BIG BASIN

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.





2019 RATTLESNAKE ROCK SYRAH

SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

Our Rattlesnake Rock block was the first of the Estate vineyards to be planted in 2000. A Cote Rotie selection makes up the majority of the vines. This selection produces a floral expression of Syrah remincent of lavender and violets. The steep south-facing hillside and terraces provide the vines with all day sun and exposure to the afternoon seabreeze. Yields are typically less than two tons/acre which produces an intense and concentrated Syrah. The vineyard is Certified Organic by CCOF and we believe our commitment to organics results in a healthier vineyard and better wine.

WINEMAKER NOTES

The 2019 growing season was preceded by a wet winter through end of May 2019. 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. Despite a few late rain events, there was good weather for bloom and fruit set and the crop was above average. July and August were relatively cool, slowing veraison, then warming into September for nearly ideal weather for final ripening. This vintage of Rattlesnake comes entirely from the original planting Côte Rotie field selection. This is the irst year did not coferment with Viognier and also the

first year we used 100% whole clusters. This wine represents the culmination of a long journey towards using whole cluster in Syrah. An especially complex and exotic nose for Rattlesnake with a deep brooding Syrah savoriness with a floral, violet/lavender lift to the nose. Silky and intense on entry with abundant extract and a really long finish. This wine has tongue smacking mid palate power, while remaining seductive and elegant.

Vine Age:

20 years

Elevation:

1328 ft to 1400 ft

Aspect/Slope:

South & SouthWest; 15%-35%

Soil:

Sandy Clay Loam & Two Bar Shale

Selections:

"Alban Cote Rotie"

Fermentation:

Native primary &

Malo-lactic

Alcohol: 13.5%

. 0.0 / 0

Elevage:

20 months used French oak hogs head barrels (300l)

No filtration or fining

Cases Produced:

253

Retail Price:

\$60