

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 LESTER FAMILY VINEYARD PINOT NOIR

SANTA CRUZ MOUNTAINS

VINEYARD

When you are setting out to produce Pinot Noir that is evocative of the old world, there are very few places in the new world where one can achieve that. The region that we feel has been most successful in this regard is the Corralito foothills of the extreme California coast - those vineyards planted within six miles of the Pacific and the cooling fog that rolls in off the ocean. It has proven over the years to be one of our favorite places to source Pinot Noir as this microclimate allows the grapes to ripen slowly. The net effect is great physiological ripeness at low sugar levels, along with well lignified stems. We believe these are essential to produce great Pinot.

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, the exception was Corralitos. The marine layer was weak with very little fog on the coast, leading to warmer temperatures. We picked on 9/19, before the Estate, a reversal of normal.

This wine is a delicate burgundy color in glass, with a heady perfumed, baking spice and cherry nose. It has ultra fine texture with unctuous body that begs for another sip. Tannins combine with just enough acidity to keep the delicate cherry palate vibrant and alive.

Vine Age:

21 years

Elevation:

485 ft to 570 ft

Aspect/Slope:

South; 5-15%

Soil:

Sandy Clay Loam

Clones:

Pinot Noir 37 (Mt Eden),
Swan, 667

Fermentation:

Native primary & Malo-
lactic, 100%

Alcohol:

13.3%

Elevage:

18 months French Oak

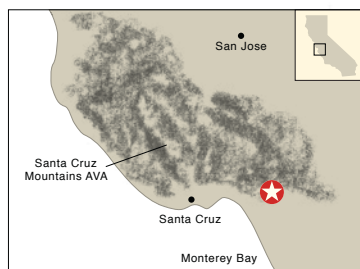
No filtration or fining

Cases Produced:

144

Retail Price:

\$55



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