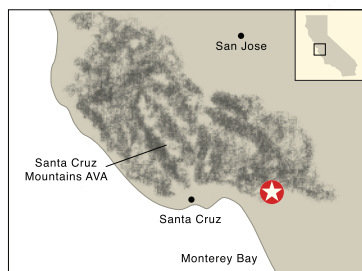


BIG BASIN

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.



2014 LESTER FAMILY VINEYARD PINOT NOIR

SANTA CRUZ MOUNTAINS

VINEYARD

The Lester Family Vineyard was planted in the rolling hills of Corralitos about three 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. Vineyard Manager Prudy Fox farms the vines meticulously by hand. Deficit irrigation and the nutrient poor sandy clay loam soils result in naturally low yields of about two tons an acre.

WINEMAKER NOTES

The harvest dates were some of the earliest on record, yet the fruit was perfectly ripe from a moderate summer. We started picking August 23 and then picked the remainder August 30. Well lignified stems allowed us to use 100% whole clusters. 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. Like our other 2014 Pinot Noirs, the aromatics are lifted and expressive while the wine has an underlying structure that will gain body over the potentially long life of this wine.

No filtration or fining
Vine Age:

16 years

Elevation:

485 ft to 570 ft

Aspect/Slope:

South; 5%-15%

Soil:

Sandy Clay Loam

Clones:

Pinot Noir 37 (Mt. Eden), 667, 115

Fermentation:

Native primary & Malo-lactic

Alcohol:

13%

Elevage:

15 months French Oak;
28% new

No filtration or fining

Cases Produced:

326

Retail Price:

\$48