

BIG BASIN

VINEYARDS

Rooted in the Earth, wild at heart, and refined by hand describes our approach to winegrowing. Great wines are grown, not made so we farm organically, harvest by hand, ferment with native yeast, never filter or fine and use minimal sulfur. Ocean breezes, rocky soils, mountainous terrain establish the Santa Cruz and Gabilan Mountains as exceptional winegrowing terroir. Each vineyard we work with has a unique personality that inspires us to let them speak for themselves. Our steep windswept hillsides first planted over 100 years ago are now planted to Pinot Noir, Syrah, Grenache, and Roussanne. Founder and winemaker Bradley Brown has evolved the style at Big Basin to produce wines with more energy, intensity and dimension that speak clearly of their mountain origins.



2012 RATTLESNAKE ROCK SYRAH SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Our Rattlesnake Rock block was the first of the Estate vineyards to be planted in 2000. A Cote Rotie selection makes up the majority of the vines. This selection produced a floral expression of Syrah reminiscent of lavender and violets. The steep south-facing hillside and terraces provides the vines with all day sun and exposure to the afternoon seabreeze. Yields are typically less than two tons/acre which produces an intense and concentrated Syrah. The vineyard is Certified Organic by CCOF and we believe our commitment to organics results in a healthier vineyard and better wine.

WINEMAKER NOTES

The 2012 vintage offered perfect growing conditions and a good set for reasonable yields. We picked the first of the fruit on October 8th and the remainder on October 20th. Some of the fermentations used whole cluster which resulted in 7% in the final blend. The wine spent about 26 days on the skins before we pressed it off to barrel. We find this longer, gentle extraction results in better mouthfeel and texture. The wine then spends 21 months in 300 liter French oak Hogs Head barrels without any racking before bottling. This is a wine that typically takes about two years in bottle before it begins expressing its potential. If enjoyed in its youth, we recommend decanting.

Vine Age:

13 years; some 7 years

Elevation:

1328 ft to 1400 ft

Aspect/Slope:

South & SouthWest;
15%-35%

Soil:

Sandy Clay Loam &
Two Bar Shale

Selections:

"Alban Cote Rotie", 174
& 470 with 2% "Alban
Knolls" Viognier

Fermentation:

Native primary &
Malo-lactic

Alcohol:

14.3%

Elvage:

21 months French Oak

No filtration or fining

Cases Produced:

225

Retail Price:

\$55

