



BIG HEAD

a head of our time

2015 Cabernet Franc Select

A.B.V 15.1%

R.S. < 3 g/L

T.A. 5.25 g/L

HARVEST Nov 3rd, 2015

FERMENTATION 5 months in moldovian barrels

ESTIMATED PEAK 2025

SERVE 18°C

WINEMAKER'S NOTES The Cabernet Franc was very low yield and high concentration. We dried for 6 weeks and the fruit was very healthy. The wine was in new, 1 and 2 year-old oak for 17 months.

SOMMELIER'S NOTES A little quiet, but opens up quite easily with a decanter and a couple hours. Black and red cherry, smoked bacon, sage, graphite and a bit of vanilla. This is a serious Cabernet Franc, and meant for serious Cabernet Franc lovers. The palate is dense, with plenty of structure, length, and depth. The finish is very long. This is a wine that would reward patience. If you can't wait, then decant, serve slightly cooler than room temp, use big glasses, and then indulge in strong cheese, a cigar, or some artisanal dark chocolate.

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