

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.



2015 GRIZZLY GRENACHE SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Grizzly is produced from our Certified Organic estate vineyard in the Santa Cruz mountains. Steep hillsides, rocky soils and foggy nights produce an aromatic and intense expression of Grenache. We planted our first Grenache block in 2006. We sourced an Alban selection which we planted with an eight by three spacing. This field selection of Grenache is notorious for variable yields which sometimes results in almost no crop and abundant crops in other years.

WINEMAKER NOTES

The 2015 Grizzly Grenache is our third vintage of a 100% Grenache wine from the estate vineyard. Grenache is a notoriously difficult variety to grow and craft into a fine wine. The fruit bleaches in the sun easily, and can set either a very poor crop or one that is overcropped requiring extensive thinning. 2015 was a year in which we had early bud break followed by very cool and damp weather in the Spring during flowering.

The result of dramatically reduced crop yields for our Grenache. Where we would sometimes have a large cluster weighing several pounds that might require a 'haircut' to trim it down, we also had the huge stems with only a handful of berries clinging to them. Where we might harvest five tons in a decent year, we only harvested a ton and a half in 2015.



Vine Age:

9 years

Elevation:

1258 ft to 1350 ft

Aspect/Slope:

South & SouthWest;
15%-35%

Soil:

Sandy Clay Loam &
Two Bar Shale

Selections:

"Alban Grenache"

Fermentation:

Native primary &
Malo-lactic

Alcohol:

14.5%

Elevage:

19 months in a 600 liter
Amphorae and several
neutral French Oak
barrels

No filtration or fining

Cases Produced:

85

Retail Price:

\$55