

# 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 WIRZ VINEYARD OLD VINE RIESLING

### VINEYARDS

The Wirz Vineyard is located in the Cienega Valley - part of the San Andreas Rift zone. This high valley is located at about 1,000 ft elevation on the East side of the Gabilan Mountains. The valley is filled with alluvial deposits of granite and limestone from the mountains. This high valley traps the cold mountain air at night, so large diurnal swings in temperature are the norm.

### 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.

This wine offers a classic Riesling nose of white flowers and ripe melon. These notes are continued on the intense and vibrant palate with mouth watering acidity. As one of our latest picks of the season, we always see some botrytis in this vineyard and this year was no exception which adds a complexity and layers of interest.



### Vine Age

Over 45 years

### Elevation:

930 ft

### Aspect:

East & South; 0-10%

### Soil:

Decomposed granite and limestone alluvial deposits

### Selection/Clones:

Unknown

### Fermentation:

Native primary & Malo-lactic

### Alcohol:

12.5%

### Elavage:

11 months neutral oak

No filtration or fining

### Cases Produced:

70

### Retail Price:

\$24