

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, aovid 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 ALTITUDE 2292

44% Cabernet Sauvignon, 38% Merlot, 8% Cabernet Franc, 6% Malbec, 4% Petit Verdot

GABILAN MOUNTAINS (MONTEREY COUNTY)

VINEYARDS

Coastview Vineyard is a site we have been working with since 2007 and we believe it to be one of the most extraordinary vineyards in California. Planted on a mountain top at 2200 feet overlooking the Monterey Bay and Salinas Valley, it benefits from the cool breezes from the ocean and high elevation. The decomposed granite and limestone soils also contribute to producing exceptional fruit. The owner, John Allen, offered me the fruit for his special Bordeaux variety blocks at the top of the vineyard in 2015 and I jumped at the chance to work with these varietals at this site.

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. While the yields in 2015 were tiny, the 2016 vintage produced a healthy crop. We had enough fruit for two fermenters, though we still co-fermented the different varieties together as

a field blend. Altitude 2292 shows lifted aromatics from the use of extensive whole clusters. Cassis, cigar box, and subtle hints of chocolate waft up on the nose. Elegance is the keyword with this blend of all five Bordeaux varieties. Texturally, the wine has a serious backbone and mid palate with tannins that pull the flavors across the tongue and finish long. Vine Age:

17 years

Elevation: 2292 ft

Soil:

Decomposed granite, limestone and calcareous shale

Varietals:

44% Cabernet Sauvignon, 38% Merlot, 8% Cabernet Franc, 6% Malbec, 4% Petit Verdot

Fermentation: Native primary & Malo-lactic

Alcohol: 14.2%

Elevage: 21 months French Oak; 33% new

No filtration or fining

Cases Produced: 70 Retail Price: \$85