



a **head** of our time

PINOT GRIS 2018

A.B.V. 13.4 %

R.S. < 3 g/L

T.A. 5.07 g/L

HARVEST Sept 19, 2018

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2025-2027

SERVE 10-13°C

UNFILTERED

WINEMAKER'S NOTES Sourced from our vineyard in Lincoln Lakeshore, this RAW Pinot Gris was harvested immediately after our cuvée harvest. It underwent 7 days of carbonic fermentation with skin contact, followed by a 4-month alcohol fermentation. Bottled unfiltered, this is our final production of RAW Pinot Gris.

SOMMELIER'S NOTES Our only RAW Pinot Gris with skin contact, displaying a deep copper color. The nose reveals hints of orange citrus, white flower, and sponge toffee. On the palate, it is dry and supple, with flavors of ripe persimmon and honey. Pairs well with tuna poke, complementing its subtle flavors. (Aug. 2024 - JL)

905.468.4321
bigheadwines.ca

