

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 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

2018 was a year that defied all expectations. Acid levels were through the roof. After multiple drought 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 heading into harvest. This made it a winemakers harvest where we could really fine tune the pick dates

The nose is an amazing melange of violets, lavender, black wild berry, charcuterie, crushed rocks and cigar box. Intense and expansive after hitting center palate with fine grained tannins melted into the wild berry fruit. Fruit gets deeper blue with high toned pen ink notes with savory spice and earth notes. No doubt the 100% whole cluster lifts these aromatics. The finish sails on with a surprising sustaining power.

Vine Age:

18 years; some 12 years

Elevation:

1328 ft to 1400 ft

Aspect/Slope:

South & Southwest;
15-435%

Soil:

Sandy Clay Loam & Two
Bar Shale

Selections:

"Alban Cote Rotie",
"Alban Baby Block", 164
& 470

Fermentation:

Native primary & Malo-
lactic

Alcohol:

13.9%

Elevage:

21 months 300 liter
French oak (no new)

No filtration or fining

Cases Produced:

353

Retail Price:

\$55

