



# BIG HEAD

a head of our time



## PINOT GRIS .2017

A.B.V 14.0%

R.S. <3 g/L

T.A. 5.09 g/L

SOURCE Lincoln Lakeshore

HARVEST September 27, 2017

FERMENTATION Ambient for 3 months

SERVE 10-13°C

UNFILTERED

### WINEMAKER'S NOTES

Picked a little later than average. The whole bunches were pressed right away, and the first juice went straight into concrete. Fermentation and malolactic conversion completed around the same time. The wine was bottled without filtration.

### SOMMELIER'S NOTES

A honeyed wine that is already showing development. The ripeness of the vintage and health of the fruit are apparent. Without the skin contact, the wine is less earthy than prior vintages. There is sweetness to the nose from the botrytis, and a touch of mushroom and caramel apple. The palate is dry and has weight from the elevated alcohol. A more serious and Alsatian style of Pinot Gris. I would drink this in the next 2-3 years.

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