



2021 Chenin Blanc

A.B.V. 12.0%

R.S. <3 g/L

T.A. 6.15 g/L

SOURCE Niagara Lakeshore - Smith Vineyards

FERMENTATION Carbonic + Ambient

HARVEST October 24th, 2021

ESTIMATED PEAK 2027-2031

SERVE 10-15°C

WINEMAKER'S NOTES 2021 was a difficult vintage, we picked the fruit late. We had plenty of botrytis, but the acid was high and we chose to ferment all the way down. The whole bunches were macerated under CO2 for 7 days, then pressed and finished fermenting in clay and large old French oak for 6 months.

SOMMELIER'S NOTES This is a classic example of Chenin Blanc, where the botrytis is doing much of the heavy lifting at the beginning. Button mushroom, honey, lemon, and apple skin finish with a slight crushed-rock "minerality". The palate is dry, vibrantly fresh, and persistent. Have this with oysters or any modestly finished seafood (butter and lemon). (JL Jan '23)

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