

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.



2017 HOMESTEAD

52% GRENACHE, 23% CARIGNANE, 20% SYRAH, 5% MOURVEDRE

GABILAN & SANTA CRUZ MOUNTAINS

VINEYARDS

The 2017 Homestead represents the extraordinary granitic and limestone terroir of the Gabilan Mountains where we sourced the majority of the fruit. Grenache from Brosseau, Coastview and our estate vineyard provides the backbone of this wine. Additional components include: 90+ year old, dry farmed Carignane from the Cienega Valley and Syrah from the Coastview Vineyard as well as Brosseau vineyard in Chalone. This vintage has a smaller amount of old vine Mourvedre from the Rodnick Farm Vineyard in Chalone (formerly Antle).

WINEMAKER NOTES

The unique blend of our 2017 Homestead offers a wine that is both compelling and ponderable. All of our small lot fermentations see the same love and attention. It is our overriding goal to produce wines that are true to the great vineyard sites we work with. The dominant percentage of Grenache expresses itself on the nose with bright Bing cherries, while the other varietals come through as notes of earthy black fruit and hints of roasted herbs. On the palate the wine is lively and palate coating with nice fine grained, chewy tannins. The moderate alcohol level and good acidity make this a great food wine and one that is likely to age exceptionally well.

Vine Age:

10-87 years

Elevation:

1200-2200 ft

Soils:

Mostly Granitic with limestone and calcareous shale

Fermentation:

Native primary & Malo-lactic

Alcohol:

14%

Elevage:

11 months neutral French Oak

No filtration or fining

Cases Produced:

840

Retail Price:

\$28

