

# 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.



### 2016 HOMESTEAD

**48% SYRAH, 27% GRENACHE, 15% MOURVEDRE, 9% CARIGNANE AND 1% VIOGNIER**

**GABILAN & SANTA CRUZ MOUNTAINS**

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#### VINEYARDS

Our 2016 Homestead fruit is sourced primarily from exceptional vineyards in the Gabilan Mountains, with some Syrah and Grenache from our Estate Vineyard in the Santa Cruz Mountains. The granitic, quartzite and limestone soils of the Gabilan Mountains are reflected in this wine's tension and aromatic complexity. The Carignane is sourced from vines over 85 years old in the Cienega Valley and the Mourvedre from vines over 25 years old on the calcareous and granitic slopes of Chalone.

#### WINEMAKER NOTES

2016 was a beautiful vintage - good yields, a moderate growing season and decent weather through harvest - that allowed us to nail the pick dates perfectly and make wines with minimal intervention. Picking dates ranged from September 7 to October 10. Virtually nothing was added to the wine until after the fermentation was complete when a small amount of SO<sub>2</sub> was used. Every lot was fermented with native yeast in small 1.5 ton fermenters and most of which included the use of whole clusters which we feel amplifies aromatics and adds texture. The wine was then aged in neutral French oak barrels which serves to highlight the purity of fruit and transparency to the terroir of the Gabilan Mountains.

#### Vine Age:

10-87 years

#### Elevation:

1200-2200 ft

#### Soils:

Mostly Granitic with limestone and calcareous shale

#### Fermentation:

Native primary & Malo-lactic

#### Alcohol:

13.5%

#### Elevage:

11 months neutral French Oak

No filtration or fining

#### Cases Produced:

865

#### Retail Price:

\$28

