

# 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.



## 2014 COASTVIEW VINEYARD CHARDONNAY

### GABILAN MOUNTAINS (MONTEREY COUNTY)

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#### VINEYARD

The Gabilan Mountains comprise some of the most impressive terroir in California for growing Rhone varietals. The Coastview Vineyard is located on a mountain top overlooking Monterey Bay with decomposed granite and limestone soils. Our Chardonnay comes from two terraced blocks that face North and East. Sheep graze the vineyard during the winter months and the owner is practicing organic viticulture.

#### WINEMAKER NOTES

2014 another early year with moderate temperatures. The soils at this vineyard promote acidity in the grapes and the north and east facing terraces slow the ripening down. We gently whole cluster press the Chardonnay to tank where we settle it overnight before racking to barrel. It usually takes about a week for the fermentations to begin spontaneously, and then several more weeks for them to complete. The long and cool fermentation helps preserve the floral aromatics of the Chardonnay. Aged on the lees and then racked to a stainless tank where it spends another five months before bottling. We find that finishing the wine in stainless helps to tighten and focus the wine. We bottle without fining or filtration. The wine will open up when decanted, and should age gracefully for ten plus years.

#### Vine Age:

16 years

#### Elevation:

2300 ft

#### Aspect/Slope:

North and East;  
15%-30%

#### Soil:

Decomposed quartz  
diorite and limestone

#### Clone:

Dijon 96

#### Fermentation:

Native primary &  
Malo-lactic

#### Alcohol:

13.5%

#### Elevage:

12 months in French  
oak then racked to  
Stainless for 5 months

No filtration or fining

#### Cases Produced:

225

#### Retail Price:

\$48

