

# 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.



## 2016 COASTVIEW VINEYARD SYRAH

### GABILAN MOUNTAINS (MONTEREY COUNTY)

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#### 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

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. This wine materialized after my first trip to the Northern Rhone valley with visits to the cellars of some of my Syrah vigneron inspirations. I understood better how much potential a 100% whole cluster fermentation has with the right fruit and vineyards. In 2016, one part of the Casita block at Coastview was slower to ripen being in a swale with more vine growth. We picked it a full 10 days later than the rest of the block and fermented it 90% whole cluster and it was this lot made the bulk of this wine. The aromatics during fermentation had us knowing that we had something special happening.

#### Vine Age:

18 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:

13.5%

#### Elvage:

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

No filtration or fining

**Cases Produced:** 150

#### Retail Price:

\$48

