

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 COASTVIEW VINEYARD CHARDONNAY

GABILAN MOUNTAINS (MONTEREY COUNTY)

VINEYARD

The Gabilan Mountains comprise some of the most impressive terroir in California for growing Rhone varietals. The Coastview Vineyard is located on a mountain top overlooking Monterey Bay with decomposed granite and limestone soils. Our Chardonnay comes from two terraced blocks that face North and East. Sheep graze the vineyard during the winter months and the owner is practicing organic viticulture.

WINEMAKER NOTES

The 2019 growing season was preceded by a wet winter. Bud break was late due to the cold, wet soils, but an early June heat wave with temps >100F caused the vines and cover crops to take off. July and August were relatively cool, slowing veraison, then warming for nearly ideal weather for final ripening. In general, most picks began a bit later than normal (mid to late September).

Haunting aromatics of honeysuckle and an alluring varietal high tone that emerge from a reductive (opposite of oxidative) background. On the palate this wine is a symphony of texture, juiciness, layers of pineapple guava, lemon meringue, and a hint of pineapple.

Vine Age:

21 years

Elevation:

2200 ft

Aspect/Slope:

North and East;
15%-30%

Soil:

Decomposed quartz
diorite and limestone

Clone:

Dijon 96

Fermentation:

Native primary &
Malo-lactic

Alcohol:

13.5%

Elevage:

12 months in French
oak then racked to
Stainless for 6 months

No filtration or fining

Cases Produced: 210

Retail Price:

\$48

