

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 or 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.



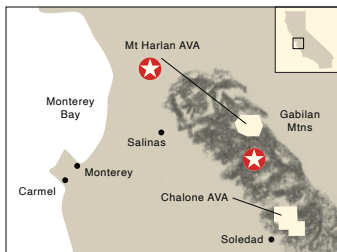
2021 DUNE AND MOUNTAIN PINOT NOIR

VINEYARDS

Our Dune and Mountain Pinot is sourced from three exceptional vineyards that push the limits of the region in terms of elevation and proximity to the bay. The first of the three vineyard sources for this wine is one of our favorites- the Coastview Vineyard high atop the Gabilan Mountains at 2200 feet and planted in decomposed granite. The second is the Rodnick.farm Vineyard further south 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. And the third vineyard is the Olson Vineyard located just a few miles from the center of Monterey Bay and planted in ancient sand dunes. The heavy fog typical at this vineyard slows down the ripening making this one of the latest Pinot picks every year.

WINEMAKER NOTES

2021 was an ideal vintage in many respects. It was a drought year, keeping yields low and fruit quality high. It was also a year of moderate heat throughout. Instead of heat spikes that can rapidly push brix levels and mess with pick dates, we had a season where the fruit got plenty of hang time and we were able to fine tune our pick dates to achieve ideal acid and ripeness levels. Full bodied and extravagant on the palate with layers of fruit, earth and tart cherry and plum balanced by hints of sweetness.



Vineyards:

Coastview, Rodnick.-
farm, Olson

Vine Age:

21 years

Elevation:

2200 ft, 1500 ft, 180 ft

Soil:

Decomposed granite, =
Limestone; Calcareous
shale; Sandy loam

Clones:

Swan, Pommard, 115,
667, 777

Fermentation:

Native primary &
Malo-lactic with 100%
whole-clusters

Alcohol:

13.5%

Elevage:

11 months French Oak;
No new

No filtration or fining

Cases Produced:

760

Retail Price:

\$38