



2022 Chardonnay Stone

A.B.V. 13 %

R.S. <3 g/L

T.A. 5.94 g/L

SOURCE Hunter Farms & Cherry Vineyard

HARVEST October 17, 2022

FERMENTATION Ambient

ESTIMATED PEAK 2023-2026

SERVE 10-13°C

WINEMAKER'S NOTES Hand-picked and whole cluster pressed on October 17, 2022. Juice was pumped to two 2000L concrete diamonds for fermentation. After 1 month, one diamond was pumped to a 1400L terracotta vessel. Both vessels continued to ferment until March 2023. Once dry, both vessels were blended, all lees reincorporated, and pumped to terracotta for another month of aging. The wine was pumped to stainless steel for cold stabilization and lightly filtered prior to bottling.

SOMMELIER'S NOTES I have been waiting for my father to make a wine like this, and he has finally done it, accidentally. Struck match and gunpowder is not something that most people would enjoy in wine, but I find it interesting. Us sommeliers call this "reduction", but it's just the sulphur in the wine interacting with the solids during winemaking. Lemon, lemon pith, wafer, and grilled nuts on the nose. The palate is deceptively juicy and pleasing. A beautiful fresh acidity with a ripeness that was unexpected. This is a wine made for sushi, or any raw fish dish. (May 2023-JL)

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