

# 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.



### 2018 ROSE

**58% CARIGNANE, 22% SYRAH, 13% GRENACHE,  
7% MOURVEDRE**

#### VINEYARDS

The Gabilan Mountains comprise some of the most impressive terroir in California for growing Rhone varietals. The Carignane is sourced from the 90 year old Wirz Vineyard Old Vines planted in the alluvial granite and limestone soils of the Cienega Valley. The majority of the Syrah and Grenache is sourced from the Coastview Vineyard located on a mountain top overlooking Monterey Bay with decomposed granite and limestone soils. The Mourvedre comes from the Rodnick Farm vineyard located in the Chalone AVA with decomposed granite and calcareous shale soils. We also included some Grenache and Syrah from our Estate Vineyard in the Santa Cruz Mountains. All of these vineyards are either Certified Organic or Practicing Organic vineyards.

#### WINEMAKER NOTES

2018 will go down as a great vintage in California winegrowing history. From mid-July through the end of harvest, temperatures remained relatively cool without a single heat spike. The Carignane which forms the backbone of this wine ripened into late October allowing it to get ripe at low sugar levels. We picked it at about 21 brix and whole cluster pressed it. After briefly settling, we rack to neutral barrels where it was fermented with indigenous yeast. The soils and moderate climate of these sites are no doubt responsible for the vibrant and lively character of this blend.

#### 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%

#### Elevage:

Barrel fermented; No new

No filtration

#### Cases Produced:

250 750s

45 1500s

#### Retail Price:

\$27

