

# 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 COASTVIEW VINEYARD CHARDONNAY

### GABILAN MOUNTAINS (MONTEREY COUNTY)

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#### VINEYARD

The Gabilan Mountains comprise some of the most impressive terroir in California for growing Rhone varietals. The Coastview Vineyard is located on a mountain top overlooking Monterey Bay with decomposed granite and limestone soils. We source our Chardonnay from two sets of terraces which face North and North East. We feel this aspect is optimal in this high elevation vineyard where the sun can shine intensely and we like to see the fruit ripen gradually. We have also noticed that as a result of underlying differences in the soils, these blocks each produce unique signatures of Chardonnay with the North-facing terraces having more weight and depth, while the East-facing terraces bring intense varietal character and floral notes.

#### WINEMAKER NOTES

Beautiful pale golden color with crystalline clarity. Hints of Meyer lemon zest, crushed flowers and pineapple on the nose. Blake Yarger knocks it out of the park with the texture of this wine. Dense, vibrant, powerful mid palate, and tremendous tongue smacking length. This is both a delicate wine to be pondered, and a powerful wine to be enjoyed with food. Try it with oysters, or better yet, fresh dungeoness crab!

#### Vine Age:

22 years

#### Elevation:

2200 ft

#### Aspect/Slope:

North and East;  
15%-30%

#### Soil:

Decomposed quartz  
diorite and limestone

#### Clone:

Dijon 96

#### Fermentation:

Native primary &  
Malo-lactic

#### Alcohol:

13.5%

#### Elevage:

12 months in French  
oak then racked to  
Stainless for 6 months

No filtration or fining

**Cases Produced:** 186

#### Retail Price:

\$48



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