



BIG HEAD

a head of our time

2023
SYRAH

A.B.V. 14.8%

R.S. < 3 g/L

T.A. 5.40 g/L

SOURCE Smith Vineyard - Niagara Lakeshore

HARVEST November 13, 2023

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2026-2032

SERVE 16-18°C

UNFILTERED

WINEMAKER'S NOTES The Syrah was hand-harvested and dried for four weeks using the appassimento method. Fermentation began in a 6000L concrete tank using ambient yeast and carbonic maceration, with alcoholic fermentation completing after 5 months. Viognier was processed separately—fermented for six days before being destemmed and gently pressed. The fermenting juice and wet skins were then added to the Syrah, contributing approximately 10% Viognier to the blend. Co-fermentation continued for two weeks, after which the Syrah was fully destemmed and left on skins for an additional two weeks. The free-run wine was then transferred into a 2000L concrete vessel and an 1800L terra cotta vessel, where it aged for 14 months before bottling.

SOMMELIER'S NOTES Ripe and dark-fruited, this Syrah opens with blackberry, black cherry, and black raspberry, layered with sassafras, violet tea, beef jerky, and a full spectrum of peppercorn spice. A lifted floral note and polished texture hint at the Viognier's quiet influence, bringing a touch of prettiness to the power. The palate is dry and juicy, with tightly structured tannins already showing signs of integration. Decanting is recommended, and a serious glass will reward you. Pair with Beef Wellington, tourtière, a Sunday roast, or any hearty beef dish with carbs and depth. (April 2025 - JL)

905.468.4321
bigheadwines.ca

