

# 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 HOMESTEAD BLOCK ROUSSANNE SANTA CRUZ MOUNTAINS (ESTATE)

### VINEYARD

In 2007, we planted one acre of what remains the only planting of Roussanne in the Santa Cruz Mountains. We chose an Alban field selection and like most Roussanne it requires diligent vine management and ripens unevenly requiring multiple picking passes. We feel the effort is worth it and we are consistently rewarded with a Roussanne that expresses beautiful texture and aromatics. 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 2014 vintage started early and with moderate temperatures also finished early. Roussanne is notorious for uneven ripening, so to get perfectly ripe fruit we had to make four separate passes through the vineyard. We picked the first of the fruit on September 20th and the last on October 9th. We gently pressed whole cluster to tank, settled overnight, then racked to barrel. We allowed the fermentation to begin spontaneously and progress slowly over four weeks. The wine spent 11 months in French oak barrels (two out of nine were new), then it was racked to a stainless tank where it spent another five months before bottling unfiltered and unfiltered. Fresh, vibrant and enjoyable now, it will age gracefully for ten plus years while developing a beautiful honeyed character and color.

### Vine Age:

8 years

### Elevation:

1258 ft to 1305 ft

### Aspect/Slope:

South & SouthWest;  
5%-15%

### Soil:

Sandy Clay Loam &  
Two Bar Shale

### Selections:

"Alban"

### Fermentation:

Native primary &  
Malo-lactic

### Alcohol:

13%

### Elevage:

11 months French Oak;  
5 months Stainless

No filtration or fining

### Cases Produced:

175

### Retail Price:

\$48

