

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.



2015 COASTVIEW VINEYARD PINOT NOIR

GABILAN MOUNTAINS (MONTEREY COUNTY)

VINEYARD

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. Our Chardonnay comes from two terraced blocks that face North and East. Sheep graze the vineyard during the winter months and the owner is practicing organic viticulture.

WINEMAKER NOTES

2015 was a classic low yield - high concentration vintage. An early bud-break followed by late Spring rain resulted in very low yields. The small clusters had small berries and produced concentrated wines. Since there were fewer berries per cluster, we used 55% whole clusters instead of 100% as is often the case. The soils at this vineyard promote acidity in the grapes and the north and east facing aspects slows ripening. Virtually nothing else was added to the wine until after the fermentation was complete when a small amount of SO₂ was used. We find that the use of whole clusters amplifies aromatic complexity and adds a layer of texture. Like our other 2015 Pinot Noirs, the aromatics are lifted and expressive while the wine has an underlying structure that will gain body over the potentially long life of this wine.

Vine Age:

17 years

Elevation:

2200 ft

Aspect/Slope:

North and East;
15%-30%

Soil:

Decomposed quartz
diorite and limestone

Clones:

Swan, Pisoni, Dijon 113,
114, 667, 777

Fermentation:

Native primary &
Malo-lactic

Alcohol:

13.7%

Elevage:

15 months in French
oak

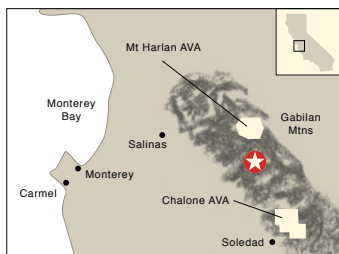
No filtration or fining

Cases Produced:

155

Retail Price:

\$55



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