



BIG HEAD

a head of our time

CHENIN BLANC 2020

A.B.V 13.6%

R.S. 3.9 g/L

T.A. 4.3 g/L

SOURCE Smith Vineyard – Niagara Lakeshore

FERMENTATION Carbonic & Ambient

SERVE 10°C-13°C

ESTIMATED PEAK 2028+

UNFILTERED

WINEMAKER'S NOTES This was one of the cleanest harvests we had. There was botrytis, but not as obvious or intense as wetter vintages. This is the first RAW Chenin that we used carbonic fermentation techniques on. We left the whole bunches under carbon dioxide for 7 days before taking the free-run must into 2000L concrete. Fermentation, malolactic conversion, and maturation all took place there and took 18 months before bottling, unfiltered.

J.L June 2nd, 2022

SOMMELIER'S NOTES Wow, what a Chenin. The nose is deep, yet also starting to show. The depth comes from botrytis and concentration from the epic 2020 vintage. The botrytis isn't in your face like other years, but still noticeable with plenty of potential for development in the bottle. A clean nose of fresh golden apple, white peach, and ginger candy layered with white flowers and linen. The palate is dry, and the acidity carries the flavours for a long time. I am excited for how this wine will develop. If you open before 2025, then please decant. J.L June 2, 2022

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