

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.



2018 COASTVIEW VINEYARD "TERRACES" SYRAH

GABILAN MOUNTAINS (MONTEREY COUNTY)

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

2018 was a year that defied all expectations. Acid levels were through the roof. After multiple draught vintages where sugar could jump 3 brix in less than a week (the difference of 2% alcohol!), they barely moved over two to three weeks. The made is a winemaker's harvest where we could really fine tune the pick dates. Deep brooding black fruit with savory hints in the nose with hints of crushed rocks and asphalt. Dense and concentrated on palate with layers of wild black fruits and savory spices and a finish that sails on.

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

