

# 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 GABILAN MOUNTAINS GSM

**45% Grenache, 30% Syrah, 25% Mourvedre**

### GABILAN MOUNTAINS (MONTEREY COUNTY)

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#### VINEYARDS

The Gabilan Mountains comprise some of the most impressive terroir in California for growing Rhone varietals. The Coastview Vineyard is located on a mountain top overlooking Monterey Bay with decomposed granite and limestone soils. We source Grenache and Syrah from steep terraces in this vineyard where the soils are conducive to producing high acid and full on expressions of fruit. The Mourvedre comes from 30+ year old vines planted in similar soils in the nearby Antle Vineyard.

#### WINEMAKER NOTES

With this vintage, we are back to a Mourvedre dominant blend that was inspired by our love of the 2015 vintage. Mourvedre tilts the wine more towards exotic black fruits and away from the bright red fruit notes of Grenache. It also makes the wine more approachable in its youth as Grenache seems to need to go through a prolonged evolution in bottle before it reaches it's most happy place. Upon first opening, the powerful crushed rock minerality of the Gabilan Mountains comes through clearly. With air the fruit begins to unwind and express itself with the wild berry black fruits, hints of black cherries, and a delicate savage note that Mourvedre is known for. On the palate, it is rich yet elegant, silky, yet dense with chewy tannins that persist and give the finish length.

#### Vine Age:

10-31 years

#### Elevation:

1600 ft to 2300 ft

#### Soil:

Decomposed granite, limestone and calcareous shale

#### Clones:

'Alban' Grenache, 'Baby Block' Syrah and 'Samsonite' Syrah and Mourvedre

#### Fermentation:

Native primary & Malo-lactic

#### Alcohol:

14.5%

#### Elevage:

21 months French  
No filtration or fining

Cases Produced: 400

#### Retail Price:

\$44

