



BIG HEAD

a head of our time

2023 Riesling Select

A.B.V 13.0 %

R.S. 7 g/L

T.A. 5.47 g/L

SOURCE Niagara Peninsula

FERMENTATION Carbonic + Ambient

ESTIMATED PEAK 2027-2030

SERVE 10-13 °C

WINEMAKER'S NOTES Hand harvested on December 8th, the fruit was sourced from old vines at Lenko Vineyard and underwent carbonic fermentation followed by ambient alcoholic fermentation, which completed after three months. The wine was fermented and aged in a 6,000-liter concrete tank for a total of five months, with a small amount of botrytis present, and was filtered prior to bottling.

SOMMELIER'S NOTES This is the most classic expression of Riesling we've produced since our old vines 2013. Aromas of crushed chalk, lime zest, white peach, ginger, and the powdery sweetness of pressed candy, reminiscent of PEZ, lead the nose. The palate is bright and focused, finishing technically dry with a kiss of residual sugar to balance the fresh acidity. Lime candy and crushed rock carry through on a long, lingering finish. A natural pairing for Asian-inspired dishes built on ginger, garlic, and soy—particularly stir-fries. (Jan. 2026 - JL)

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