



BIG HEAD

a head of our time

2020 Red Select

A.B.V 14.5%

R.S. <3 g/L

T.A. 5.27 g/L

BLEND 65% Merlot (Fresh)
35% Cabernet Franc (Fresh)

FERMENTATION Carbonic & Ambient

ESTIMATED PEAK 2025-2028

SERVE 18°C

WINEMAKER'S NOTES The grapes ripened fully so we didn't require appassimento techniques for all our Bordeaux examples. The Merlot was sourced from Niagara-on-the-Lake, which ripens earlier than the bench versions. The Cabernet Franc was from our Beamsville vineyard and took a little longer. Both were vinified using carbonic fermentation for 20 days, then the whole bunches were destemmed, and the skins added back for extended maceration. The must was pressed into Moldovan and French 225L oak, new and 3rd fill, and spent 20 months there before being bottled, unfiltered.

SOMMELIER'S NOTES A very generous nose of ripe berries and baking spice. I had to check the label to make sure the appellation didn't say California. The palate brings us back to Niagara in its freshness. The tannins are pronounced and linger, so age or decant, and serve with beef.
J.L. June 2nd, 2022

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