

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 RATTLESNAKE ROCK SYRAH SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Our Rattlesnake Rock block was the first of the Estate vineyards to be planted in 2000. A Cote Rotie selection makes up the majority of the vines. This selection produces a floral expression of Syrah reminiscent of lavender and violets. The steep south-facing hillside and terraces provide the vines with all day sun and exposure to the afternoon seabreeze. Yields are typically less than two tons/acre which produces an intense and concentrated Syrah. The vineyard is Certified Organic by CCOF and we believe our commitment to organics results in a healthier vineyard and better wine.

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 year only the Côte Rôtie field selection lots were used in the blend. As the vines in the Rattlesnake Rock block get older, they seem to be producing darker and more brooding expressions of Syrah. We aged this wine exclusively in used 300 liter hogs heads French oak barrels. We are finding that we prefer little to no new oak with Syrah so that the purity of fruit is most emphatically expressed. We also upped the percentage of whole clusters used in the fermentations which lifts the aromatic profile while adding some structure to the wine.

Vine Age:
17 years; some 11 years

Elevation:
1328 ft to 1400 ft

Aspect/Slope: South & SouthWest; 15%-35%

Soil:
Sandy Clay Loam & Two Bar Shale

Selections:
"Alban Cote Rotie",
"Alban Baby Block",
174 & 470

Fermentation:
Native primary & Malo-lactic

Alcohol:
13.9%

Elevage:
21 months 300 liter French Oak (no new)

No filtration or fining

Cases Produced: 220

Retail Price:
\$55

