

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.



2016 OLD CORRAL PINOT NOIR

SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Three blocks go into our Old Corral Pinot Noir. The first is the namesake Old Corral block. This rocky hillside slopes steeply to the South and East and is planted to the Swan selection. The steep South-facing Boulder and Rocky Blocks are planted to Mt. Eden selection. Both of these blocks are very rocky as the names would suggest. Boulder Block is actually planted around giant boulders with tightly spaced vines (5x3) and must be farmed entirely by hand.

WINEMAKER NOTES

2016 was a beautiful vintage - good yields, a moderate growing season and decent weather through harvest - that allowed us to nail the pick dates perfectly and make wines with minimal intervention. The aromatics on this wine are really singing with a compelling melange of spice, red fruits, crushed rocks, and rose petals. On the palate, this wine speaks with intensity. Cranberry, cherry, and pomegranate are all a tightly wound core of fruit. The finish is sustained and reveals more subtle layers of complexity. The intensity, structure and tannins are all there for long term aging and I suspect it will take at least another year in bottle for the pieces to really start coming together. While certainly enjoyable now, waiting a year or two is likely to pay substantial dividends in terms of body, mouthfeel, and the emergence of beautiful secondary notes and complexity.

Vine Age:

18 years

Elevation:

1260 ft to 1400 ft

Aspect/Slope:

SouthEast, South & SouthWest; 15%-35%

Soil:

Sandy Clay Loam, Two Bar Shale & Sandstone

Selections:

Swan and Mt. Eden

Fermentation: Native primary & Malo-lactic

Alcohol:

13.2%

Elevage:

18 months French Oak

No filtration or fining

Cases Produced: 205

Retail Price:

\$65

