

# 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 "TERRACES" SYRAH

### GABILAN MOUNTAINS (MONTEREY COUNTY)

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#### VINEYARD

When winemaker Bradley Brown first discovered Coastview Vineyard in 2007, he not only contracted with the owner to bud over blocks of Syrah to Grenache and Pinot Noir, he also contracted to have the owner plant a special steeply terraced block to a special "Alban Baby Block" selection of Syrah paired with a rootstock he felt was ideal for the rocky soils. With each passing vintage, the vines are more fully expressing the complexity of this site and their pedigree. While evoking the classic signature terroir of the Coastview Vineyard, it is distinctly different with layers of complexity and aromatics that set it apart from the regular Coastview bottling.

#### WINEMAKER NOTES

2017 was an excellent vintage in most 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, vineyard's the high elevation, mountain top exposure and proximity to Monterey Bay helps moderate those heat spikes. We were able to utilize 100% whole cluster fermentation, a practice we have passionately pursued. This wine is concentrated with tannins that meld together enhancing body. With air, layers of dark, brooding fruit emerge and mingle with the savory notes.

#### Vine Age:

10 years

#### Elevation:

2200 ft

#### Aspect/Slope:

East, Southeast & South; 10%-30%

#### Soil:

12-30 in of Decomposed quartz diorite and limestone

#### Selections:

"Alban Baby Block" Syrah; "Alban The Knolls" Viognier (4%)

#### Fermentation:

Native primary & Malo-lactic

#### Alcohol:

13.9%

#### Elevage:

21 months in French oak

No filtration or fining

Cases Produced: 195

#### Retail Price:

\$55

