



# BIG HEAD

a head of our time

2023  
Viognier

A.B.V. 14.0 %

R.S. < 3 g/L

T.A. 5.84 g/L

SOURCE Smith Vineyard - Niagara Lakeshore

HARVEST November 16, 2023

FERMENTATION Carbonic + Ambient

ESTIMATED PEAK 2025-2028

SERVE 10-13°C

UNFILTERED

**WINEMAKER'S NOTES** Hand-harvested in mid-November at 23.8° Brix, the fruit was clean and fully ripe. Whole clusters underwent seven days of carbonic maceration in a 6,000L concrete tank. The grapes were then destemmed, and the free-run juice was transferred to a 2,000L concrete tank and a 1,400L terracotta vessel. Ambient fermentation occurred naturally over seven months. The wine remained in concrete and terracotta for a total of 16 months before being bottled unfiltered.

**SOMMELIER'S NOTES** This is Viognier in its purest form—aromatic, textured, and unapologetically varietal. The nose is intensely floral with orange blossom, supported by notes of apricot, cardamom, and a hint of liquorice. Despite the richness, there is no oak; the aromas suggest depth rather than extraction. The palate is dry, full-bodied, and weighted with ripe stone fruit. The finish is long, with lingering apricot and blossom. Pair with grilled poultry with apricot glaze, seared scallops, tagine with preserved lemon, roasted cauliflower with harissa, or soft triple-cream cheeses. (May 2025 - JL)

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