



Big Red #9

A.B.V. 14.0 %

R.S. < 3 g/L

T.A. 5.05 g/L

BLEND 50% Cabernet Franc (fresh)
24% Merlot (fresh and appassimento)
12.5% Malbec (appassimento)
5% Petit Verdot (appassimento)
4.5% Syrah (fresh)
3% Cabernet Sauvignon (appassimento)
1% Dornfelder (appassimento)

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2025-2027

SERVE 16-18°C

WINEMAKER'S NOTES All fruit underwent carbonic maceration, with some grapes treated using appassimento to enhance the blend's weight. For the first time since 2014, Syrah has been included, along with a touch of Dornfelder to enrich the color profile. The blend primarily consists of fruit from our 2023 harvest, except for the Malbec, which is from 2021. Ambient fermentation lasted between 30 days and 5 months. Fermentation and aging were conducted in 4000L and 2000L French oak vats, as well as in 2 and 3-year-old French and Moldovan oak barriques.

SOMMELIER'S NOTES The nose reveals hints of Malbec and Syrah, with dominant blue and black fruit aromas complemented by vanilla, baking spices, and a subtle peppery and herbal note. This Big Red is the most complex to date, featuring a rounder palate and more integrated tannins compared to #8. It's an easy-drinking yet generous wine, ideal for summer sipping, offering enough complexity to remain engaging over multiple bottles. (May 2024 - JL)

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