

# 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 SANTA CRUZ MOUNTAINS

### SYRAH

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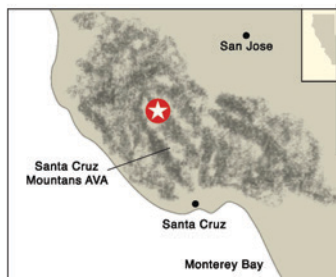
#### VINEYARDS

Our Santa Cruz Mountains Syrah is sourced primarily from our Estate Vineyard, which is certified organic and very steep and rocky. Our steep hillsides are only six miles from the Pacific and located right next to a major wind gap that allows the cool coastal breezes and fog to flow over the vineyard.

#### WINEMAKER NOTES

The 2019 growing season was preceded by a wet winter with several rainstorms spread out, 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. 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. All together, a very good growing season.

This 100% whole cluster Syrah has classic Estate Syrah characteristics. Deep perfumed black fruit and crushed flower aromatics jump out of the glass. The palate is lush with mouthfilling wild berry fruit, and a savory element developing on the long finish. Substantial tannins give the wine backbone and verve. Pair this with a hardwood charcoal grilled ribeye.



#### Vine Age

13-20 years

#### Elevation:

1300 ft to 1400 ft

#### Aspect:

South, SouthEast & SouthWest; 15%-35%

#### Soil:

Sandy Clay Loam, Two Bar Shale & Sandstone

#### Selection/Clones:

"Alban Cote Rotie",  
"Alban PowerBlock",  
"Alban BabyBlock", 470 & 174

#### Fermentation:

Native primary & Malo-lactic

#### Alcohol:

13%

#### Elevage:

11 months French oak  
No filtration or fining

#### Cases Produced:

300

#### Retail Price:

\$28