



BIG HEAD

a head of our time

2017 Cabernet Franc Select

A.B.V 14.2%

R.S. <3 g/L

T.A. 5.4 g/L

SOURCE Hunter Farms

APPELLATION Niagara Lakeshore

FERMENTATION Ambient Fermentation in French oak barrels

ESTIMATE PEAK 2025 - 2030

SERVE 18°C

WINEMAKER'S NOTES You will see this a lot in the 2017 spec notes, but we cannot stress enough how much we loved this harvest. The grapes were beautiful. The fruit was harvested 2 separate times, October 21st and November 13th. Both Harvests had high brix, but the first harvest had a bit more acidity which balanced out the wine nicely. We still wanted a bit more body, so we fan dried the grapes for 6 weeks. We let the fermentation take its own time as usual and then aged the wine in 2nd fill French oak barrels for 22 months.

SOMMELIER'S NOTES A lifted nose of ripe damson plum, chocolate, tobacco leaf and swiss herb candy. The palate is dry, concentrated and finishes bright and juicy. The tannins are softer than expected and already well integrated. Decant and use a larger glass. Would go well with pork or softer beef dishes that don't require tannin-protein interactions.

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