



# BIG HEAD

a head of our time

2022  
MERLOT

A.B.V. 14.3 %

R.S. < 3 g/L

T.A. 5.97 g/L

SOURCE Niagara Lakeshore

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2029-2032

SERVE 16-18°C

UNFILTERED

**WINEMAKER'S NOTES** The fruit was hand harvested and immediately placed through an appassimento phase, drying for approximately four weeks to concentrate sugars, flavour, and phenolic material. The intact clusters then underwent carbonic fermentation for three weeks. After this stage, the fruit was destemmed and the berries were returned to their skins for several additional weeks to continue extraction. Alcoholic fermentation proceeded slowly with ambient yeast in concrete tanks over a three-month period, with the wine remaining in concrete for a total of 11 months before being bottled unfiltered.

**SOMMELIER'S NOTES** Ripe red and black berry fruit is layered with anise, soy, leather, and tar, shaped by appassimento to concentration and carbonic fermentation. The palate is fully dry, dense, and tactile, with a chalky texture and firm, grippy grape tannins from extended skin contact and time in concrete. Unfiltered and without oak influence, the wine coats the teeth and benefits from decanting for several hours or pairing with protein-rich red meats, which help soften the structure and bring the wine into balance. (Jan. 2026 - JL)

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