

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.



2018 ALFARO FAMILY VINEYARD PINOT NOIR

SANTA CRUZ MOUNTAINS

VINEYARD

The Alfaro Family Vineyard was planted the rolling hills of Corralitos about three miles from Monterey Bay. The sun which bathes this south-facing slope is moderated by the cooling air and fog from the Monterey Bay just a few miles away. This microclimate is ideal for producing Pinot which expresses transparency to site and impeccable balance at naturally low alcohol levels. Winegrower Richard Alfaro farms the vines meticulously by hand. Deficit irrigation and the nutrient poor sandy gravel loam soils result in naturally low yields of one to two tons an acre.

WINEMAKER NOTES

This was a year that defied expectations. Acid levels were through the roof. After multiple draught vintages where sugar levels could jump quickly, they barely moved over three weeks. The made it a winemakers harvest where we could fine tune the pick dates. We used 100% whole clusters placed into a fermenter with absolutely nothing added to it. This is the first of our Pinots to benefit from our new basket press. With Pinot Noir and more so with whole cluster, the gentles press wine is so pure, bringing a whole new clarity and focus to the finished wine. We are excited about this new tool in our quest to make transparent and beautiful wines.

Vine Age:

19 years

Elevation:

588 ft to 730 ft

Aspect/Slope:

Southeast; 15%

Soil:

Sandy Gravel Loam

Clones:

Pinot Noir 115, 667, 777

Fermentation:

Native primary &
Malo-lactic

Alcohol:

13.2%

Elevage:

17 months French Oak;

No filtration or fining

Cases Produced:

170

Retail Price:

\$60

