



BIG HEAD

a head of our time

2020 Gewürztraminer Select

A.B.V. 12.1 %

R.S. 1.7 g/L

T.A. 5.54 g/L

SOURCE Creek Shores - Dim Vineyard

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2026-2030

SERVE 10°C -13°C

WINEMAKER'S NOTES 2020 was a perfect vintage with impeccably healthy fruit. The decision to use full carbonic fermentation was an easy one. The grapes had a good acidity as well, which helped with the health and structural stability of the skins. The whole bunches of grapes were gently placed in stainless steel tanks and sealed, then CO₂ was added. We left the grapes to do their magic for 7 days before pressing directly into 1000L old oak vats. Full malolactic conversion happened alongside alcohol fermentation.

SOMMELIER'S NOTES This may be the most intensely aromatic wine I have ever experienced, full stop. However, the expectation of a flabby, oily, clunky mess has been tempered by the magic of the 2019 vintage. That gewürztraminer was one of my favourite wines of the year. This one blows that one out of the water as far as aromatics and concentration is concerned. This time we have intense floral and rose water notes, cinnamon and cardamom, ginger, and plantain chips. There is fresh orange peel as well. There is so much going on in the nose that I am having trouble processing. The palate has weight, but the dryness and the persistent acidity keeps everything in balance. If your dish was made based on ginger and garlic, then you're in the right ballpark for food and wine pairing. Anything highly fragrant will do. Enjoy! April 10, 2022 J.L.

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