



BIG HEAD

a head of our time

• 2019
RIESLING

ABV 14.1%

R.S. 6 g/L

T.A. 5.7 g/L

SOURCE Dim Vineyards

HARVEST November 20th, 2019

FERMENTATION Carbonic + Ambient

SERVE 10°C-13°C

ESTIMATED PEAK 2030ish

UNFILTERED

WINEMAKER'S NOTES The fruit was clean and an estimated 20% was botrytis affected. Fresh whole cluster carbonic maceration for 7 days in stainless tank and then we pressed into a 2000L concrete vessel. Alcoholic fermentation finished in concrete after 3 months and then spent an additional 9 months aging in same.

SOMMELIER'S NOTES Another weirdo. The nose is ripe, tropical, complex, and mind-bending for a Riesling. This is not what you normally expect from this grape. Fresh mango, pineapple, starfruit, and pomelo (google it). The palate is dry, yet juicy, with a slight coarse texture from the carbonic skin contact. The acidity is high, and probably the only thing that ties this to typical Riesling character, carrying the flavours a long way with it. I would love some mildly exotic foods like Phad Thai or coconut shrimp with this. (JL-Aug. 2022)

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