# 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, 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 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.



# 2017 COASTVIEW VINEYARD PINOT NOIR

# GABILAN MOUNTAINS (MONTEREY COUNTY)

#### VINEYARD

The Coastview Vineyard is located on a mountain top overlooking Monterey Bay with decomposed granite and limestone soils. In 2008, I convinced Coastview's owner John Allen to bud-over some existing Syrah vines which were having trouble getting ripe to Pinot Noir. Our Pinot comes from two blocks that face North and East. Sheep graze the vineyard during the winter months and the owner is practicing organic viticulture.

# 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.

Whole clusters give this wine a rich nose of purple fruit

and dried spices. The palate is smooth and silky with fine tannins that slide along your tongue. It has weight and depth with waves of plum, cherry, licorice and spice-flavors that will no doubt continue to evolve in complexity with age. Vine Age:

22 years

Elevation: 2200 ft

#### Aspect/Slope: North and East;

15%-30%

#### Soil:

Decomposed quartz diorite and limestone

#### Clones:

Pinot Noir 113, 114, 115, 667, 777, Swan and "Pisoni

# Fermentation:

Native primary & Malo-lactic

Alcohol: 13.4%

Elevage: 18 months in French oak barrels

No filtration or fining

Cases Produced: 117

Retail Price: \$60



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