



BIG HEAD

a head of our time

2019 Riesling

A.B.V. 12.5%

R.S. 7.1 g/L

T.A. 6.03 g/L

SOURCE Niagara Peninsula

FERMENTATION Carbonic + Ambient

HARVEST November 19, 2019

ESTIMATED PEAK 2027-2031

SERVE 10-13°C

WINEMAKER'S NOTES This Riesling was the last thing we harvested in 2019. We like to make sure that the Riesling is ripe enough to balance out the high acidity of the grape. This vineyard also gave us quite a bit of botrytis. We did carbonic fermentation for 7 days in stainless steel tank. After we transferred it into a 4000L concrete tank, and it finished fermenting after 7 months.

SOMMELIER'S NOTES This is the 2019 RAW Riesling's baby brother. The nose is intensely aromatic, like a pineapple and a peach had a baby. There are also tones of mango and orange. The palate is ripe and juicy, yet still dry and fresh. (JL Feb '23)

905.468.4321
bigheadwines.ca

