbles fill the mouth, but without pain. A very fine mousse. This is my favourite of our sparklings we've made to date. Have with anything salty, but I am very much enjoying it on its own. FYI bubbly is highly versatile as a food match. I would only avoid fruit or sweet.



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