

# 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.



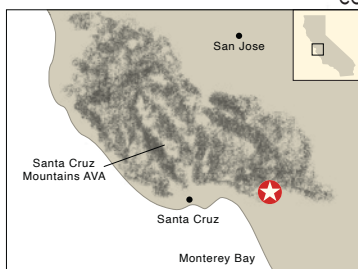
## 2020 ALFARO FAMILY VINEYARD PINOT NOIR

### SANTA CRUZ MOUNTAINS VINEYARD

The Alfaro Family Vineyard was planted the rolling hills of Corralitos about three miles from Monterey Bay. The sun which bathes this south-facing slope is moderated by the cooling air and fog from the Monterey Bay just a few miles away. This microclimate is ideal for producing Pinot which expresses transparency to site and impeccable balance at naturally low alcohol levels. Deficit irrigation and the nutrient poor sandy gravel loam soils result in naturally low yields of one to two tons an acre.

### WINEMAKER NOTES

2020 was a shaping up to be a beautiful vintage. Temperatures were moderate throughout the growing season with moderate yields in most all vineyards. And then temperatures climbed above average in early August. The Corralitos vineyards including Alfaro stayed a bit cooler with some fog influence. However, these dry conditions were followed by extreme lightening storms giving rise to the CZU Lightening Complex Fire which devastated much of the Santa Cruz Mountains. Vineyards in the Corralitos area were impacted far less as they were further from the fires. We decided to give these wines time, to see if any 'unbinding' of smoke compounds occurred, and are reasonably confident that we are past the point where smoke taint would rear its ugly head.



Vine Age:  
21 years

Elevation:  
588 ft to 730 ft

Aspect/Slope:  
Southeast; 15%

Soil:  
Sandy Gravel Loam

Clones:  
Pinot Noir 115, 667, 777

Fermentation:  
Native primary &  
Malo-lactic

Alcohol:  
13.2%

Elevage:  
17 months French Oak;

No filtration or fining

Cases Produced:  
198

Retail Price:  
\$48