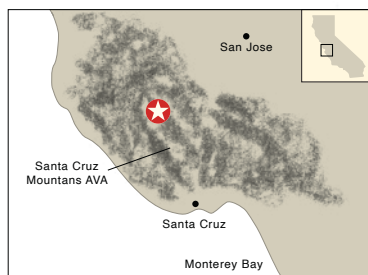


BIG BASIN

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.

2023 ESTATE ROUSSANNE PET NAT 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

2023 was a fairly cool vintage, and the Roussanne was struggling to get ripe. With rain coming in and threat of botrytis destroying the crop, we picked all we had that looked good on November 13th. The sugar level was significantly lower than normal for a Roussanne still wine (around 20 brix), but there were still good flavors. We whole cluster pressed and barrel fermented the wine to dryness. We noted that while the aromatics were good, the wine just didn't have the alcohol and body we would expect for a still Roussanne. However, it was at an ideal ripeness for a sparkling wine. We racked the still wine to tank where it was inoculated with yeast and dosed with enough organic sugar to start fermentation. Then it was bottled July 17th under crown cap.

Vine Age:

17 years

Elevation:

1258 ft to 1305 ft

Aspect/Slope:

Southwest; 5%-15%

Soil:

Sandy Clay Loam &
Two Bar Shale

Selections:

"Alban"

Alcohol:

12%

Elevage:

12 months in Amphorae
and barrel (no new oak)

No filtration or fining

Cases Produced:

122

Retail Price:

\$39