

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 OLD CORRAL PINOT NOIR

SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Three blocks go into our Old Corral Pinot Noir. The first is the namesake Old Corral block. This rocky hillside slopes steeply to the South and East and is planted to the Swan selection. The steep South-facing Boulder and Rocky Blocks are planted to Mt. Eden selection. Both of these blocks are very rocky as the names would suggest. Boulder Block is actually planted around giant boulders with tightly spaced vines (5x3) and must be farmed entirely by hand.

WINEMAKER NOTES:

The 2019 growing season was preceded by a wet winter with several rainstorms. Bud break was late due to the cold, wet soils, but an early June heat wave caused the vines and cover crops to take off. July and August were relatively cool, slowing veraison, then warming into September for nearly ideal weather for final ripening. All together, a very good growing season.

The personality and characteristics of each of our single vineyard Pinots is distinct and reflects the site where they come from. Our Old Corral Estate Pinot Noir is remarkable for its perfumed and floral nose, with layers of spice. There is something haunting and compelling about it that is very different from our other Pinots. One imagines that with substantial bottle age it will become even more haunting and ethereal.

Vine Age:

13 & 14 years

Elevation:

1258 ft to 1400 ft

Aspect/Slope:

SouthEast, South &
SouthWest; 15%-35%

Soil:

0-16" Sandy Clay Loam
over Two
Bar Shale & Sandstone
Baserock

Clones:

37 (Mt Eden), Swan

Fermentation:

Native Primary &
Malo-lactic

Alcohol:

13%

Elevage:

18 months French oak

No filtration or fining

Cases Produced:

265

Retail Price:

\$65

