



# BIG HEAD

a head of our time

## 2023 Chenin Blanc Select

**A.B.V.** 14.7 %

**R.S.** 9.2 g/L

**T.A.** 6.62 g/L

**SOURCE** Niagara-on-the-Lake - Estate & Smith Vineyards

**FERMENTATION** Ambient

**ESTIMATED PEAK** 2027-2035

**SERVE** 10-13°C

**WINEMAKER'S NOTES** We harvested the Chenin Blanc for this wine from our Estate and Smith Vineyards, where significant botrytis was present at harvest. The grapes were processed into 1000L French oak vats, 1400L terra cotta vessels, and 450L terra cotta pots, undergoing ambient fermentation over approximately one month. After fermentation, the wine was transferred to 1000L French oak vats, where it aged for an additional 13 months.

**SOMMELIER'S NOTES** The 2023 Chenin Blanc Select is a more botrytis-affected and intense expression, bridging the gap between our white label and RAW. The nose is mineral-driven and restrained, showing fresh golden delicious apple, pear, and lemon, with hints of croissant, wafer, and ginger tea. The palate is dry, weighty, and slightly waxy, with a whisper of ripe sweetness, carried by its alcohol weight before the vibrant acidity wipes the slate clean. With time, the botrytis influence will deepen, adding further complexity. Perfect for a butternut squash pasta with warm baking spices, enhancing its textural richness and bright energy.  
Feb. 2025 - J.L.

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