



BIG HEAD

a head of our time

2023
RIESLING

A.B.V. 13.5 %

R.S. < 3 g/L

T.A. 5.60 g/L

SOURCE Beamsville Bench

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2027-2030

SERVE 10-13°C

UNFILTERED

WINEMAKER'S NOTES Hand-harvested in early December, the fruit underwent an 18-day carbonic fermentation. Ambient alcoholic fermentation followed in a 6,000-liter concrete tank, proceeding slowly and finishing after approximately six months. A small amount of botrytis was present in the fruit, but the wine was fermented completely dry. Fermentation and aging took place in the same concrete vessel, with the wine spending a total of fifteen months in tank. The wine was bottled unfiltered.

SOMMELIER'S NOTES Aromatics of ripe peach, star fruit, and green mango are layered with black tea, frangipane, and a subtle chalky minerality. The palate is fully dry yet broad, with vibrant acidity providing lift and definition. Notes of lemon tea, quince, and papaya unfold with gentle phenolic texture, finishing long with beeswax and a faint honeyed nuance rather than sweetness. This wine pairs naturally with roast chicken accented by preserved lemon, pork loin with fennel and apple, aged Comté, and richer seafood dishes such as scallops finished with brown butter or grilled lobster. (Jan. 2026 - JL)

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