

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 HOWARD FAMILY VINEYARD CHARDONNAY

SANTA CRUZ MOUNTAINS

VINEYARD

The Howard Family Vineyard in Corralitos is a short distance from the Lester Family Vineyard. This cool site just miles from Monterey Bay is perfect for producing a Chardonnay with minimal intervention and great natural acidity. It is a rarity in California vineyards in that it is over 40 years old. The vineyard is farmed by Prudy Foxx (who also farms Lester Family Vineyard) and is planted to the Wente selection of Chardonnay which is known to produce Chardonnays with excellent acidity.

WINEMAKER NOTES

We barrel fermented with indigenous yeast as is our practice and then racked from barrel to stainless tank at one year. Only a tiny amount of new oak was used and is difficult at best to detect. After six months in stainless on the light lees, the wine was bottled. A pale golden yellow with wonderful clarity. On the nose, it expresses a beautiful varietal purity with delicate lemon meringue notes and hints of crushed flowers that give it an exotic air. It has wonderful body and silky texture on the palate with vibrant acidity to keep it fresh and alive. vineyard.

Vine Age:

Aprox. 40 years

Elevation:

570ft to 590 ft

Aspect/Slope:

South; 5%-15%

Soil:

Typically Sandy Loam over Baserock

Clones:

Wente Selection

Fermentation:

Native primary & Malo-lactic

Alcohol:

13.5%

Elevage:

12 months French Oak; then 6 months in stainless

No filtration or fining

Cases Produced:

186

Retail Price:

\$48

