

# 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.



## 2019 ALFARO FAMILY VINEYARD PINOT NOIR

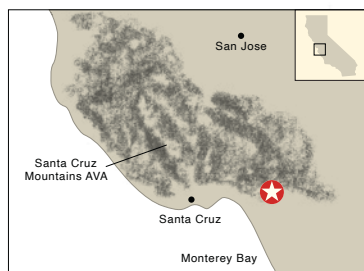
### SANTA CRUZ MOUNTAINS VINEYARD

The Alfaro Family Vineyard was planted the rolling hills of Corralitos about three miles from Monterey Bay. The sun which bathes this south-facing slope is moderated by the cooling air and fog from the Monterey Bay just a few miles away. This microclimate is ideal for producing Pinot which expresses transparency to site and impeccable balance at naturally low alcohol levels. Winegrower Richard Alfaro farms the vines meticulously by hand. Deficit irrigation and the nutrient poor sandy gravel loam soils result in naturally low yields of one to two tons an acre.

### WINEMAKER NOTES

The 2019 was in general a wet, mild vintage with slow, gradual ripening. In general, most picks began a bit later than normal (mid to late September). The exception was Corralitos. The marine layer was weak for most of the season with very little fog on the coast, leading to warmer temperatures. We picked Pinot Noir in Corralitos before the Estate, a reversal of normal.

A mark of Pinot Noir that is really moving is the haunting perfume on the nose that can occur with an exceptional vineyard in a solid vintage. One of the hallmarks of the Alfaro Vineyard is the supple texture and body the wines capable of expressing, along with a subtle baking spice element that intrigues on the finish.



Vine Age:  
20 years

Elevation:  
588 ft to 730 ft

Aspect/Slope:  
Southeast; 15%

Soil:  
Sandy Gravel Loam

Clones:  
Pinot Noir 115, 667, 777

Fermentation:  
Native primary &  
Malo-lactic

Alcohol:  
13.2%

Elevage:  
17 months French Oak;  
No filtration or fining

Cases Produced:  
161

Retail Price:  
\$60