

# 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.



## 2017 ALFARO FAMILY VINEYARD PINOT NOIR

### SANTA CRUZ MOUNTAINS

#### VINEYARD

The Alfaro Family Vineyard was planted 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. Winegrower Richard Alfaro farms the vines meticulously by hand. Deficit irrigation and the nutrient poor sandy gravel loam soils result in naturally low yields of one to two tons an acre.

#### WINEMAKER NOTES

2017 was an excellent vintage in virtually all respects. A good set during Spring flowering set us up for good yields. Temperatures remained fairly moderate all year until just before harvest when a substantial heat spike impacted some vineyards. Fortunately, the Alfaro vines seem to be immune to these events and they got through this one without any significant issues just like they did in 2010. With the 2017 Alfaro Family Vineyard Pinot Noir, we used 100% whole clusters placed into a fermenter with absolutely nothing added to it. Once the wine finished malo-lactic fermentation in barrel, we added minimal sulfur to stabilize the wine (preserve purity and freshness).

#### Vine Age:

18 years

#### Elevation:

588 ft to 730 ft

#### Aspect/Slope:

Southeast; 15%

#### Soil:

Sandy Gravel Loam

#### Clones:

Pinot Noir 115, 667, 777

#### Fermentation:

Native primary & Malo-lactic

#### Alcohol:

13.3%

#### Elevage:

17 months French Oak

No filtration or fining

#### Cases Produced:

155

#### Retail Price:

\$60

