

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.

2019 GABILAN MOUNTAINS GSM

39% MOURVEDRE, 33% GRENACHE, 28% SYRAH



VINEYARDS

The Gabilan Mountains are a sizable range of rugged granitic and calcareous limestone rich mountains that run down the East side of the Salinas Valley, in Monterey County. The Rhone varietals tend to be their most complex, interesting and revealing their true character potential and vineyard terroir when planted on steep, rocky hillsides. The region is hardly hospitable to any crop other than low yielding, character rich wine grapes. We believe this among the greatest places to grow Rhone varietals in California.

WINEMAKER NOTES

The 2019 growing season was preceded by a wet winter with several rainstorms totaling around 70 inches in rain. 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.

Aromatics are jumping out of the glass: raspberry, strawberry, rhubarb, berry pie, crushed rocks on nose. Intense, velvety and with powerful mid palate and abundant extract of tongue smacking berry fruit. This is no doubt a full throttle rendition of these varietals in this terroir - the high elevation, yet powerful maritime influence from Monterey Bay, granitic and limestone vineyards.

Vine Age

12-33 years

Elevation:

1600-2300 ft

Soil:

Decomposed granite, limestone & calcareous shale

Selection/Clones:

"Samsonite" Mourvedre, "Alban" Grenache, "BabyBlock" Syrah

Fermentation:

Native primary & Malolactic; 100% whole cluster

Alcohol:

13.5%

Elevage:

20 months 240 gallon concrete (Grenache); Neutral French oak (Syrah, Mourvedre)

No filtration or fining

Cases Produced:

375

Retail Price:

\$35

