

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 RODNICK.FARM VINEYARD OLD VINE MOURVEDRE

CHALONE

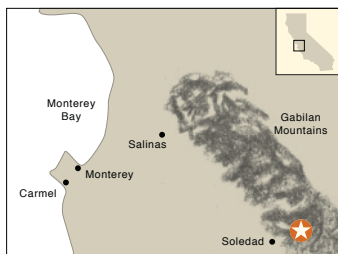
VINEYARDS

Rodnick.farm is located on the western slopes of the Gabilan Mountains at 1600-1900 ft. This area experiences a high desert climate along with influences from Monterey Bay. This combination creates an ideal growing climate where extreme day to night temperature swings allow for a longer, more concentrated maturation of grapes. The unique soil combination of limestone and decomposed granite provides excellent drainage required for deep roots and healthy vines.

WINEMAKER NOTES

This fruit was harvested 10/5. We utilized 100% whole clusters in our indigenous yeast fermentations. The wine then spend 11 months in two 550 liter neutral barrels before being bottled unfiltered and unfining. There is deep black and red fruit on the nose, combined with an earthy quality which Mourvedre often expresses. The texture is beautiful with abundant velvety tannins and extract which carry the berry flavors across the palate

and finish long. With air, the deep fruit flavors emerge in this classic rendition of Rodnick.farm Old Vine Mourvedre. This vineyard was one of the few in our area which was far enough away from the fires to dodge the worst effects of smoke taint and result in a wine where the beauty of the vineyard still shines brightest.



Vine Age

34 years

Elevation

1600-1900 ft

Aspects/Slope

East & South; 0-10%

Soil

Decomposed Granite and Calcareous Shale over Calcareous baserock

Selection

"Samsonite" Mourvedre

Fermentation

Native primary & Malo-lactic

Alcohol

14.2%

Elveage

11 months French oak

No filtration or fining

Cases Produced

105

Retail

\$44