

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.



2017 FERRARI FAMILY VINEYARD PINOT NOIR

SANTA CRUZ MOUNTAINS

VINEYARD

The Ferarri Family Vineyard (formerly known as Woodruff) is a special vineyard site in the Santa Cruz Mountains. The vines were planted over 40 years ago making it one of the oldest vineyards in this area. The sandy loam soils have great drainage and the vines are 100% dry farmed. The vineyard is located in rolling hills of the Corralitos area at the Southern end of the Santa Cruz Mountains which are consistently cooled by fog moving in from Monterey Bay and often persisting through the late morning hours.

WINEMAKER NOTES

2017 was an all around excellent vintage in the Santa Cruz Mountains. A good set in the Spring resulted in a healthy crop. The remainder of the vintage was moderate all the way through the harvest season. Minimal intervention in our winemaking and generous use of 100% whole clusters produced a wine that is

expressive now, but will require at least two years in bottle to fully unwind and reveal it's true depth and weight.

Hints of cola and baking spice are expressed on the nose of this Pinot. There is something signature in this vineyard, a distinct character that we see year in, year out that is both elegant, and yet rustic.

Vine Age:

40 years

Elevation:

436 to 515 ft

Aspect/Slope:

South; 5%-15%

Soil:

Sandy Loam

Clones:

Unknown heritage selections

Fermentation:

Native primary & Malo-lactic

Alcohol:

13.2%

Eleavage:

18 months French Oak;

No filtration or fining

Cases Produced: 200

Retail Price:

\$65

