

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.



2012 GABILAN MOUNTAINS GSM

46% GRENACHE, 39% SYRAH, 15% MOURVEDRE

GABILAN MOUNTAINS (MONTEREY COUNTY)

VINEYARDS

The Gabilan Mountains comprise some of the most impressive terroir in California for growing Rhone varietals. The Coastview Vineyard is located on a mountain top overlooking Monterey Bay with decomposed granite and limestone soils. We source Grenache and Syrah from steep terraces in this vineyard. We sourced the Mourvedre from 26 year vines planted on a hillside with calcareous shale and decomposed granite soils. This historic vineyard was originally planted by Dick Graff, one of the founders of Chalone and the Chalone AVA.

WINEMAKER NOTES

2012 was an excellent vintage in the Gabilan Mountains. We picked the Mourvedre on October 19. We picked Coastview Grenache and later ripening Syrah the next day at Coastview Vineyard. These lots were all destemmed whole berry and co-fermented. The Mourvedre was pressed after 19 days on the skins and the Grenache/Syrah fermentations after 24-25 days. The soils and moderate climate of these sites are no doubt responsible for the vibrant and lively character of this blend. Gentle extraction in small 1.5 ton fermenters followed by a gentle press into French oak barrels (only one new) produced a wine with great structure and mouthfeel.

Vine Age:

5-26 years

Elevation:

1600 ft to 2300 ft

Soil:

Decomposed granite, limestone and calcareous shale

Clones:

'Alban' Grenache, 'Baby Block' Syrah and 'Samsonite' Mourvedre

Fermentation:

Native primary & Malo-lactic

Alcohol:

14.9%

Elevage:

21 months French Oak; One new (10%)

No filtration or fining

Cases Produced:

250

Retail Price:

\$44

