



BIG HEAD

a head of our time

2019 Bigger Red Select

A.B.V 14.7%

R.S. 3.7 g/L

T.A. 5.8 g/L

BLEND 51% Cabernet Sauvignon (appassimento)
49% Merlot (appassimento)

SOURCE Niagara Peninsula

FERMENTATION Carbonic + Ambient

ESTIMATED PEAK 2027-2030

SERVE 16°C -18°C

WINEMAKER'S NOTES Vacuum-fan dried for 4-8 weeks. The wines were vinified separately. All fruit was carbonic macerated for 20 days then destemmed and fermented with skins for a few weeks longer. After pressing, each lot was put into a combination of Moldovan and French oak for 30 months before blending.

SOMMELIER'S NOTES Classic Bordeaux nose of dried red fruit, tobacco, and Herbs de Provence. The palate is dry and powerful, but the fruit comes through on the front, finishing with a tannic grip, smoothed out by vanilla and baking spice. This is a wine to decant or lay down for a few years. Drink with red meat or bitter dark chocolate. (JL-Aug 2022)

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