

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, never filter or fine 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.



2018 GRIZZLY GRENACHE

SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Grizzly is produced from our Certified Organic estate vineyard in the Santa Cruz mountains. Steep hillsides, rocky soils and foggy nights produce an aromatic and intense expression of Grenache. We planted our first Grenache block in 2006. We sourced an Alban selection which we planted with an eight by three spacing. This field selection of Grenache is notorious for variable yields which sometimes results in almost no crop and abundant crops in other years.

WINEMAKER NOTES

Grenache is a notoriously difficult variety to grow and craft into a fine wine. 2018 was a year that defied all expectations. Acid levels were through the roof. After multiple drought vintages where sugar could jump 3 brix in less than a week (the difference of 2% alcohol!), they barely moved over two to three weeks heading into harvest. This made it a winemakers harvest where we could really fine tune the pick dates.

Due to the mildness of the season, we made the decision to incorporate 15% Syrah to the Grizzly. The Syrah adds ripeness and backbone without becoming obvious. Stylistically, it is a bigger version of Grizzly, with a seriously luscious attack on entry which envelopes tongue and fills the mouth with complex melange of red and black fruit: mulberries, plums, black cherries. The finish is long and silky.

Vine Age:

12 & 13 years

Elevation:

1258 ft to 1350 ft

Aspect/Slope:

South & SouthWest;
15%-35%

Soil:

Sandy Clay Loam over
Two Bar Shale

Selections:

"Alban Grenache",
"Alban Baby Block"
Syrah (15%)

Fermentation:

Native primary &
Malo-lactic

Alcohol:

14.7%

Elevage:

20 months in a 600L
clay amphorae and
neutral barrels

No filtration or fining

Cases Produced:

205

Retail Price:

\$55

