



BIG HEAD

a head of our time

2018 Pinot Gris Select

A.B.V. 13.1%

R.S. <3 g/L

T.A. 5.2 g/L

SOURCE Niagara Peninsula

HARVEST September 11, 2018

ESTIMATED PEAK 2023

FERMENTATION Ambient in stainless steel and 1000L French oak

SERVE 10°C -13°C

WINEMAKER'S NOTES Carbonic fermentation for 20 days in stainless steel tank, then We put the hand-harvested whole bunches into stainless steel and blanketed them with CO₂. They were left for 10 days to ferment carbonically (made up word). We pressed into neutral 1000L oak barrels and it finished fermentation, including malolactic conversion, and matured for an additional 7 months before going into bottle.

SOMMELIER'S NOTES Close your eyes, and you can see how this is amutation of Pinot Noir, not a relative. The nose is fragrant, fruity, and earthy. It has plenty of orange peel, candied beet, and orange blossom. The colour is influencing my aromatic descriptors. The palate is dry, fresh and it has body from the whole cluster fermentation. This is a serious Pinot Gris, and one of my favourite wines of 2018.

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