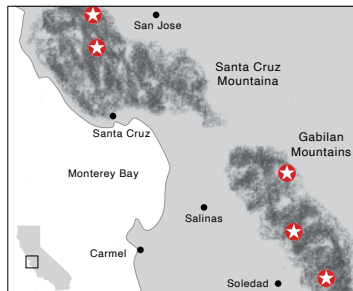


BIG BASIN

VINEYARDS

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 Bradley Brown and winemaker Blake Yarger have evolved the style at Big Basin Vineyards to produce wines with more energy, intensity and dimension that speak clearly of their mountain origins.



2018 HOMESTEAD

33% CARIGNAN, 25% SYRAH, 21% GRENACHE, 19% MOURVEDRE, 2% CABERNET SAUVIGNON

GABILAN & SANTA CRUZ MOUNTAINS

VINEYARDS

The 2018 Homestead represents the extraordinary granitic and limestone terroir of the Gabilan Mountains where we sourced the majority of the fruit. 90+ year old, dry farmed Carignan from the Cienega Valley provides the backbone of this wine. Our Certified Organic Estate vineyard in the Santa Cruz Mountains and Coastview Vineyard in the Gabilan Mountains were the sources for the Grenache and Syrah. The Mourvedre was sourced from the old vine Rodnick Farm Vineyard in Chalona.

WINEMAKER NOTES

The unique blend of our 2018 Homestead offers a wine that is both compelling and ponderable. All of our small lot fermentations see the same love and attention. It is our overriding goal to produce wines that are true to the great vineyard sites we work with. Nearly all of the lots were fermented with 100% whole clusters with a basket press used to gently press the wine. The dominant percentage of Carignan expresses itself on the nose and palate with intense black fruit, while the other varietals add layers of wildberry complexity and hints of roasted herbs. On the palate the wine is lively and palate coating with nice fine grained, chewy tannins. The moderate alcohol level and good acidity make this a great food wine and one that is likely to age exceptionally well.

Vine Age:

11-90+ years

Elevation:

1200-2200 ft

Soils:

Mostly Granitic with limestone and calcareous shale

Fermentation:

Native primary & Malo-lactic

Alcohol:

13.7%

Elevage:

11 months neutral French Oak

No filtration or fining

Cases Produced:

840

Retail Price:

\$28