

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.

# 2021 RODNICK.FARM VINEYARD PINOT NOIR

(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 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.

While this wine still has a ways to go to unwind and reveal the beautiful fruit embedded within it, it is still approachable and the aromatics are jumping out of the glass. This is a complex wine with layers of deep red fruits, spices, flowers and minerals which are still swirling around and begging to be let out of the cage which is its youth.



Elevation: 1600ft

### Aspect:

East & South; 0-20%

# Soil:

Decomposed Granite and Calcareous Shale over Calcareous baserock

# Selection/Clones:

Chalone 46 & Pommard

#### Fermentation:

Native primary & Malo-lactic; 100% whole cluster

#### Alcohol:

13.8%

# Elevage:

18 months French oak

No filtration or fining

#### Cases Produced:

245

# Retail Price:

\$55

