

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 RATTLESNAKE ROCK SYRAH SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Our Rattlesnake Rock block was the first of the Estate vineyards to be planted in 2000. A Cote Rotie selection makes up the majority of the vines. This selection produces a floral expression of Syrah reminiscent of lavender and violets. The steep south-facing hillside and terraces provide the vines with all day sun and exposure to the afternoon seabreeze. Yields are typically less than two tons/acre which produces an intense and concentrated Syrah. The vineyard is Certified Organic by CCOF and we believe our commitment to organics results in a healthier vineyard and better wine.

WINEMAKER NOTES

2017 marked a departure from the drought vintages of prior years. We received above average rainfall in all of our vineyards. As we don't irrigate our estate vineyard, these rains provided ample groundwater for the entire growing season. The rains ended in time for flowering to proceed without impact and most vineyards set substantial crops.

This vintage of Rattlesnake Rock was fermented with 50% whole clusters and we definitely like the results of our movement towards more whole cluster in our Syrah. We co-fermented Viognier in a couple of the fermentations with the final blend including 2% Viognier. This is also the first vintage of Rattlesnake Rock Syrah that did not include any new oak barrels.



Vine Age:
18 years; some 12 years

Elevation:
1328 ft to 1400 ft

Aspect/Slope: South & SouthWest; 15%-35%

Soil:
Sandy Clay Loam & Two Bar Shale

Selections:
"Alban Cote Rotie",
"Alban Baby Block",
174 & 470

Fermentation:
Native primary & Malo-lactic

Alcohol:
13.9%

Elavage:
21 months 300 liter French Oak (no new)

No filtration or fining

Cases Produced: 220

Retail Price:
\$55