



BIG HEAD

a head of our time

2022
CHENIN BLANC

A.B.V. 14 %

R.S. < 3 g/L

T.A. 6.27 g/L

SOURCE Smith Vineyards - Niagara Lakeshore

HARVEST October 26th, 2022

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2032-2035

SERVE 10-13°C

UNFILTERED

WINEMAKER'S NOTES We hand-harvested on October 26th with a significant amount of botrytis-affected fruit. Initially, we underwent 7 days of carbonic fermentation in a 6000L concrete vessel before pressing the grapes into smaller concrete and terra cotta tanks to complete the fermentation process. Ambient fermentation concluded after 3 weeks. Subsequently, we transferred the wine to a 2000L concrete diamond on lees without stirring. Aging was completed in the 2000L concrete tank after 10 months, and we opted to bottle it unfiltered.

SOMMELIER'S NOTES Botrytis is beautiful. This shows how noble rot makes Chenin more complex and intense. It is much cleaner than the earthy versions of highly botrytised fruit, but there are still tones of white truffle, ripe golden apple, bosc pear, and pez candy. The palate is dry, concentrated, fresh, but still holding significant weight. This wine will develop for many years to come. A serious Chenin for serious Chenin drinkers. Halibut, or monkfish, or something serious from the sea prepared by someone with experience. (Jan. 2024 - JL)

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