

# 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 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 in 2007 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.

Our Estate Vineyards is Certified Organic by CCOF, and we believe our commitment to organics results in a healthier vineyard and better wines.

### WINEMAKER NOTES

Yields were reasonable in 2018 with great weather right up through harvest. Ripening was surprisingly even in this vintage with both blocks picked on the same day - October 24 at idea brix levels with great color and flavors. We fermented each block separately with 100% whole clusters with a total of 19/20 days on the skins before pressing. We included 5% Viognier co-fermented in the 42 Terraces lot. No new oak was used. The wine was aged on the lees for 20 months before bottling unfining and unfiltered.

Vine Age:  
12 & 8 years

Elevation:  
1258 ft to 1400 ft

Aspect/Slope:  
West, Southwest; 12-35%

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; 100% whole-cluster

Alcohol: 13.9%

Elevage:  
20 months, 300 liter French  
oak

No filtration or fining

Cases Produced: 113

Retail Price: \$55

