



# BIG HEAD

a head of our time

## 2020 Malbec Select

**A.B.V.** 14 %

**R.S.** <3 g/L

**T.A.** 6.14 g/L

**SOURCE** Four Mile Creek

**HARVEST** October 16, 2020

**FERMENTATION** Ambient + Carbonic

**ESTIMATED PEAK** 2028-2030

**SERVE** 16°C -18°C

**WINEMAKER'S NOTES** After hand harvesting we dried the grapes for 4 weeks, followed by putting them in a stainless-steel tank for carbonic and ambient fermentation for 20 days and then destemmed and returned to tank to macerate for 2 weeks before pressing. The free run went to the 2020 RAW Malbec, the remaining free run and press wine went into the Select. Fermentation finished after a month and the wine was aged for 24 months in new, 225L Moldovan oak barrels.

**SOMMELIER'S NOTES** There is this Polish dessert called Kisiel, think of fruit consomme thickened with potato starch. It's like jell-o and pudding had a baby, without the dairy. The aromas of the various fruit flavours are a wonderful intensity of natural and unnatural. This Malbec smells of blueberry Kisiel. That with a hint of watermelon/cucumber and vanilla, showing the remaining profile of the standard North American Malbec experience: varietal typicity plus oak. The palate is dry, juicy, ripe, and layered with that vanilla and baking spice. This is a crowd pleaser. Bacon wrapped filet mignon with classic bearnaise sauce and mashed potatoes would make me very happy right now. (Aug. 2023 - JL)

905.468.4321  
bigheadwines.ca