

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.





2014 OLD CORRAL SYRAH SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Old Corral Syrah is sourced from four distinct vineyard blocks: Old Corral, 42 Terraces, Rocky and Boulder. As the names imply, these are steep and rocky vineyards where Syrah best expresses intensity and complexity. All four blocks are planted at a spacing of 8x3 ft and 5x3 ft to the Alban PowerBlock selection which produces small clusters and berries along with low yields of less than two tons per acre. It is distinctly different from our Rattlesnake Rock cuvée with a more brooding and spicy character. The vineyard is Certified Organic by CCOF and we believe our commitment to organics results in a healthier vineyard and better wine.

WINEMAKER NOTES

2014 was an excellent follow on to the excellent 2013 vintage. Yields were excellent and weather during harvest was good. The grapes produced excellent color and flavors at reasonable sugar levels in this vintage (producing a wine under 14%). It is important to note that this will be our last vintage of the Old Corral Syrah since the Old Corral block was budded to Pinot

Noir in 2015. The good news is that the block that did not get budded over is now being combined with the remaining terraces on top of the ridge that were planted to Alban "Baby Block" selection and going into a wine that we call 62 Terraces Syrah. Vine Age: 7 & 8 years

Elevation: 1260 ft to 1400 ft

Aspect/Slope: SouthEast, South & SouthWest: 15%-35%

Soil: Sandy Clay Loam, Two Bar Shale & Sandstone

Selections:

91% "Alban Power-Block" Syrah, 9% "Alban" Grenache

Fermentation: Native primary & Malo-lactic

Alcohol: 13.9%

Elevage: 21 months French Oak; 28% new

No filtration or fining

Cases Produced: 225 Retail Price: \$55