



  
**BIG** HEAD  
a head of our time

2020  
Pinot Noir

A.B.V. 12.4%

R.S. <3 g/L

T.A. 4.43 g/L

SOURCE Niagara Peninsula

HARVEST September 17+22, 2020

FERMENTATION Carbonic + Ambient

ESTIMATED PEAK 2028-2030

SERVE 16-18°C

UNFILTERED

**WINEMAKER'S NOTES** We harvested the grapes in the middle of September from our vineyard in Beamsville and from the Dim Vineyard in Jordan. Carbonic and ambient fermentation in concrete for 20 days, then we destemmed and put the skins back for 2 weeks. Then we free run the juice and aged in 2000L concrete diamonds for 18 months. Alcohol fermentation finished after 4 months.

**SOMMELIER'S NOTES** A riper version of the RAW Pinot. This has loads of fruit and cola character on the nose, followed by roasted beet, pipe tobacco, and button mushroom. The palate is dry, supple, but the tannins finish with a bit of a grip. All I can think of on the palate is red fruit displaying cherries, cranberries and dried strawberries. I am craving rotisserie chicken and roasted vegetables. (Aug. 2023 - JL)

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