

# 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, avoid filtering and fining 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 GABILAN MOUNTAINS GSM

49% GRENACHE, 32% MOURVEDRE, 19% SYRAH

### GABILAN MOUNTAINS (MONTEREY COUNTY)

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#### VINEYARDS

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. We source Grenache and Syrah from steep terraces in this vineyard. We also source Grenache and Syrah from the Brosseau Vineyard located in the Chalona AVA with decomposed granite and calcareous shale soils. The Mourvedre comes from 28 year old vines planted in similar soils in the nearby Antle Vineyard.

#### WINEMAKER NOTES

After an early budbreak and moderate summer, we started picking on September 2 at Brosseau, then September 4 at Coastview - a full two weeks earlier than the year before. The Mourvedre was picked on September 18 and 20. We fermented each of the varietals separately with most lots employing 100% whole clusters. We pressed the native yeast fermentations after 17-26 days on the skins. The soils and moderate climate of these sites are no doubt responsible for the vibrant and lively character of this blend. Gentle extraction in small 1.5 ton fermenters followed by a gentle press into French oak barrels (mainly neutral oak) produced a wine with great structure and mouthfeel.

#### Vine Age:

7-28 years

#### Elevation:

1600 ft to 2300 ft

#### Soil:

Decomposed granite, limestone and calcareous shale

#### Clones:

'Alban' Grenache, 'Baby Block' Syrah and 'Samsonite' Syrah and Mourvedre

#### Fermentation:

Native primary & Malo-lactic

#### Alcohol:

14.5%

#### Elevage:

21 months French Oak; No new

No filtration or fining

#### Cases Produced:

410

#### Retail Price:

\$44

