



BIG HEAD

a head of our time

2019 Pinot Gris Select

A.B.V 13.2%

R.S. <2 g/L

T.A. 5 g/L

SOURCE Lincoln Lakeshore

HARVEST October 4, 2019

FERMENTATION Ambient fermentation for 4 months

SERVE 10-13°C

WINEMAKER'S NOTES We used carbonic maceration for 7 days in stainless tanks and then pressed the grapes into one of our 2000L concrete diamonds, a 1500L clay pot and a 500L clay pot where it finished fermenting. The 2000L that was in the diamond was left there after fermentation and aged for an additional 7 months. The 2000L from the clay pots was transferred to two 1000L 8th fill French Oak vats and aged for 7 months as well.

SOMMELIER'S NOTES The nose is earthier and more pronounced than it's softer sibling, the white label Pinot Gris from the same vintage. White button mushrooms and beeswax with lemon peel and a hint of honey. The palate is richer and riper, showing orange flesh, persimmon and cranberry. This is a more serious example that would do well with food, noise salad comes to mind.

905.468.4321
bigheadwines.ca

