



BIG HEAD

a head of our time

NV Big Bang Rosé

A.B.V 12.5 %

R.S. <3 g/L

T.A. 7.34 g/L

BLEND 60% Pinot Noir
40% Chardonnay

FERMENTATION Ambient

ESTIMATED PEAK 2026-2028

SERVE 7-10 °C

ON LEES 27 months

WINEMAKER'S NOTES Our first sparkling rosé is made from hand-harvested Pinot Noir and Chardonnay from our vineyard in Lincoln. The base wine fermented naturally with ambient yeasts and was aged for three months in 1,000-litre French oak barrels before being bottled for tirage. It then rested on its lees for 27 months to build texture and refinement. After disgorging, we finished it with a Chardonnay Recioto dosage.

SOMMELIER'S NOTES Pale salmon in hue with a fine, persistent mousse, the aromatics lift with soft persimmon, candied orange peel, white blossom, and a clean linen-like freshness. The palate is supple and bright, with refined bubbles and a touch of sweetness rounding the lively acidity, carrying citrus zest and delicate red fruit. Juicy, vibrant, and thirst-quenching, the finish is crisp and refreshing with a subtle, aperitif-like lift. Have with charcuterie or other pre-dinner snacks. (Dec. 2025 - JL)

905.468.4321
bigheadwines.ca