

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 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

This wine was whole cluster pressed, and barrel fermented with indigenous yeast. We it aged for 12 months in French oak barrels (one new), then transferred to Stainless tank for another 6 months before bottling unfiltered and with very minimal fining for clarity.

Heady citrus zest and flower perfume on the nose. Gorgeous texture, with the citrus notes, acacia and gardenia flowers, bee pollen, all coming together in a

tongue smacking crisp and long finish that sails on with hints of tamarind.

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%

Elveage:

12 months French Oak; then 6 months in stainless

No filtration or fining

Cases Produced:

147

Retail Price:

\$48

