

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 or 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 COASTVIEW VINEYARD PINOT NOIR

GABILAN MOUNTAINS (MONTEREY COUNTY)

VINEYARD

The Coastview Vineyard is located on a mountain top overlooking Monterey Bay with decomposed granite and limestone soils. In 2008, I convinced Coastview's owner John Allen to bud-over some existing Syrah vines which were having trouble getting ripe to Pinot Noir. Our Pinot comes from two blocks that face North and East.

WINEMAKER NOTES

2018 was a year that defied all expectations. Acid levels were through the roof. After multiple draught vintages where sugar could jump 3 brix in less than a week (the difference of 2% alcohol!), they barely moved over two to three weeks. The made it a winemakers harvest where we could really fine tune the pick dates. Our biggest change in our winemaking regime in 2018 was the addition of a basket press for our red wines. I had serious conversations with several highly respected winemakers where universally they extolled the virtues of the basket press. After tasting our 2018s, I have witnessed a clear thread that binds them together - purity of expression. It is akin to pulling the wool out of ones ears, or getting the focus right on a pair of binoculars. In these young wines there is a purity of expression, a purity of fruit, a clarity and lifting of a haze that seems to have previously obscured these same wines.

Vine Age:

20 years

Elevation:

2200 ft

Aspect/Slope:

North and East;
15%-30%

Soil:

Decomposed quartz
diorite and limestone

Clones:

Pinot Noir 113, 114,
115, 667, 777, Swan
and "Pisoni

Fermentation:

Native primary &
Malo-lactic

Alcohol:

13.5%

Elevage:

17 months in French
oak barrels

No filtration or fining

Cases Produced:

218

Retail Price:

\$55



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