

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, never filter or fine 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.



2019 HOMESTEAD BLOCK ROUSSANNE SANTA CRUZ MOUNTAINS (ESTATE)

VINEYARD

In 2007, we planted one acre of what remains the only planting of Roussanne in the Santa Cruz Mountains. We chose an Alban field selection and like most Roussanne it requires diligent vine management and ripens unevenly requiring multiple picking passes. We feel the effort is worth it and we are consistently rewarded with a Roussanne that expresses beautiful texture and aromatics. The vineyard is Certified Organic by CCOF and we believe our commitment to organics results in a healthier vineyard and better wine.

WINEMAKER NOTES

The 2019 growing season was preceded by a wet winter. Bud break was late due to the cold, wet soils, but an early June heat wave caused the vines and cover crops to take off. July and August cooled off, slowing veraison, then warming up to nearly ideal weather for final ripening.

The grapes were whole cluster pressed and fermented using only native yeast with minimal intervention.

The wine was fermented and aged in a mix of clay amphora and French oak for 1 year, before being racked for an additional 6 months in stainless steel. White flowers, Meyer lemon zest and a distinctive wet stone minerality tease the nose. All of these flavors are echoed on the palate with not a hint of oak barrel coming through.

Vine Age:

13 years

Elevation:

1258 ft to 1305 ft

Aspect/Slope:

South & SouthWest;
5%-15%

Soil:

Sandy Clay Loam &
Two Bar Shale

Selections:

"Alban"

Fermentation:

Native primary &
Malo-lactic

Alcohol:

13%

Elvage:

12 months in Amphorae
and barrel (no new
oak); 6 months
Stainless

No filtration or fining

Cases Produced:

149

Retail Price:

\$48