



# BIG HEAD

a head of our time

2020  
RIESLING

A.B.V. 13.3 %

R.S. 3.5 g/L

T.A. 4.26 g/L

SOURCE Lincoln Lakeshore

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2027-2030

SERVE 10-13°C

UNFILTERED

**WINEMAKER'S NOTES** The fruit was exceptionally clean, free from botrytis, thanks to the favorable growing conditions in 2020. We hand-harvested Riesling multiple times during the 2020 harvest, with the final harvest taking place on October 28th. Whole clusters were carefully placed in a stainless-steel tank and sealed with CO<sub>2</sub> for carbonic fermentation, lasting 6 days. Subsequently, the tank was de-juiced, and the whole clusters were pressed. The free-run juice was then transferred into a 2000L concrete tank, where it completed fermentation over the course of 3 months. The wine aged for a total of 16 months in the concrete tank before being racked, just before bottling unfiltered.

**SOMMELIER'S NOTES** This RAW Riesling is a refined and graceful expression of the grape. It shows more typical features than the unusual 2019 vintage. It has aromas of lemon and lime fizzy drink, button mushroom, white flower and linen. The taste is dry, crisp, and smooth, with a balanced and full ending. I think it would pair well with white fish cooked en papillote with rice pilaf. (Jan. 2024 - JL)

905.468.4321  
bigheadwines.ca

