

# 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.



## 2015 GABILAN MOUNTAINS GSM

**53% Mourvedre, 30% Grenache, & 17% 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 Chalone AVA with decomposed granite and calcareous shale soils. The Mourvedre comes from 29 year old vines planted in similar soils in the nearby Antle Vineyard.

#### WINEMAKER NOTES

Our 2015 vintage is the first where Mourvedre takes the leading role. Poor wet and cold weather during flowering took a toll on the Grenache and yields were far below normal which is one reason that we decided to try the blend with more Mourvedre. We are glad we did as the finished wine really lets the Mourvedre shine.

A small quantity of Syrah and Grenache was sourced from the granite and calcareous hills of Brosseau Vineyard in Chalone, but the majority came from Coastview Vineyard. The Mourvedre was sourced from Rodnick Farm Vineyard in Chalone.

Dark perfumed heady fruit, crushed rocks and distinct savage Mourvedre character dominate the nose. On the palate, vibrant and silky fruit coats the entire palate with an incredibly long finish.

#### Vine Age:

8-29 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%

#### Evlevage:

21 months French Oak; 8% new

No filtration or fining

**Cases Produced:** 300

**Retail Price:**

\$44

