



a **head** of our time

### 2022 Red Select

**A.B.V.** 13.3 %

**R.S.** < 3 g/L

**T.A.** 5.47 g/L

**BLEND** 53% Cabernet Franc  
47% Merlot

**FERMENTATION** Carbonic + Ambient

**ESTIMATED PEAK** 2027-2030

**SERVE** 16-18°C

**WINEMAKER'S NOTES** We harvested the Merlot on September 30th from Smith Vineyard and the Cabernet Franc on October 15th from our Beamsville vineyard. Each variety was processed separately, undergoing carbonic maceration in concrete tanks for 10 days, followed by whole cluster fermentation for three days. Post-fermentation, the grapes were destemmed and the skins were left to macerate until achieving dryness, approximately seven days. Both ambient and secondary fermentations spanned three weeks. The aging process primarily utilized 225-liter Moldovan barrels, complemented by a selection of French oak barrels, and lasted 16 months.

**SOMMELIER'S NOTES** A plummy and brambly example of the red select. A little bit of spice on the palate, but it is easy drinking and has the right balance of weight, acidity, and tannin. The flavours are both dark and red, and there is a hint of oak sweetness on the finish. (April 2024 - JL)

905.468.4321  
bigheadwines.ca

