

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.



2019 ROSE

**47% GRENACHE 32% CARIGNAN, 13% SYRAH,
8% MOURVEDRE**

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In our quest to produce the most delicious rosé possible, we acquired some beautiful Grenache from a vineyard near Gilroy. This Grenache makes up 47% of the final blend and all of it was picked specifically for this purpose, so was picked earlier than we would for a red wine. All of these grapes were whole cluster pressed, like we would to make a white wine, along with the old vine Carignan from Wirz Vineyard.

WINEMAKER NOTES

While this Rosé is in the same wheelhouse as the 2018 version (that was Carignan dominant), the 2019 expresses an interplay of Grenache and Carignan that adds to the intrigue and complexity of the wine. Like a proper whole cluster pressed rosé, the color is a pale pink/peach. The indigenous fermentation for this wine was very long and slow and only completed a couple of weeks prior to bottling. As a result, there is a trace of sediment (or cloudiness if it gets mixed up) as we did not filter out the tiny amount of spent yeast that was still not settled when we bottled. It has both wonderful texture and vibrant acidity that keeps it fresh and alive (refreshing!) The nose is floral with hints of peach and apricot. On the palate, the minerality comes through as crushed rocks with hints of stone fruit and just enough mouthwatering acidity to power a clean, but long finish.

Vine Age:
19-90+ years

Elevation:
1200 ft to 2300 ft

Soil:
Decomposed granite,
limestone and calcareous
shale

Fermentation:
Native primary &
Malo-lactic

Alcohol:
12.5%

Elvage:
Barrel fermented; No
new

No filtration

Cases Produced:
420 750s

Retail Price:
\$27

