

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 COASTVIEW VINEYARD SYRAH

GABILAN MOUNTAINS (MONTEREY COUNTY)

VINEYARD

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. It's for this very reason that about half of our production is sourced from these remote mountainous vineyards. We love sharing the story of the Gabilan Mountains through our wines - Coastview Syrah was our first chapter of this story starting in 2007.

WINEMAKER NOTES

There is a certain brooding quality that one gets with Syrah grown in granite. This quality is highly prized in the Rhone valley and responsible for the world class reputation of Syrah grown on the granitic slopes of Hermitage, Cote Rotie and Cornas. The 2014 vintage was another year with an early start, and fairly early harvest date. The growing season was moderate without any extremes which allowed us to utilize 100%

whole-clusters. We have held back this vintage as we have found Syrah can take a few years in bottle to unwind and express its true depth and character. High toned black fruits, crushed rocks, cigar box, and floral notes on the nose. Intense and penetrating blackberry fruit on the palate which is balanced by wet stone, baking spice and lingering black plum.

Vine Age:

16 years

Elevation:

2200 ft

Aspect/Slope:

North and East;
15%-30%

Soil:

Decomposed quartz diorite and limestone

Selection:

Syrah 1

Fermentation:

Native primary &
Malo-lactic

Alcohol:

14.0%

Elevage:

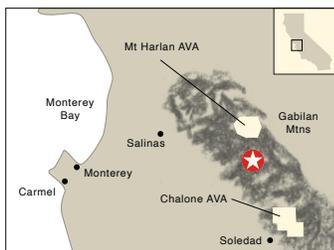
12 months in French oak then racked to Stainless for 6 months

No filtration or fining

Cases Produced: 95

Retail Price:

\$48



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