



**BIG** HEAD  
a head of our time

## 2023 Bigger Red

**A.B.V.** 14.9 %

**R.S.** 3.8 g/L

**T.A.** 5.32 g/L

**BLEND** 72% Cabernet Franc (appassimento)  
28% Merlot (appassimento)

**FERMENTATION** Ambient & Carbonic

**ESTIMATED PEAK** 2027-2032

**SERVE** 16-18°C

**WINEMAKER'S NOTES** This wine was crafted beginning with a 4-week carbonic fermentation, contributing vibrant fruit character and a lively texture. The blend of Cabernet Franc and Merlot underwent ambient fermentation lasting just over a month for natural flavor development. After carbonic fermentation, the fruit was destemmed, and fermentation continued until complete. The two varietals were blended and aged for 8 months in a combination of 2nd-fill Moldovan and French oak barriques. This aging process imparted subtle oak influence, enhancing structure and depth while maintaining the character from the carbonic and ambient fermentation methods.

**SOMMELIER'S NOTES** Nose is ripe with herbal and subtly savory notes. The palate is dry, rich, and exhibits grippy tannins. Dominant flavors of blackberry, boysenberry, and black currant drive the profile, showcasing deep dark fruit characteristics. A subtle green tone is present, leaning more towards black currant leaf than bell pepper. The oak integration is seamless, lending a smooth texture and finishing touch with hints of caramel and vanilla.  
J.L. Nov. 2024

905.468.4321  
bigheadwines.ca

