



## Petit Verdot<sup>2023</sup>

A.B.V. 14.9 %

R.S. < 3 g/L

T.A. 5.86 g/L

SOURCE Estate Vineyard - Four Mile Creek

HARVEST November 3, 2023

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2028-2035

SERVE 16-18°C

UNFILTERED

**WINEMAKER'S NOTES** Petit Verdot was hand-harvested from our estate vineyard on Line 6 at optimal ripeness, with no Appassimento required—unlike our previous RAW Petit Verdot in 2017. Fermentation began with three weeks of carbonic maceration, followed by destemming and an additional two-week maceration on skins to build colour and tannin. Alcoholic fermentation concluded after five months. The wine was then aged for 14 months in a 2000L concrete vessel and two small terra cotta vessels.

**SOMMELIER'S NOTES** Bright and punchy, with notes of cherry cola, red currant, jalapeño, and Swiss herb candy. The palate is dry and firmly structured, with grippy tannins, refreshing acidity, and a deceptive sense of weight. Hints of tea and tobacco emerge with air. This is a serious, slow-burning Petit Verdot—decant generously, and give it time. Best paired with grilled lamb, dry-aged beef, or hearty lentil and mushroom dishes. Built to age. (April 2025 - JL)

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