



# BIG HEAD

a head of our time

## 2012 MERLOT "Unreserved"

**A.B.V** 15.8%

**R.S.** 0.0 g/l

**T.A.** 6.8 g/l

**SOURCE** Edgerock Vineyard

**FERMENTATION** Wild in 2000L French oak vat + full wild malo in 225L Moldavian cigar barrel

**ESTIMATED PEAK** 2037

**SERVE** 18° Celsius in the biggest glass you can find. Decant - for 12 to 24 hours.

**WINE MAKER'S NOTES** "We've created a monster. The fruit from the beginning was intense and the berries were quite small, which is odd for Merlot. I like this vineyard site because the vines have to struggle a lot more, and gave more complex fruit. The tannins were so big and rich. We dried it for 6 days. Didn't want to concentrate it even more. I want to enjoy this wine in my lifetime. We added 11% Petit Verdot, to soften the wine and make it peak in 20 years, rather than 30. A little backwards, I know."

**SOMMELIER'S NOTES** "A deep and dark nose, like a slow ticking time bomb that'll one day go off. Black, red and blue fruit, toasted almond, and pipe tobacco. I'm excited to see what that will develop to over the year. The tannins are tight and gripping on the palate. This is one to lay down or decant for a day or two."

[bigheadwines.ca](http://bigheadwines.ca)

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