

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.



2016 COASTVIEW VINEYARD GRENACHE

GABILAN MOUNTAINS (MONTEREY COUNTY)

VINEYARD

The Gabilan Mountains comprise some of the most impressive terroir in California for growing Rhone varietals. The Coastview Vineyard is located on a mountain top overlooking Monterey Bay with decomposed granite and limestone soils. In 2009 we grafted some steeply terraced Syrah vines along a southeast facing knoll to a Grenache selection from our Estate Vineyard, which is planted to Grenache from John Alban.

WINEMAKER NOTES

Grenache is a challenging varietal to grow in sites where it finds its most eloquent expression - that is the rocky sites where the vines struggle. The vines produce a very dense canopy which can create issues with mildew. At the same time, the clusters are very easily sun bleached so one must be careful to try to keep the clusters shaded for most of the day. Grenache yields can also be either excessive and require substantial fruit thinning, or they can be tiny from a poor set. The weather in the Spring of 2016 produced a good set, so we had enough fruit to work with. We strategically thinned the fruit to even out yields for more even ripening. Weather leading up to harvest was also good and we were able to harvest at an appropriate level of ripeness.

Vine Age:

7 years

Elevation:

2200 ft

Aspect/Slope:

Southeast;
15%-30%

Soil:

Decomposed quartz
diorite and limestone

Varietals:

100% Grenache

Fermentation:

Native primary &
Malo-lactic

Alcohol:

14.9%

Elvage:

21 months in neutral
French oak

No filtration or fining

Cases Produced:

170

Retail Price:

\$48

