

# 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.



### 2017 ALTITUDE 2292

**52% Merlot, 39% Cabernet Sauvignon, 5% Cabernet Franc, 2% Malbec, 2% 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 varieties at this site.

##### WINEMAKER NOTES

2017 was an excellent vintage in virtually all respects. A good set during Spring flowering set us up for good yields. Temperatures remained fairly moderate all year until just before harvest when a substantial heat spike impacted some vineyards. Fortunately, the high elevation, mountain top exposure and proximity to Monterey Bay of the Coastview Vineyard helps to

moderate those heat spikes. On the palate, the pedigree of this high elevation vineyard comes through clearly. A cool to moderate microclimate, granitic and limestone soils, and meticulous organic farming produce a wine with intensity, vibrant acidity, and tannins that serve to propel the fruit over the palate and give the wine staying power.

##### Vine Age:

2 years

##### Elevation:

2292 ft

##### Soil:

Decomposed granite, limestone and calcareous shale

##### Varietals:

52% Merlot, 39% Cabernet Sauvignon, 5% Cabernet Franc, 2% Malbec, 2% Petit Verdot

Fermentation: Native primary & Malo-lactic

Alcohol: 14.2%

Age: 21 months French Oak, 45% new

No filtration or finings

Cases produced: 230

Retail Price: \$85

