



2018 Cabernet Franc

A.B.V 14.5%

R.S. <3 g/L

T.A. 5.76 g/L

SOURCE Niagara Peninsula

FERMENTATION Carbonic + Ambient

ESTIMATED PEAK 2025-2030

SERVE 18°C

WINEMAKER'S NOTES The grapes were hand-harvested and dried for 10 weeks. We moved the bunches into tank and left under carbon dioxide for 20 days, then destemmed and put the skin back to macerate for 2 more weeks. Fermentation lasted 8 months. Aged a total of 32 months in a combination of 2nd fill French oak barrels and new Moldovan oak barrels.

SOMMELIER'S NOTES This is an example of a classic Big Head style Cabernet Franc. There is an intense aroma that leaps out of the glass immediately after pouring. This wine is exactly what appassimento smells like to me; stewed red and black fruit, kiln dried tobacco, molasses, and a lot of spices and herbs. The palate is quite dynamic showing generously ripe red fruit, freshly picked herbs, rose petal, freshly turned earth, and vanilla, all with the crunchy tannins indicative of those lovely Bordeaux red grapes. It starts quite fruit forward with the oak increasing over time and the finish is quite long. I can't think of anything better to enjoy with this wine than a thick slab of red meat, pan seared then finished in the oven. I could see grilled vegetables with just a bit of char on them fitting in very well too. (C.A. Oct. 2022)

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