

# 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.



## 2020 WIRZ VINEYARD OLD VINE CARIGNAN

### VINEYARDS

The Wirz Vineyard is located in the Cienega Valley - part of the San Andreas Rift zone. This high valley is located at about 1,000 ft elevation on the East side of the Gabilan Mountains. The valley is filled with alluvial deposits of granite and limestone from the mountains. This high valley traps the cold mountain air at night, so large diurnal swings in temperature are the norm. We have been working with this beautiful heritage old vine vineyard for years and the Carignane has been an important component of our Homestead.

### WINEMAKER NOTES

The first thing that grabs your attention with this wine is the brilliant scarlet, magenta color. The nose is full of super fresh fruit salad notes: bright cranberry, pomegranate, blackberry and cassis with faint iron/metallic note. The palate has a wonderful intensity and freshness. It doubles down on the fruit profile with loads of blackberry, Satsuma plum, cherry syrup and the faintest hint of watermelon. Firm tannins and a lip-smacking acidity support all this generous fruit making this super easy to drink (almost too easy).



### Vine Age

Over 90 years

### Elevation:

XXXX

### Aspect:

XXXX

### Soil:

XXXX

### Selection/Clones:

XXXX

### Fermentation:

Native primary & Malo-lactic, 100% whole-cluster

### Alcohol:

XXXX

### Elevage:

11 months, neutral French oak

No filtration or fining

### Cases Produced:

97

### Retail Price:

\$36