

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 COASTVIEW VINEYARD CHARDONNAY

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. Our Chardonnay comes from two terraced blocks that face North and East. Sheep graze the vineyard during the winter months and the owner is practicing organic viticulture.

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 moderate those heat spikes. This is our eighth vintage of Coastview Chardonnay and we can definitely say that experience with a vineyard counts when it comes to getting the most out of it, and finding that balance that delivers a compelling and age worthy wine. Given the challenges of 2017 with heat spikes heading into harvest, nailing the pick was not a walk in the park, but I feel we could not have done better with this wine.

Vine Age:

19 years

Elevation:

2200 ft

Aspect/Slope:

North and East;
15%-30%

Soil:

Decomposed quartz
diorite and limestone

Clone:

Dijon 96

Fermentation:

Native primary &
Malo-lactic

Alcohol:

13.5%

Elevage:

12 months in French
oak then racked to
Stainless for 6 months

No filtration or fining

Cases Produced:

255

Retail Price:

\$48



830 Memory Lane • Boulder Creek • California • 95006
information@bigbasinvineyards.com • 831-621-8028