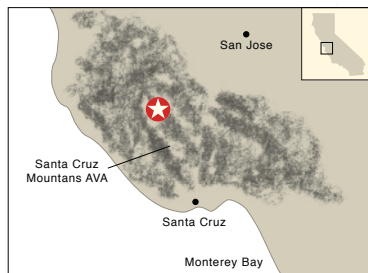


BIG BASIN

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 GRIZZLY GRENACHE

SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

We planted our first Grenache block in 2006. We sourced an Alban selection which we planted with an eight by three spacing. This field selection of Grenache is notorious for variable yields which sometimes results in almost no crop and abundant crops in other years. The set in 2013 was healthy and required substantial thinning of fruit to balance the load on the vines. The steep south and southwest-facing hillsides and terraces provide the vines with all day sun and exposure to the afternoon seabreeze. 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 2013 vintage started off early resulting in one of our earliest harvest to date. We started picking October 11th and finished on October 18th. One lot was destemmed whole berry while others included 35% whole cluster (with 30% in the final blend). The wine spent 21-27 days on the skins before we pressed it off to barrel. We find this longer, gentle extraction results in better mouthfeel and length. The wine then spent 20 months in neutral French oak barrels without any racking before bottling. We feel the purity of Grenache comes through most transparently if only neutral oak is used. Two years after bottling this wine is just starting to open up and it should continue to age well for years.

Vine Age:

7 & 8 years

Elevation:

1258 ft to 1350 ft

Aspect/Slope:

South & SouthWest;
15%-35%

Soil:

Sandy Clay Loam &
Two Bar Shale

Selections:

"Alban Grenache"

Fermentation:

Native primary &
Malo-lactic

Alcohol:

15%

Elvage:

20 months in neutral
French Oak

No filtration or fining

Cases Produced:

220

Retail Price:

\$55