

# 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 OLD CORRAL SYRAH SANTA CRUZ MOUNTAINS (ESTATE)

### VINEYARD

Old Corral Syrah is sourced from four distinct vineyard blocks: Old Corral, 42 Terraces, Rocky and Boulder. As the names imply, these are steep and rocky vineyards where Syrah best expresses intensity and complexity. All four blocks are planted at a spacing of 8x3 ft and 5x3 ft to the Alban PowerBlock selection which produces small clusters and berries along with low yields of less than two tons per acre. It is distinctly different from our Rattlesnake Rock cuvée with a more brooding and spicy character. The vineyard is Certified Organic by CCOF and we believe our commitment to organics results in a healthier vineyard and better wine.

### WINEMAKER NOTES

The 2012 vintage offered perfect growing conditions and a good set for reasonable yields. We picked on October 20th, 21st and 29th. All lots were destemmed whole berry into our 1.5 ton fermenters. The last lot, picked on the full harvest moon, was co-fermented with 28% Grenache. The wine spent 24-26 days on the skins before we pressed it off to barrel. We find this longer, gentle extraction results in better mouthfeel and length. The wine then spends 21 months in 300 liter French oak Hogs Head barrels (50% new) without any racking before bottling. This is a wine that typically takes about two years in bottle before it begins expressing it's potential. If enjoyed in it's youth, we recommend decanting.



### Vine Age:

6 & 7 years

### Elevation:

1260 ft to 1400 ft

### Aspect/Slope:

SouthEast, South & SouthWest; 15%-35%

### Soil:

Sandy Clay Loam, Two Bar Shale & Sandstone

### Selections:

91% "Alban Power-Block" Syrah, 9% "Alban" Grenache

### Fermentation:

Native primary & Malo-lactic

### Alcohol:

14.4%

### Elveage:

21 months French Oak

No filtration or fining

### Cases Produced:

225

### Retail Price:

\$55