

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 or 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.



2016 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 Pinot comes from two blocks that face North and East. Sheep graze the vineyard during the winter months and the owner is practicing organic viticulture.

WINEMAKER NOTES

2016 was a beautiful vintage with good yields, a moderate growing season and decent weather through harvest. The granitic and limestone soils at this vineyard promote acidity in the grapes and the north and east facing blocks slow the ripening down. We fermented the majority of lots with 100% whole clusters and only indigenous yeast. Whole cluster promotes cooler and longer fermentations which helps to amplify aromatics and enhances mouthfeel. We gently press off the skins and stems and then go to French oak barrels where the wine is aged sur lees for 18 months. We select our barrels for their ability to enhance the wine without getting in the way of the purity of expression. So while 40% was new, it is barely noticeable. We bottle without fining or filtration. The wine will open up when decanted, and should age gracefully for ten plus years.

Vine Age:

18 years

Elevation:

2200 ft

Aspect/Slope:

North and East;
15%-30%

Soil:

Decomposed quartz
diorite and limestone

Clones:

Pinot Noir 113, 114,
115, 667, 777, Swan
and "Pisoni

Fermentation:

Native primary &
Malo-lactic

Alcohol:

13%

Elveage:

18 months in French
oak barrels

No filtration or fining

Cases Produced:

335

Retail Price:

\$55



830 Memory Lane • Boulder Creek • California • 95006
information@bigbasinvineyards.com • 831-621-8028