

# 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 or 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 PINOT NOIR

### GABILAN MOUNTAINS (MONTEREY COUNTY)

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#### VINEYARD

The Coastview Vineyard is located on a mountain top overlooking Monterey Bay with decomposed granite and limestone soils. In 2008, I convinced Coastview's owner John Allen to bud-over some existing Syrah vines which were having trouble getting ripe to Pinot Noir. Our Pinot comes from two blocks that face North and East.

#### 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. Despite a few late rain events, there was good weather for bloom and fruit set and the crop was above average. July and August were relatively cool, slowing veraison, then warming into September for nearly ideal weather for final ripening. In general, most picks began a bit later than normal (mid to late September). All together, a very good growing season.

Super silky and unctuous on the palate, juicy and mouthwatering. It is surprising how fine the tannins are and how silky the mouthfeel is as this vineyard can tend to be more tannic. The fruit is pure, concentrated and fresh with complex notes of red and black wild berries intermingling. Every piece fits together seamlessly.

#### Vine Age:

21 years

#### Elevation:

2200 ft

#### Aspect/Slope:

North and East;  
15%-30%

#### Soil:

Decomposed quartz  
diorite and limestone

#### Clones:

Pinot Noir 113, 114,  
115, 667, 777, Swan  
and "Pisoni

#### Fermentation:

Native primary &  
Malo-lactic

#### Alcohol:

13.5%

#### Elvage:

18 months in French  
oak barrels (22%  
new)

No filtration or fining

#### Cases Produced:

260

#### Retail Price:

\$55

