



BIG HEAD

a head of our time

2020 Riesling Dry

A.B.V. 12%

R.S. < 3 g/L

T.A. 5.26 g/L

SOURCE Niagara Peninsula

FERMENTATION Ambient + Carbonic

ESTIMATED PEAK 2025-2028

SERVE 10°C -13°C

WINEMAKER'S NOTES Hand-harvested followed by carbonic fermentation for 7 days in stainless steel tank. After we pressed into a 4000L concrete tank and some smaller clay. It took 7 months to finish primary alcoholic fermentation.

SOMMELIER'S NOTES We might get in trouble from Fuzzy Peaches candy for the nose on this one. The nose is confectionary and incredibly peachy. The palate is surprisingly dry and zippy, and slightly textural from the skin contact. (JL Jan.2023)

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bigheadwines.ca

