

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.



2016 SIXTY-TWO TERRACES SYRAH SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Sixty-Two Terraces is made up of two steeply terraced blocks that start just above the winery and follow a spur ridge almost to the top of the main ridge. The north-south rows create the terraces with a western exposure. The lower block is planted to Alban 'Power Block' selection and the upper block is planted to both Alban 'The Knolls' Viognier and 'Baby Block' Syrah selection. The poor, rocky ridge top soils make for very low yielding vines with small clusters of fruit with smaller berries. The resulting wine is typically some of the more intense Syrah that comes out of our vineyard.

The vineyard is Certified Organic by CCOF and we believe our commitment to organics results in a healthier vineyard and better wine.

WINEMAKER NOTES

2016 was a beautiful vintage - good yields, a moderate growing season and decent weather through harvest - that allowed us to nail the pick dates perfectly and make wines with minimal intervention. We aged this wine exclusively in 300 liter hogs heads, with one out of four being new very tight grain French oak with a long light toast. We have found this particular combination provides the greatest transparency and least noticeable oak impact. We also upped the percentage of whole clusters used in the fermentations which lifts the aromatic profile while adding some structure to the wine.

Vine Age:
10 & 6 years

Elevation:
1258 ft to 1400 ft

Aspect/Slope: West,
Southwest; 15-35%

Soil:
0-16" Sandy Clay
Loam over Two Bar
Shale and Sandstone
Baserock

Selections:
"Alban PowerBlock"
Syrah, "Alban
BabyBlock" Syrah,
"Alban The Knolls"
Viognier

Fermentation: Native
primary &
Malo-lactic

Alcohol:
13.9%

Evlevage:
21 months 300 liter
French Oak

No filtration or fining

Cases Produced: 120

Retail Price:
\$55

