

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.



2015 RATTLESNAKE ROCK SYRAH SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Our Rattlesnake Rock block was the first of the Estate vineyards to be planted in 2000. A Cote Rotie selection makes up the majority of the vines. This selection produces a floral expression of Syrah reminiscent of lavender and violets. The steep south-facing hillside and terraces provide the vines with all day sun and exposure to the afternoon seabreeze. Yields are typically less than two tons/acre which produces an intense and concentrated Syrah. The vineyard is Certified Organic by CCOF and we believe our commitment to organics results in a healthier vineyard and better wine.

WINEMAKER NOTES

2015 was a year with painfully low yields, but delivered concentrated and distinctive wines. The fourth year of drought combined with cold, wet weather during flowering kept berry size small, intensifying flavors and forming supple tannins. Weather throughout the growing season and into harvest was as good as one could expect. We aged this wine exclusively in 300 liter hogs heads, with two out of seven being new very tight grain French oak with a long light toast. We have found this particular combination provides the greatest transparency and least noticeable oak impact. We also upped the percentage of whole clusters used in the fermentations which lifts the aromatic profile while adding some structure to the wine.

Vine Age:

16 years; some 10 years

Elevation:

1328 ft to 1400 ft

Aspect/Slope: South & SouthWest; 15%-35%

Soil:

Sandy Clay Loam & Two Bar Shale

Selections:

"Alban Cote Rotie",
"Alban Baby Block",
174 & 470

Fermentation:

Native primary & Malo-lactic

Alcohol:

14.4%

Eleavage:

20 months French Oak

No filtration or fining

Cases Produced: 230

Retail Price:

\$55

