



Red #12

A.B.V. 14.0 %

R.S. < 3 g/L

T.A. 5.2 g/L

BLEND 9% 2023 Merlot (appassimento)
16% 2024 Merlot (fresh)
33% 2024 Cabernet Franc (appassimento)
10% 2024 Cabernet Franc (fresh)
13% 2024 Cabernet Sauvignon (appassimento)
13% 2024 Syrah (appassimento)
4% 2024 Malbec (appassimento)
2% 2023 Petit Verdot (appassimento)

FERMENTATION Ambient & Carbonic

ESTIMATED PEAK 2026-2029

SERVE 16-18°C

WINEMAKER'S NOTES Composed of 89% 2024 vintage and 11% 2023, with all varietals vinified separately. Each underwent an initial three-week carbonic maceration in whole cluster before being destemmed and returned to tank for an additional two weeks of fermentation. Ambient fermentation extended over three to four months, allowing for slow, expressive development. The 2023 components were aged 18 months in French and Moldovan barriques; the 2024 portion saw an average of seven months in the same cooperages, along with 2,000L Garbellotto casks.

SOMMELIER'S NOTES The Big Head Red No. 12 is a generous and opulent blend, bursting with lush blue and black fruit and a hint of floral violet. On the nose, layers of vanilla and baking spice complement the fruit-forward profile, while the palate reveals soft, well-integrated tannins and a pleasant warmth. This crowd-pleasing wine pairs beautifully with grilled steaks, pork dishes, and even a classic pizza night. J.L. June. 2025

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