

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 LESTER FAMILY VINEYARD PINOT NOIR

SANTA CRUZ MOUNTAINS

VINEYARD

When you are setting out to produce Pinot Noir that is evocative of the old world, there are very few places in the new world where one can achieve that. The region that we feel has been most successful in this regard is the Corralito foothills of the extreme California coast - those vineyards planted within six miles of the Pacific and the cooling fog that rolls in off the ocean. It has proven over the years to be one of our favorite places to source Pinot Noir as this microclimate allows the grapes to ripen slowly. The net effect is great physiological ripeness at low sugar levels, along with well lignified stems. We believe these are essential to produce great Pinot.

WINEMAKER NOTES

2017 is another classic vintage of the Lester Family Vineyard Pinot Noir. We used 100% whole clusters placed into a fermenter with absolutely nothing added to it. Once the wine finished malo-lactic fermentation in barrel, we added minimal sulfur to stabilize the wine. High toned aromatics with hints of rose petals, baking spices, and pomegranates linger on the nose. On the palate, the aromatics are echoing the nose with a backbone of sappy red fruit. The wine is already showing nice body while vibrant acidity carries a long finish.

Vine Age:

19 years

Elevation:

485 ft to 570 ft

Aspect/Slope:

South; 5-15%

Soil:

Sandy Clay Loam

Clones:

Pinot Noir 37 (Mt Eden),
Swan, 667

Fermentation:

Native primary & Malo-
lactic

Alcohol:

13.3%

Elevage:

17 months French Oak

No filtration or fining

Cases Produced:

332

Retail Price:

\$55

