



BIG HEAD

a head of our time

CABERNET FRANC 2022

A.B.V. 14.0 %

R.S. < 3 g/L

T.A. 5.18 g/L

SOURCE Lincoln Lakeshore

HARVEST October 17, 2022

FERMENTATION Carbonic + Ambient

ESTIMATED PEAK 2027-2030

SERVE 16-18°C

UNFILTERED

WINEMAKER'S NOTES Fresh grapes were loaded into two 6,000L concrete fermenters for carbonic maceration, which lasted 8 days. After opening the vessels, we pumped over the whole clusters for 4 days before destemming the grapes and transferring them into two additional concrete fermenters. Maceration continued for another 7 days before pressing. Ambient primary and secondary fermentations occurred naturally, and alcohol fermentation was completed after 3 weeks. We finished the wine by aging it in 2,000L concrete diamonds for 10 months and then bottled it unfiltered.

SOMMELIER'S NOTES This Cabernet Franc showcases classic varietal purity, reminiscent of its ancestral home in the Loire Valley. The nose is vibrant with intense black and red berry aromas, complemented by nuances of pencil shavings and leather, hallmark characteristics of the grape. On the palate, it's dry, with firm, grippy tannins balanced by refreshing acidity, offering great structure and weight. A must for Cabernet Franc enthusiasts. For a perfect pairing, enjoy this wine with a traditional Loire dish like rillettes de porc or grilled goat cheese crottin, which complements the wine's acidity and earthy tones beautifully. (Sept. 2024 - JL)

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