



BIG HEAD

a head of our time

2020 Merlot Select

A.B.V 15.2 %

R.S. < 3 g/L

T.A. 6.23 g/L

SOURCE Niagara Peninsula - Dim Vineyard + Wiens Vineyard

FERMENTATION Carbonic + Ambient

ESTIMATED PEAK 2025-2032

SERVE 16-18 °C

WINEMAKER'S NOTES After hand-harvesting, the grapes were kiln-dried for four weeks, concentrating flavour and structure. Whole clusters underwent 20 days of carbonic maceration before being destemmed. The skins were returned to the must for an additional 14 days of maceration. The wine was then transferred to new 225L Moldovan barriques, where ambient fermentation completed over six months. It remained in barrel for a total of 21 months before bottling.

SOMMELIER'S NOTES Plush and fruit-forward, this wine opens with ripe black and red cherry, black raspberry, blueberry candy, cola, and cocoa. The generous oak influence adds depth without overshadowing the fruit. The palate is dry and fresh, with well-integrated tannins and elevated alcohol that remains balanced. Pair with grilled lamb, short ribs, duck with cherry reduction, or smoked portobello mushrooms. (May 2025 - JL)

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