

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 and 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.



2021 COASTVIEW VINEYARD CHARDONNAY

GABILAN MOUNTAINS (MONTEREY COUNTY)

VINEYARD

The Gabilan Mountains comprise some of the most impressive terroir in California for growing Rhone varietals. The Coastview Vineyard is located on a mountain top overlooking Monterey Bay with decomposed granite and limestone soils. Our Chardonnay comes from two terraced blocks that face North and East.

WINEMAKER NOTES

2021 was an ideal vintage in many respects. It was a drought year, keeping yields low and fruit character concentrated. But it was also a year of moderate heat throughout. Instead of heat spikes that can rapidly push brix levels and mess with pick dates, we had a season where the fruit got plenty of hang time and we were able to fine tune our pick dates to achieve ideal acid and ripeness.

Of all of the vintages of Coastview Chardonnay, this one seems to have captured the essence of this incredible site high in the Gabilan Mountains and planted in decomposed granite and limestone soils. That seems especially fitting given that this new AVA was just approved after 10 years, in time for the bottling of this wine. Finally, we are able to call it Gabilan Mountains instead of the relatively meaningless Monterey County.

Vine Age:

23 years

Elevation:

2200 ft

Aspect/Slope:

North and East;
15%-30%

Soil:

Decomposed quartz
diorite and limestone

Clone:

Dijon 96

Fermentation:

Native primary &
Malo-lactic

Alcohol:

13.4%

Elevage:

12 months sur lees in
French oak; stainless
for 6 months

No filtration or fining

Cases Produced:

178

Retail Price:

\$48

