

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.



2015 HOMESTEAD

43% MOURVEDRE, 16% SYRAH, 14% GRENACHE, 14% CARIGNANE, 13% CABERNET SAUVIGNON

GABILAN & SANTA CRUZ MOUNTAINS

VINEYARDS

Our 2015 Homestead fruit is sourced primarily from exceptional vineyards in the Gabilan Mountains, with some Syrah and Grenache from our Estate Vineyard in the Santa Cruz Mountains. The granitic, quartzite and limestone soils of the Gabilan Mountains are reflected in this wine's tension and aromatic complexity. The Carignane is sourced from vines over 85 years old in the Cienega Valley and the Mourvedre from vines over 25 years old on the calcareous and granitic slopes of Chalona.

WINEMAKER NOTES

Early budbreak followed by a cold and wet Spring resulted in dramatically reduced yields in 2015. We made less than half of the Homestead that we normally produce, however, we feel quality was high. Picking dates ranged from September 5 to September 26.

Virtually nothing was added to the wine until after the fermentation was complete when a small amount of SO₂ was used. Every lot was fermented with native yeast in small 1.5 ton fermenters and many included the use of whole clusters which we feel amplifies aromatics and adds texture. The wine was then aged in neutral French oak barrels which serves to highlight the purity of fruit and transparency to the terroir of the Gabilan Mountains.

Vine Age:

9-86 years

Elevation:

1200-2200 ft

Soils:

Mostly Granitic with limestone and calcareous shale

Fermentation:

Native primary & Malo-lactic

Alcohol:

14%

Elevage:

11 months neutral French Oak

No filtration or fining

Cases Produced:

360

Retail Price:

\$36

