



BIG HEAD

a head of our time

2023 Chardonnay Select

A.B.V 14.6 %

R.S. <3 g/L

T.A. 6.48 g/L

SOURCE Niagara Peninsula

HARVEST October 28, 2023

FERMENTATION Ambient

ESTIMATED PEAK 2025-2029

SERVE 10-13 °C

WINEMAKER'S NOTES Hand-harvested at the end of October from our vineyard on the bench, the fruit benefited from a warm summer and a wet fall, resulting in ripe, expressive character. Grapes were pressed directly into 1,000L fourth-fill Slovenian oak casks, where ambient fermentation unfolded slowly over six months. The wine remained in cask for a total of eleven months before bottling.

SOMMELIER'S NOTES Explosively aromatic, with intense notes of tangerine juice, clementine, mango, peach, white flowers, and a touch of vanilla. The palate is dry and full-bodied, with a generous texture and balancing acidity that keeps it lifted. Ripe fruit and alcohol contribute to an almost creamy mid-palate, with flavours of orange creamsicle carrying through to a long, tangerine-focused finish. Pair with Thai mango salad, shrimp ceviche, grilled halibut with citrus salsa, or bloomy-rind goat's cheese. (May 2025 - JL)



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