



White #2

A.B.V. 11.2%
R.S. < 3 g/L
T.A. 4.81 g/L

BLEND 45% 2021 Sauvignon Blanc
12% 2021 Pinot Gris
7% 2021 Gewürztraminer
36% 2019 Sauvignon Blanc

FERMENTATION Ambient & Carbonic

ESTIMATED PEAK 2025-2027

SERVE 10-13 °C

WINEMAKER'S NOTES Each variety underwent carbonic maceration in stainless steel for an average of 8 days. Whole clusters were pressed, and the must was transferred to stainless steel tanks and 1000L French oak barrels for primary and secondary fermentation. The wines aged in a combination of stainless-steel tanks, 1000L French oak barrels, and terra cotta vessels for 20 months. Blending occurred in August 2022, followed by bottling in November 2022.

SOMMELIER'S NOTES This wine presents a delicate and intricate bouquet with aromas of citrus, white flowers, and hints of stone fruits. The palate is crisp and refreshing, with a well-balanced acidity that enhances its vibrant character. Subtle oak integration adds layers of vanilla and a touch of toastiness, complementing the primary fruit flavors without overpowering them. The finish is clean, with fleeting notes of lemon, peach, and a hint of minerality. J.L. May 2024

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