

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 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.

2022 RODNICK.FARM VINEYARD CHENIN BLANC

(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

2022 was a vintage that kept us on our toes. It began with a very dry winter from January - March with no rain, then a rainy April with some cold weather that frosted some vineyards. The remainder of the growing season was generally really nice without any major heat spikes, until a heat dome started to build towards the beginning of September.

Our Rodnick.farm Chenin Blanc is whole cluster pressed then fermented using only native yeast with minimal intervention. Bright and bone dry, this wine has compelling aromatics dominated by citrus and minerality. The palate is smooth with balanced acidity that is both refreshing and soft. Citrus, golden apple and a lingering salinity carry into the finish.

Vine Age

18 years

Elevation:

1600ft

Aspect:

West & South; 0-20%

Soil:

Decomposed Granite and Calcareous Shale over Calcareous baserock

Selection/Clones:

Chalone

Fermentation:

Native primary & Malo-lactic; 100% whole cluster

Elevage:

Mix 700l concrete egg, French oak for 1 year

No filtration or fining

Alcohol:

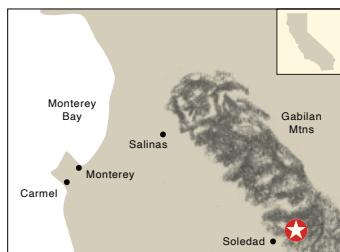
13.6%

Cases Produced:

130

Retail Price:

\$48



830 Memory Lane • Boulder Creek • California • 95006
information@bigbasinvineyards.com • 831-621-8028