

BIG BASIN

VINEYARDS

Our approach to winegrowing is rooted in the earth and refined by hand. 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.



2013 WOODRUFF FAMILY VINEYARD PINOT NOIR

SANTA CRUZ MOUNTAINS

VINEYARD

The Woodruff Family Vineyard was planted in the rolling hills of Corralitos about five miles from Monterey Bay. The sun which bathes this south-facing slope is moderated by the cooling air and fog from the Monterey Bay just a few miles away. This microclimate is ideal for producing Pinot which expresses transparency to site and impeccable balance at naturally low alcohol levels. These Pinot vines may be the oldest in the Santa Cruz Mountains at 36 years. With no irrigation these vines produce only about one ton per acre.

WINEMAKER NOTES

2013 was a beautiful vintage in the Santa Cruz Mountains with moderate temperatures and an early harvest. We picked the vineyard on September 11. We fermented one lot with 100% whole cluster and the other with 67%. Virtually nothing else was added to the

wine until after the fermentation was complete when a small amount of SO₂ was used. We find that the use of whole clusters amplifies aromatic complexity and adds a layer of texture. This is usually the last Pinot we release from a given vintage and extra time in bottle definitely benefits it tremendously. Complexity, spice and beautiful perfumed aromatics are the hallmarks of the Woodruff Pinot Noir.

Vine Age:

36 years

Elevation:

436 to 515 ft

Aspect/Slope:

South; 5%-15%

Soil:

Sandy Loam

Clones:

Unknown heritage selections

Fermentation:

Native primary & Malo-lactic

Alcohol:

12.6%

Eleavage:

15 months French Oak;
29% new

No filtration or fining

Cases Produced:

170

Retail Price:

\$59

