



BIG HEAD

a head of our time

CHENIN BLANC 2023

A.B.V. 14.9 %

R.S. < 3 g/L

T.A. 5.68 g/L

SOURCE Smith Vineyard - Niagara Lakeshore

HARVEST November 6, 2023

FERMENTATION Ambient

ESTIMATED PEAK 2027-2035

SERVE 10-13°C

UNFILTERED

WINEMAKER'S NOTES This Chenin Blanc is from the first Chenin harvest of the vintage—a selective early pass focused on clusters with more botrytis. The grapes were hand-harvested for quality, then gently pressed and fermented with ambient yeast in 2000L concrete vessels. Malolactic fermentation occurred naturally, and alcoholic fermentation unfolded slowly over seven months. Elevated Brix at harvest contributed to the wine's richness, while a touch of botrytis adds depth and complexity. Bottled unfiltered to preserve its natural character.

SOMMELIER'S NOTES Rich and expressive, this Chenin Blanc shows slightly tropical tones of banana and baked apple layered over struck match and stony minerality, with a ginger candy finish from the botrytis. The palate is dry, dense, and glycerol-textured, offering weight and power with balanced freshness—an opulent style reminiscent of the 2017 vintage. It pairs well with roasted poultry, pork belly, duck with fruit-based sauces, mild curries, or aged cheeses like Gruyère and Comté. (April 2025 - JL)

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