

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.



2020 LESTER FAMILY VINEYARD PINOT NOIR

VINEYARD

When you are setting out to produce Pinot Noir that is evocative of the old world, there are very few places in the new world where one can achieve that. The region that we feel has been most successful in this regard is the Corralito foothills- those vineyards planted within six miles of the Pacific and the cooling fog that rolls in off the ocean. It has proven over the years to be one of our favorite places to source Pinot Noir as this microclimate allows the grapes to ripen slowly. The net effect is great physiological ripeness at low sugar levels.

WINEMAKER NOTES

2020 was a difficult vintage. Temperatures were above average with fog failing to make it inland overnight. These dry conditions were followed by extreme wildfires which devastated much of the Santa Cruz Mountains. Fortunately, vineyards in the Corralitos area were less impacted as they were further from the fires. When approaching how to treat this vintage of Lester, we went with our normal practice of full maceration and 100% whole cluster inclusion. We had full trust and confidence that the classic Lester intensity of fruit would come through. The nose is perfumed with baking spice, Santa Rosa plums, mulberries and crushed rocks. Silky on entry with beautiful extract, it finishes long with tongue smacking fresh acidity.

Vine Age:

22 years

Elevation:

485 ft to 570 ft

Aspect/Slope:

South; 5-15%

Soil:

Sandy Clay Loam over
Sedimentary Baserock

Clones:

Mt Eden, Swan, 115,
667

Fermentation:

Native primary &
Malo-lactic

Alcohol:

13%

Elevage:

18 months in French
oak

No filtration or fining

Cases Produced:

214

Retail Price:

\$55

