



2023 Rosé

A.B.V. 11 %

R.S. < 3 g/L

T.A. 4.92 g/L

VARIETY Cabernet Franc - Four Mile Creek

HARVEST November 7, 2023

FERMENTATION Carbonic + Ambient

ESTIMATED PEAK 2026-2028

SERVE 10-13°C

WINEMAKER'S NOTES We initiated the process by placing whole clusters of Cabernet Franc grapes with dry ice into stainless steel tanks for a swift four-day carbonic maceration, aimed at minimizing skin extraction. Following this, the clusters were gently dug out and pressed directly into three 1000-liter French oak vats for natural fermentation. Both primary and secondary fermentations were completed over a five-week period. The wine then matured for four months in 1000-liter French oak barrels.

SOMMELIER'S NOTES This Rosé exemplifies a fresh, Rosé profile, noticeably lighter in color compared to our 2022 vintage. It elegantly straddles the line between a traditional rose and an orange wine. Aromas of grapefruit and guava greet the nose, leading into a palate characterized by vibrant acidity and a ripe, lingering finish. This wine is undoubtedly a summer favorite—effortlessly enjoyable and perfect for sipping as the temperatures rise. (April 2024 - JL)

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