

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 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.





2019 COASTVIEW VINEYARD "TERRACES" SYRAH

GABILAN MOUNTAINS (MONTEREY COUNTY)

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. It's for this very reason that about half of our production is sourced from these remote mountainous vineyards. We love sharing the story of the Gabilan Mountains through our wines - Coastview Syrah was our first chapter of this story starting in 2007.

WINEMAKER NOTES

The 2019 growing season was preceded by a wet winter with several rainstorms. Bud break was late due to the cold, wet soils, but an early June heat wave caused the vines and cover crops to take off. July and August were relatively cool, slowing veraison, then warming into September for nearly ideal weather for final ripening. In general, most picks began a bit later than normal (mid

to late September). A brilliant ruby red in color and a nose that leaps out of the glass. Brooding, dark berry fruit aromas with loads of licorice and bay leaf. Hints of iron minerality are underlying the dark fruit and will likely add complexity to the wine with age. The palate is intense and rich, but balanced by a bright acidity that keeps the wine pleasantly lively. Vine Age:

12 years

Elevation: 2200 ft

Aspect/Slope:

East, Southeast & South; 10%-30%

Soil:

Decomposed quartz diorite and limestone

Clone:

Alban "Baby Block" Syrah

Fermentation: Native primary & Malo-lactic

Elevage:

20 months in French oak

No filtration or fining

Alcohol: 13%

Cases Produced: 150

Retail Price: \$60

830 Memory Lane • Boulder Ceek • California • 95006 information@bigbasinvineyards.com • 831-621-8028