

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 GABILAN MOUNTAINS GSM

45% Grenache, 30% Syrah, 25% Mourvedre

GABILAN MOUNTAINS (MONTEREY COUNTY)

VINEYARDS

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. We source Grenache and Syrah from steep terraces in this vineyard where the soils are conducive to producing high acid and full on expressions of fruit. We also source Grenache and Syrah from the Brosseau Vineyard located in the Chalone AVA with decomposed granite and calcareous shale soils. The Mourvedre comes from 30 year old vines planted in similar soils in the nearby Antle Vineyard.

WINEMAKER NOTES

Our 2016 vintage is a classic blend with Grenache taking center stage. This was the first vintage of this wine where we used a 240 gallon concrete tank to age a substantial portion of the Grenache. The remaining wine was aged in neutral barrels as we do not want any new oak to get in the way of the purity of this fruit. The nose is a deep and rich melange of black and red fruits, kirch, cigar box and crushed rocks. On the palate, this is one of the most explosively fruit driven GSMs we have produced. Just starting to become approachable now, we would expect this wine to continue developing deeper fruit notes and great texture with a few more years in bottle.

Vine Age:

9-30 years

Elevation:

1600 ft to 2300 ft

Soil:

Decomposed granite, limestone and calcareous shale

Clones:

'Alban' Grenache, 'Baby Block' Syrah and 'Samsonite' Syrah and Mourvedre

Fermentation:

Native primary & Malo-lactic

Alcohol:

14.5%

Elevage:

21 months French
No filtration or fining

Cases Produced: 495

Retail Price:

\$44

