



### 2021 Savagnin

**A.B.V.** 11.9 %

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

**T.A.** 4.97 g/L

**SOURCE** Lincoln Lakeshore - Watching Tree

**HARVEST** October 31, 2021

**FERMENTATION** Ambient + Carbonic

**ESTIMATED PEAK** 2025-2028

**SERVE** 10-13°C

**WINEMAKER'S NOTES** Whole cluster/carbonic in stainless-steel for 10 days. Whole clusters were transferred into the press, and the juice transferred to neutral 1000L French oak where both primary and secondary fermentations were completed with ambient yeast and bacteria. We aged in the 1000L French oak vats for 8 months, filtered and then bottled.

**SOMMELIER'S NOTES** Say what you will about the horrible conditions of the 2021 vintage, the wines are complex, concentrated and tasty. The nose has this buttered popcorn meets quince, meets pineapple, meets vanilla wafer thing going. The palate is dry, light, and fresh, leaning towards the citrus characteristic. I would serve this with salmon seasoned modestly. (Aug. 2023 - JL)

905.468.4321  
bigheadwines.ca

