

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.



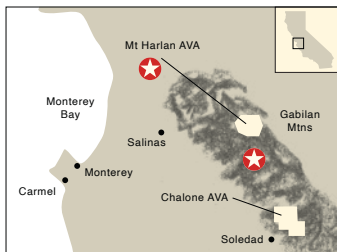
2018 DUNE AND MOUNTAIN PINOT NOIR

VINEYARDS

The two vineyards that make up this cuvée, Coastview Vineyard and Olson Vineyard, are located in two of the most extreme sites in Monterey County. Coastview is the highest elevation vineyard at 2200 feet on a mountain top overlooking the Salinas Valley. The decomposed granite with limestone veins produce beautiful high toned floral notes. Olson is planted in ancient sand dunes that are often blanketed in fog that rolls in off of Monterey Bay. It is not unusual for this to be the last Pinot we harvest. The combination of these two vineyards make for elegant aromatics and vibrant fruit on the palate.

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. Well lignified stems allowed us to use 100% whole clusters. We find that the use of whole clusters amplifies aromatic complexity and adds a layer of texture. The resulting final wine has exceeded our expectations. The vibrant, spicy red fruit, beautiful silky texture and mouthfeel with a finish that is long and sustained. The aromatics jump out of the glass and the wine that follows is equally expressive and compelling.



Vineyards:

Coastview & Olson

Vine Age:

19 years

Elevation:

2200 ft & 180 ft

Soil:

Decomposed granite with Limestone; Ancient Sand Dunes

Clones:

Pinot Noir Swan, 114, 115, 667, 777

Fermentation:

Native primary & Malo-lactic

Alcohol:

12.8%

Elavage:

11 months French Oak; No new

No filtration or fining

Cases Produced:

440

Retail Price:

\$36

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