

# 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.



## 2017 HOWARD FAMILY VINEYARD CHARDONNAY

### SANTA CRUZ MOUNTAINS

#### VINEYARD

The Howard Family Vineyard in Corralitos is a short distance from the Lester Family Vineyard. This cool site just miles from Monterey Bay is perfect for producing a Chardonnay with minimal intervention and great natural acidity. It is a rarity in California vineyards in that it is over 40 years old. The vineyard is farmed by Prudy Foxx (who also farms Lester Family Vineyard) and is planted to the Wente selection of Chardonnay which is known to produce Chardonnays with excellent acidity.

#### WINEMAKER NOTES

We barrel fermented with indigenous yeast as is our practice and then racked from barrel to stainless tank at one year. Only two new barrels were used (less than 20% new) and those we used were selected for their transparency and lack of oak impact. After six months in stainless on the light lees, the wine was bottled.

Pale golden color. Beautiful yet delicate aromatics of crushed flowers mingled with lemon meringue and marzipan, hints of butter. Purity and power on the palate. Good acidity propels the fruit and tannins across the palate. This is a wine with some density and texture to it, but without any excess fat or weight you might get from higher ripeness or alcohol.

#### Vine Age:

Aprox. 40 years

#### Elevation:

570ft to 590 ft

#### Aspect/Slope:

South; 5%-15%

#### Soil:

Typically Sandy Loam over Baserock

#### Clones:

Wente Selection

#### Fermentation:

Native primary & Malo-lactic

#### Alcohol:

13.5%

#### Elevage:

12 months French Oak; then 6 months in stainless

No filtration or fining

#### Cases Produced:

285

#### Retail Price:

\$48

