



# BIG HEAD

a head of our time

## 2023 Gewürztraminer Select

**A.B.V** 14.8 %

**R.S.** 11 g/L

**T.A.** 5.29 g/L

**SOURCE** Creek Shores - Dim Vineyard

**FERMENTATION** Carbonic + Ambient

**ESTIMATED PEAK** 2030-2032

**SERVE** 10-13 °C

**WINEMAKER'S NOTES** We hand-harvested this Gewürztraminer with botrytis and began fermentation using carbonic maceration in stainless steel for 18 days. Afterward, the wine was transferred to older 1000L French Oak Garbellotto casks, where it completed fermentation over 4 weeks. It was then aged on the lees for an additional 6 months, bringing the total aging time to 7 months.

**SOMMELIER'S NOTES** This is an intense and powerful Gewürztraminer, surpassing even the boldness of the 2020 vintage. The nose bursts with classic varietal aromas of lychee and rose petals, complemented by orange blossom, Bosc pear, ginger candy, and a touch of cinnamon. On the palate, the wine is rich, with a slight sweetness balanced by the alcohol, and a refreshing acidity that cleanses the finish. This is a serious, concentrated expression of Gewürztraminer, perfect for any lover of the variety. For a perfect pairing, enjoy this wine with spicy Thai or Indian cuisine—dishes like Thai green curry or chicken tikka masala will complement the wine's aromatic intensity and balance its richness.  
Sept. 2024 - J.L.

905.468.4321  
bigheadwines.ca