

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 SANTA CRUZ MOUNTAINS SYRAH

VINEYARDS

We sourced 95% of the fruit for this wine from our estate vineyard. We included fruit from a variety of our steep and terraced hillside blocks including Rattlesnake Rock and Old Corral. Yields in 2013 averaged just over two tons/acre resulting in an intense and concentrated Syrah. The entire estate vineyard is Certified Organic by CCOF and we believe our commitment to organics results in a healthier vineyard and better wine.

WINEMAKER NOTES

The 2013 vintage started off early resulting in one of our earliest harvest to date. The moderate temperatures during the growing season and good weather through harvest resulted in exceptionally high quality. We started picking September 24th and finished on October 11th. All of the lots were destemmed whole berry a significant percentage of whole cluster (38% in the final blend). Many lots included Viognier co-fermented with the Syrah and one lot was co-fermented with Grenache. The wine spent 23-27 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 spent 11 months in French oak barrels (no new) without any racking before bottling. With this wine having spent over two years in bottle, it is really starting to express it's potential.

Vine Age:

7-14 years

Elevation:

1300 ft to 1400 ft

Aspect/Slope:

South, SouthEast & SouthWest; 15%-35%

Soil:

Sandy Clay Loam, Two Bar Shale & Sandstone

Selections:

"Alban Cote Rotie", "Alban PowerBlock" & 174 with 5% "Alban" Grenache & 4% "Alban Knolls" Viognier

Fermentation:

Native primary & Malo-lactic

Alcohol:

14.5%

Elveage:

11 months French Oak

No filtration or fining

Cases Produced:

315

Retail Price:

\$36