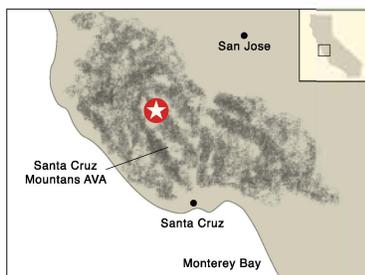


BIG BASIN

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.



2017 SANTA CRUZ MOUNTAINS SYRAH

VINEYARDS

Our Santa Cruz Mountains Syrah is sourced primarily from our Estate Vineyard, which is certified organic and very steep and rocky. Our steep hillsides are only six miles from the Pacific and located right next to a major wind gap that allows the cool coastal breezes and fog to flow over the vineyard.

WINEMAKER NOTES

2017 was a beautiful vintage for our estate Syrah vineyard. We saw excellent color and flavor development at lower sugar levels yielding a modest 13.8% alcohol in the final wine.

Yields and quality were excellent. We have been steadily increasing the quantity of whole clusters used with this wine as we find that it can amplify mouthfeel and savory qualities in the finished wine. We also included a small amount of Viognier in some of the fermentations which can add additional complexity and accentuate the floral qualities that exist with our Syrah. The grapes were fermented 46% whole cluster and aged 11 months in neutral French Oak barrels before being bottled unfiltered and unfined.

Vine Age:

12-18 years

Elevation:

1300 ft to 1400 ft

Aspect/Slope:

South, SouthEast & SouthWest; 15%-35%

Soil:

Sandy Clay Loam, Two Bar Shale & Sandstone

Selections:

"Alban Cote Rotie",
"Alban PowerBlock",
"Alban BabyBlock", 470 & 174

Fermentation:

Native primary & Malo-lactic

Alcohol:

13.8%

Elevage:

11 months French Oak

No filtration or fining

Cases Produced:

420

Retail Price:

\$36