



BIG HEAD

a head of our time

2020 Cabernet Franc Select

A.B.V. 15.3%

R.S. 3.8 g/L

T.A. 5.26 g/L

SOURCE Niagara Peninsula

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2030-2035

SERVE 16°C -18°C

WINEMAKER'S NOTES We harvested our fruit in mid-October 2022, and sorted the clusters before adding them into a concrete vessel for carbonic fermentation. Carbonic lasted for 20 days before destemming and placing must in wooden vats for 10 days until fermentation was complete. The juice was pumped into new Moldovan barrels and was aged for 24 months before bottling.

SOMMELIER'S NOTES The nose is concentrated with aromas of kirsch, plum, raspberry, chocolate, and cedar. On the palate, it is dry, lush, and weighty. There are more red and black berry flavors on the tongue, accompanied by a long, ripe finish and a hint of herbs that highlight its varietal character. This wine is best decanted and served in large glasses. Pairing it with a strong cheddar or a similar hard, salty cheese would be ideal. (JL – Nov. 2023)

905.468.4321
bigheadwines.ca

