



BIG HEAD

a head of our time

2020 Bigger Red Select

A.B.V. 15.3%

R.S. 3.2 g/L

T.A. 5.2 g/L

BLEND 56% Merlot
25% Cabernet Franc
13% Cabernet Sauvignon
6% Malbec

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2030-2035

SERVE 16°C -18°C

WINEMAKER'S NOTES Malbec grapes came from Four Mile Creek, while the other three varieties came from Creek Shores in Jordan. All grapes were harvested by October 16th and then research dried for a few weeks. After drying, each variety was vinified separately and underwent carbonic fermentation for eight days, followed by destemming into large 4000L vats. Following destemming, the Merlot was aged in 1600L clay, while the Malbec, Cabernet Franc, and Cabernet Sauvignon were placed in 225L French and Moldovan oak barrels for 20 months. The varieties were blended a month before bottling.

SOMMELIER'S NOTES The nose is intense, vibrant, yet deep. There is a youthful and vinous character from the carbonic maceration, showing red licorice, plum, cherry, and the oak support of vanilla and clove. The palate is dry and powerful. The tannins have a significant grip on the tongue, while the alcohol adds body and weight. This is a serious blend that would require decanting or time in bottle. A cigar would work well with this wine. (JL – Oct. 2023)

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