



Big Red #10

A.B.V 14.0 %

R.S. < 3 g/L

T.A. 5.14 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. 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 blue and black fruit, with ripe, slightly dusty aromas and a sweet cocoa tone. The palate is ripe, juicy, and satisfying, reminiscent of Polish fruit jelly "kisiel." A slight gamey finish reflects the Syrah in the blend. Less savory and more fruit-forward than #9, this wine is a crowd-pleaser that pairs well with a wide range of modest fare. J.L. Aug. 2024

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