



a head of our time

## Red #12 1/2

**A.B.V.** 14.0 %

**R.S.** < 3 g/L

**T.A.** 5.2 g/L

**BLEND** 9% 2023 Merlot (appassimento)  
16% 2024 Merlot (fresh)  
33% 2024 Cabernet Franc (appassimento)  
10% 2024 Cabernet Franc (fresh)  
13% 2024 Cabernet Sauvignon (appassimento)  
13% 2024 Syrah (appassimento)  
4% 2024 Malbec (appassimento)  
2% 2023 Petit Verdot (appassimento)

**FERMENTATION** Ambient & Carbonic

**ESTIMATED PEAK** 2026-2029

**SERVE** 16-18°C

**WINEMAKER'S NOTES** Composed of 89% 2024 vintage and 11% 2023, with all varietals vinified separately. Each underwent an initial three-week carbonic maceration in whole cluster before being destemmed and returned to tank for an additional two weeks of fermentation. Ambient fermentation extended over three to four months, allowing for slow, expressive development. The 2023 components were aged 18 months in French and Moldovan barriques; the 2024 portion saw an average of seven months in the same cooperages, along with 2,000L Garbellotto casks. The same as the Big Red #12 but 4 months longer in barrel.

**SOMMELIER'S NOTES** The Big Head Red No. 12 1/2 shows its evolution with an additional time in barrel offering greater depth and refinement. Still generous and opulent, it now opens with beautifully concentrated blue and black fruit layered with subtle floral violet. The extended aging brings further nuance—notes of vanilla, toasted oak and warm baking spice are more seamlessly woven into the fruit. On the palate, the tannins are slightly firmer yet still supple, providing added structure and length. A touch more complexity and warmth round out the finish, making this blend even more compelling. Still perfect with grilled steaks, braised or roasted pork, rich pasta dishes, and of course, a classic pizza night. J.L. Nov. 2025

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