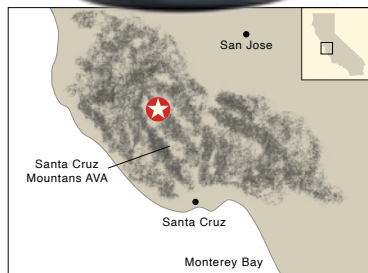


BIG BASIN

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, 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.



2016 GRIZZLY GRENACHE SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Grizzly is produced from our Certified Organic estate vineyard in the Santa Cruz mountains. Steep hillsides, rocky soils and foggy nights produce an aromatic and intense expression of Grenache. We planted our first Grenache block in 2006. We sourced an Alban selection which we planted with an eight by three spacing. This field selection of Grenache is notorious for variable yields which sometimes results in almost no crop and abundant crops in other years.

WINEMAKER NOTES

The 2016 Grizzly Grenache is our fourth vintage of a 100% Grenache wine from the estate vineyard. Grenache is a notoriously difficult variety to grow and craft into a fine wine. The fruit bleaches in the sun easily, and can set either a very poor crop or one that is overcropped requiring extensive thinning. In 2016, the vineyard set a substantial Grenache crop which required a couple of passes to thin out clusters, and trim extra large clusters. We selected two lots out of four for the 2016 Grizzly. The first was harvested from our section of Grenache in the Rattlesnake Rock block, while the second came from the Homestead Grenache block right above the patio. Both of these lots were aged in large neutral vessels which we find provides the best environment to age Grenache.

Vine Age:

10 years

Elevation:

1258 ft to 1350 ft

Aspect/Slope:

South & SouthWest;
15%-35%

Soil:

Sandy Clay Loam &
Two Bar Shale

Selections:

"Alban Grenache"

Fermentation:

Native primary &
Malo-lactic

Alcohol:

14.2%

Elevage:

20 months in a 160
gallon Amphorae and
240 gallon concrete
tank

No filtration or fining

Cases Produced:

160

Retail Price:

\$55