

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.



2021 RODNICK.FARM VINEYARD OLD VINE MOURVEDRE CHALONE

VINEYARDS

Rodnick.farm is located on the western slopes of the Gabilan Mountains at 1600-1900 ft. This area experiences a high desert climate along with influences from Monterey Bay. This combination creates an ideal growing climate where extreme day to night temperature swings allow for a longer, more concentrated maturation of grapes. The unique soil combination of limestone and decomposed granite provides excellent drainage required for deep roots and healthy vines.

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, 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. We fermented using 100% whole clusters. We feel the inclusion of whole clusters add textural and aromatic components as well as help to soften the acidity. We choose large format vessels for this wine to help preserve the bright fruit notes as well as round out the tannins in this wine. The nose is classic Mourvedres with a wildness underlying a cornucopia of gorgeous black fruit. The palate silky and smooth with black plums, dried herbs and rich earthiness.



Vine Age

35 years

Elevation:

1600 ft

Aspect:

East & South; 0-10%

Soil:

Decomposed granite and calcareous shale over calcareous baserock

Selection/Clones:

"Samsonite"

Fermentation:

Native primary & Malo-lactic

Alcohol:

13.8%

Elvage:

11 mos 2 neutral 550l barrels and 1 concrete egg

No filtration or fining

Cases Produced:

180

Retail Price:

\$44