

# 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.



### 2013 GABILAN MOUNTAINS GSM

**49% GRENACHE, 27% SYRAH, 24% MOURVEDRE**

#### GABILAN MOUNTAINS (MONTEREY COUNTY)

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#### 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 also source Grenache and Syrah from the Brosseau Vineyard located in the Chalona AVA with decomposed granite and calcareous shale soils. The Mourvedre comes from 27 year old vines planted in similar soils in the nearby Antle Vineyard.

#### WINEMAKER NOTES

After an early budbreak and moderate summer, we started picking on September 17 at Coastview, then September 23 at Brosseau. We co-fermented the Grenache and Syrah in two lots with another lot of Grenache by itself. The Mourvedre was picked on September 26. We pressed the native yeast fermentations after 19-26 days on the skins. 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 (no new) produced a wine with great structure and mouthfeel.

#### Vine Age:

6-27 years

#### Elevation:

1600 ft to 2300 ft

#### Soil:

Decomposed granite, limestone and calcareous shale

#### Clones:

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

#### Fermentation:

Native primary & Malo-lactic

#### Alcohol:

14.9%

#### Elevage:

21 months French Oak;  
No new

No filtration or fining

#### Cases Produced:

410

#### Retail Price:

\$44

