

# 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 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

2017 marked a departure from the drought vintages of prior years. We received above average rainfall in all of our vineyards. Bud break came a bit later than prior years, but the vines soon caught up with hot and sunny weather only occasionally interrupted by foggy mornings. These terraces were the last red grapes to be picked in this vintage. We had enough fruit for two fermentations, neither of which was destemmed for 100% whole cluster fermentations. We also co-fermented Viognier in one of them resulting in 3% in the final blend.

**Vine Age:**  
11 & 7 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%

**Elvage:**  
21 months 300 liter  
French Oak

No filtration or fining

**Cases Produced:** 113

**Retail Price:**  
\$55

