

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 ALFARO FAMILY VINEYARD PINOT NOIR

SANTA CRUZ MOUNTAINS

VINEYARD

The Alfaro Family Vineyard was planted the rolling hills of Corralitos about three miles from Monterey Bay. The sun which bathes this south-facing slope is moderated by the cooling air and fog from the Monterey Bay just a few miles away. This microclimate is ideal for producing Pinot which expresses transparency to site and impeccable balance at naturally low alcohol levels. Winegrower Richard Alfaro farms the vines meticulously by hand. Deficit irrigation and the nutrient poor sandy gravel loam soils result in naturally low yields of one to two tons an acre.

WINEMAKER NOTES

2015 was a classic low yielding, high concentration vintage in the Santa Cruz Mountains. Years of drought followed by an early bud break and then Spring rains had a major impact on yields with most of our Pinot vineyards at less than 50% of normal. The remainder of the vintage was moderate to warm which brought on rapid ripening during the harvest season. Winemakers needed to be very tuned into their vineyards or they were likely to pick excessively ripe fruit. We managed to harvest the Alfaro fruit at the peak of ripeness before it started going too far. We were able to use 100% whole clusters in the fermentation which contributes to the complexity and elegance of this wine.

Vine Age:

16 years

Elevation:

588 ft to 730 ft

Aspect/Slope:

Southeast; 15%

Soil:

Sandy Gravel Loam

Clones:

Pinot Noir 115, 667, 777

Fermentation:

Native primary &
Malo-lactic

Alcohol:

13.0%

Eleavage:

17 months French Oak

No filtration or fining

Cases Produced: 100

Retail Price:

\$60

